

BRUNCH MENU

EGGS YOUR WAY	9.5	COCONUT TAPIOCA	15
TWO KANGAROO ISLAND FREE RANGE EGGS, TOASTED SOURDOUGH AND WHIPPED BUTTER		SPICED SAGO, COCONUT YOGHURT, CAMELISED PINEAPPLE, TOASTED COCONUT AND RASPBERRY	
SIDES		SMASHED AVO	17
HOUSE CURED SALMON	7.5	SEASONAL AVOCADO ON SOURDOUGH WITH PERSIAN FETA, POACHED EGGS, GRILLED LIME AND BALSAMIC REDUCTION	
GRILLED CHORIZO	5.5	BOWL OF THE GOOD STUFF	19
BACON	5.5	BETROOT PUREE, CRACKED FREEKAH, FRENCH LENTILS, TOASTED NUTS AND GRAINS, HONEY GLAZED HEIRLOOM CARROTS AND HALOUMI, POACHED EGG	
AVOCADO	6.5	RICOTTA HOT CAKE	17
VINE RIPE CHERRY TOMATOES	5	SEASONAL BERRIES, SPICED SYRUP, NUTS AND SEEDS AND VANILLA TRIPLE CREAM	
THYME ROASTED FIELD MUSHROOMS	5	SMOKEY PORK AND TOMATO RAGOUT	19
POTATO HASH	4	SLOW COOKED HAM HOCK IN A TOMATO AND CHILLI SAUCE, FIORE DI LATTE, TRUSS CHERRY TOMATOES, CRISPY KALE, PORK CRACKLE WITH TWO BAKED FREE RANGE EGGS AND SOURDOUGH	
TOMATO RELISH	3	WAGYU BURGER	19.5
HALOUMI	5	BRIOCHE BUN, CHEESE, TOMATO RELISH, ZUCCHINI PICKLES, COS LETTUCE, AIOLI AND HAND CUT CHIPS	
EGGS BENEDICT	15	ASIAN PORK BURGER	19.5
HOUSE MADE BRIOCHE, NEWBURY & WATSON LEG HAM, TWO FREE RANGE POACHED EGGS AND BÉARNAISE		CRISPY PORK BELLY, BEAN SHOOTS, HERBS AND CHILLI DRESSING	
PEA MINT & RICOTTA	17	CHICKEN KRITHARAKI	27
TOASTED SOURDOUGH TOPPED WITH FRESH PEAS, MINT AND RICOTTA WITH TWO FREE RANGE POACHED EGGS		LEMON, WHITE WINE AND HERBS	
WARM HOUSE CURED SALMON	19.5	FORREST MUSHROOM RISOTTO	25
CITRUS CURED SALMON WITH VANILLA LABNE, SHAVED FENNEL, ORANGE VINAIGRETTE, TWO FREE RANGE POACHED EGGS AND HOUSE-MADE BRIOCHE		THYME, GRANA PADANO AND PINE OIL	
FRENCH TOAST	17		
HOUSE-MADE BRIOCHE, MAPLE BACON, MARMALADE GEL AND CINNAMON CRÈME FRAICHE			
SEA SCRAM	22		
SCRAMBLED EGGS WITH CRAB, CLAMS, CURED SALMON AND SALMON CROUTONS WITH HOUSE- MADE DILL OIL AND SOURDOUGH			

PLEASE ASK US HOW WE CAN
CATER TO YOUR LITTLE ONES

