

MORE BREAKFAST THAN BRUNCH

EGGS YOUR WAY (VEGO OPT, GF0)

15.0

SMASHED AVOCADO

20.0

TOASTED SOURDOUGH, WILD ROCKET, BEETROOT PUREE, BEETROOT CANDIES, CRUMBLE FETA, DUKKAH, TORCH GINGER DRESSING, POACHED EGG AND TOASTED SESAME SEEDS

EGGS BENEDICT FLORENTINE

17.0

TWO POACHED EGGS ON MUFFINS, GRILLED ASPARAGUS, YUZU HOLLANDAISE
(ADD SALMON \$7 / ADD BACON \$6)

OVERNIGHT CHIA BOWL

19.0

KIWI, CHAI-POACHED PEAR AND MIXED BERRIES, RASPBERRY DUST, LYCHEE

BLUE SWIMMER CRAB OMELET

25.0

ROASTED PEPPER, CHILLI SAMBAL RELISH, GRANA PANADO SHAVED AND TOASTED SOURDOUGH

CORN AND ZUCCHINI FRITTERS

25.0

KAFFIR LIME YOGHURT, POACHED EGG, BACON, PICKLE CUCUMBER, CORN SALSA, ROMESCO SAUCES, CHILI

WAFFLES

19.0

WITH CARAMELISED BANANA, NUTELLA, MAPLE SYRUP AND ICE CREAM

VEGAN BOWL (VG)

20.0

WITH POACHED EGG, BEETROOT QUINOA, ZUCCHINI FLOWERS, ASPARAGUS BITTER GREENS, PICKLED VEGETABLES, WHIPPED TOFU, DUKKAH

PUBLIC PLATTER BREAKFAST

35.0

EGGS YOUR WAY ON SOURDOUGH, HASHBROWN, GRILLED TOMATO, AVOCADO, SEARED HALLOUMI, DOUBLE BACON, GIARDINIERA BAROSSA VALLEY CHORIZO

EXTRAS

CHILLI JAM

3.0

MAYO

3.0

AIOLI

3.0

HOLLANDAISE

3.0

EXTRA SOURDOUGH

4.0

SPINACH

5.0

1 EGG

3.5

HASH BROWN

6.0

ROASTED MUSROOM

6.0

ROASTED TOMATO

6.0

AVOCADO

6.0

HALLOUMI

6.0

BACON

6.0

CHORIZO

6.0

MORE BRUNCH THAN BREAKFAST

ZAATAR ROASTED PITA BREAD WITH BUTTERBEAN MASH, DUKKHA, SUMAC AND OLIVE OIL	14.0	TOP UP BURGER 180GR WAGYU BEEF BURGER, PROVOLONE CHEESE, CHIPOTLE MAYO, TOMATO RELISH, 20GR PULL PORK, LETTUCE, RED ONION AND CHIPS	25.0
POPCORN CAULIFLOWER VEGAN HOT SAUCES AND PUMKIN CURRY PUREE	15.0	CRISPY SQUID SALAD FRIED SQUID TOSSED IN A CUCUMBER, SPANISH ONION, CILANTRO, GRILLED PINEAPPLE AND RED CHILLI SALAD WITH SESAME SEEDS	25.0
PAN SEARED HALLOUMI WITH HONEY SOY, FUKARAKE, CHILLI OIL	13.0	BEEF GNOCCHI SLOW COOKED 16HOURS BEEF RAGU, PARMESAN SHAVED, GRANA PANADO	26.0
XO STIR FRIED BEAN FRY ONION - CHILI OIL	14.0	HUMPY DOO BARRAMUNDI SEAWEED SALSA VERDE, ROASTED OYSTER MUSHROOM, LEMON POTATO, TURNIP, RADICCHIO, YUZU GREMOLATA	32.0
BEER BATTER FRIES HOUSE MADE SPICES, CAJUN AIOLI	10.0	SEAFOOD MARINARA PAPPARDELLE SEAFOOD COOKED IN MARINARA SAUCES, SHAVED PARMESAN CHEESE, GRILLED LEMON WEDGES, CHIVES, WILD ROCKET SALAD AND SLICED CHILLI	36.0
CHICKEN KATSU SANDWICH PANKO CRUMBED CHICKEN, SLAW, KEWPIE MAYO, TONKATSU SAUCE	15.0	GRILLED BEEF RIB 16 HOURS COOKED RIBS IN PHO STOCK, VEGEMITE GRAVY, ASIAN PICKLED SALAD, CRISP POTATO, SESAME AND VIETNAMESE DRESSING, CHILI AND BEAN SPROUT	36.0
JAPANESE CHICKEN BITES WITH TONKATSU KEWPIE SAUCES, FUKARAKE, TOAST SESAME SALAD	16.0	PIZZA	
PULLED PORK TACOS (X2) MIXED GRILLED PEPPER SALSA, ONIONS, MELTED CHEESE, GUACAMOLE, CORIANDER	16.0	CHICKEN PIZZA MEXICAN CHICKEN BBQ SAUCES, PARMESAN CHEESE, RED ONION, FIOR DE LATTE, LEEK, DRY SHALLOT AND CHILI OIL	24.0
TANDOORI LAMB CUTLETS (3) YUZU CHILI GREMOLATA, SESAME, HERB YOGHURT, MIDDLE EASTERN SALAD	20.0	TASTE FUNGHI GARLIC PASTE, PORCINI MUSHROOM, FIOR DE LATTE, SPANISH MEATBALL, WILD ROCKET AND GRANA PANADO	24.0
BURRATA FENNEL, RADICCHIO, BEETROOT, CHILI OLIVE, PICKLE GLOBE ARTICHOKE, CARAMELIZED VINCOTTO DRESSING	20.0	(PLEASE ASK FOR VEGAN OPTIONS)	