

EATS

AVAILABLE 7AM-2PM

EGGS YOUR WAY 15

(GF, VEGO OPT) EGGS YOUR WAY ON SOURDOUGH

SMASHED AVOCADO 23

TOASTED SOURDOUGH, ROASTED, WHIPPED FETA, DUKKAH, TORCH GINGER, DRESSING, POACHED EGG AND TOASTED SESAME SEEDS

EGGS BENEDICT FLORENTINE 17

(GF, VEGO OPT)

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

SMOOTHIE GRANOLA BOWL 19

MANGO AND COCONUT SMOOTHIE, MIXED GRANOLA, LYCHEE, POACHED BERRIES, COCONUT FLAKES.

CRAB OMELETTE 25

CRAB OMELETTE, PICKLE ONION, CHILLI SAMBAL RELISH, GRANA PANADO SHAVED AND TOASTED TURKISH BREAD

CORN AND ZUCCHINI FRITTERS 25

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

TARO WAFFLES 19

HANDMADE WAFFLE WITH MIXED BERRIES, COMPOTE, BANANA, PANDAN SAUCES, COCONUT ICE CREAM, SHREDDED COCONUT

TARAMASALATA EGGS 25

TARAMASALATA DIP ON A TOASTED BAGUETTE, BOILED EGGS, DILL, LEMON, OLIVE OIL (ADD SMOKED SALMON \$7)

TRUFFLE MUSHROOM RAGOUT 25

(VEGO, GF OPTION)

MUSHROOM BOURGUIGNON, FRENCH ONION CRÈME, POACH EGGS, THYME, TRUFFLE OIL ON MUFFIN

PUBLIC PLATTER BREAKFAST 35

EGGS, HASHBROWN, GRILLED TOMATO, BUTTON MUSHROOMS, AVOCADO, HALLOUMI, DOUBLE BACON, GIARDINIERA, CLAY POT CHORIZO AND BEANS.

EXTRAS

MUSHROOM, HASH BROWN, ROASTED TOMATO, AVOCADO, HALLOUMI, BACON, CHORIZO

SAUCES, SOURDOUGH, SPINACH, EXTRA EGG 3

SMOKED SALMON 7

ZAATAR ROASTED PITA BREAD 14

ROASTED EGGPLANT, ONION OIL, MACADAMIA, CURRY LEAF

PAN SEARED HALLOUMI 14

WITH HONEY SOY, FUKARAKE, CHILLI OIL

XO STIR FRIED BEAN 14

FRIED ONION SHALLOTS, CHILLI OIL

ZUCHINNI RIBBON 15

ZUCHINNI RIBBON, MELON, SPINACH, HAZELNUT, WHISKED LEMON RICOTTA.

GRILLED CAULIFLOWER 17

HALF A CAULIFLOWER, WHIPPED LABNEH, POMEGRANATE, MINT, OLIVE OIL

CHICKEN KATSU SANDO 15

PANKO CRUMBED CHICKEN, SLAW, KEWPIE MAYO, TONKATSU SAUCE

PULLED PORK TACOS (X2) 16

MIXED CORN PEPPER SALSA, ONIONS, MELTED CHEESE, GUACAMOLE, CORIANDER

BURRATA 25

HEIRLOOM TOMATOES, CUCUMBER, GREEN FETA

BEEF BURGER 27

BULGOGI BEEF PATTY (X2), AMERICAN CHEESE, KIMCHI, GOCHUJANG MAYO, FRIES, AIOLI

CALAMARI 26

CHARGRILLED CALAMARI, FENNEL SEEDS, CONFIT GARLIC, YUZU CHIMICHURRI AND KOMBU DASHI

YUZU CHICKEN SCHNITZEL 28

PANKO CRUMBED CHICKEN, YUZU GREMOLATA SLAW, THIN CUT FRIES

SOBA NOODLE SALAD 32

SALMON, RED CABBAGE, CARROT, EDAMAME, AVOCADO, FURIKAKE, PONZU (Add tofu vegan option)

RARE BEEF SALAD 34

HERB SALAD, PAPAYA, GREEN BEANS, CUCUMBER, BEAN SHOOTS, RADISHES, CILANTRO, PALM SUGAR LIME DRESSING.

BEEF GNOCCHI 26

SLOW COOKED 16HOURS BEEF RAGU, PARMESAN SHAVED, GRANA PANADO

GREEN CHICKEN CURRY 26

CAULIFLOWER, BROCCOLINI, ROASTED PEPPER, BASIL, ROTI PARATHA, JASMIN RICE, MINT YOGHURT.

SIDES

HERB SALAD 10

FRIES

FLAT BREAD

PUBLIC'S 'FEED ME' MENU 65 P/h

MINIMUM 2PP

ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE LET OUR FRIENDLY STAFF KNOW.