

BRUNCH MENU

EGGS YOUR WAY	9.5	BIG BREAKFAST	25
TWO FREE RANGE EGGS, HOUSE-MADE SOURDOUGH		TWO FREE RANGE EGGS COOKED YOUR WAY WITH PORK AND FENNEL SAUSAGE, MUSHROOMS, SPINACH, BACON, TOMATO, HALOUMI, DUKKAH AND HOUSE-MADE SOURDOUGH	
SMASHED AVO	18	SEASONAL FRUIT	15
WITH CRISPY PURPLE KALE, CHARGRILLED ASPARAGUS, HOUSE-MADE DUKKAH AND BURNT CAULIFLOWER PUREE ON OUR HOUSE-MADE SOURDOUGH, POACHED EGGS		VANILLA BEAN YOGHURT, HOUSE-MADE GRANOLA, MIXED BERRY COMPOTE AND SEASONAL FRESH FRUIT.	
BREAKFAST BURGER	16	HOTCAKE	18
FRIED FREE RANGE EGG, GRILLED BACON, TOMATO RELISH, TASTY CHEDDAR CHEESE, AND AIOLI ON A BRIOCHE ROLL WITH POTATO HASH		BLOOD ORANGE CURD, FREEZE DRIED FRUITS, SEASONAL BERRIES, NUTS AND SEEDS AND VANILLA CREAM	
EGGS BENEDICT	18	CHIA PORRIDGE	15
HOUSE-MADE GRUYERE SCONE, SLOW COOKED HAM HOCK, SMOKED HOLLANDAISE AND TWO FREE RANGE POACHED EGGS		WITH SLOW ROASTED RHUBARB, FREEZE DRIED RASPBERRIES, PUFFED RED SORGHUM AND LIGHTLY TOASTED FLAKED ALMONDS	
BEETROOT CURED SALMON	20	FRENCH TOAST	19
HOUSE CURED SALMON WITH FRESH GOLDEN BEETROOTS, AVOCADO, PICKLED STRAWBERRIES, SHAVED BREAKFAST RADISH AND TWO FREE RANGE POACHED EGGS.		FRENCH STYLE LIGHTLY FRIED HOUSE-MADE BRIOCHE, CANADIAN MAPLE BACON, FRESH STRAWBERRIES, CINNAMON CREAM AND CANADIAN MAPLE JUS	
AUSTRALIAN BLUE SWIMMER CRAB AND FRESH CHILLI OMELETTE	22	EXTRAS	
WITH SPICY ROMESCO SAUCE AND A FRESH HERB AND CHILLI SALAD		ADD TOMATO RELISH, SPINA, KALE	3
GREEN BOWL	19	ADD ROASTED MUSHROOMS, TOMATOES, HASH	5
CHARGRILLED ASPARAGUS, SPROUTED LENTILS, CHILLI AND SESAME BROCCOLINI, ZUCCHINI SPAGHETTI, PEPPERED YOGHURT, SPINACH COULIS AND TWO FREE RANGE POACHED EGGS.		ADD CHORIZO, ½ AVOCADO, SALMON, BACON, HALOUMI	6
ZUCCHINI, CORN AND SHALLOT FRITTERS	18	PORCINI MUSHROOM RISOTTO	25
SHREDDED ZUCCHINI, CHARGILLED CORN AND SHALLOT FRITTERS WITH TOMATO RELISH, MICRO LEAF AND HEIRLOOM RADISH SALAD AND TWO FREE RANGE FRIED EGGS		TOPPED WITH CARAMELISED FORREST MUSHROOMS AND CRISP HERBS	
VEGAN PLATE	19	SA CALAMARI SPAGHETTI	27
THYME ROASTED MUSHROOMS, RED SORGHUM, SPICE MARINATED TOFU, BUTTER BEANS, ZUCCHINI RIBBONS AND BEETROOT HUMMUS		PAN-FRIED WITH FRESH CHILLI AND TOSSED THROUGH DILL, ROSEMARY AND LEMON	
TOMATO EGGS	20	BLUE SWIMMER CRAB AND MORETON BAY BUG RAVIOLI	34
RICH TOMATO RAGU CONSISTING OF CHORIZO, WHITE BEANS, HALOUMI WITH POLENTA CHIPS, TWO FREE RANGE POACHED EGGS AND HOUSE-MADE SOURDOUGH TOAST		WITH A SILKY DASHI EMULSION	
		PANCETTA LINGUINE	25
		GARDEN FRESH PEAS, SHAVED PECORINO AND MINT SERVED WITH A 62DEG EGG	
		WAGYU BURGER	19.5
		ON A BRIOCHE BUN WITH HOUSE-MADE RELISH, ZUCCHINI PICKLES, AIOLI AND PROVOLONE CHEESE	
		ORANGE GLAZED PORK BURGER	19.5
		KEWPIE MAYO AND ASIAN SLAW ON A BRIOCHE BUN	
		GRILLED CHICKEN TENDERLOIN	24
		WITH SOBA NOODLES, MIXED LEAVES, BABY ROMA TOMATOES, CAPSICUM, JALAPEÑOS, AVOCADO, CHILLI, ONION FLAKES AND PUFFED BLACK RICE	

