

BREAKFAST

Banana Bread French Toast.....\$18

With sliced bananas, vanilla mascarpone, caramel and topped with a cinnamon and coconut crumble. (V)

Baked Eggs.....\$20

Fried chorizo, basil, passata, spiced 4 bean mix topped with two fried eggs and toasted sourdough. (GFO)

Eggs Your Way.....\$10

Poached, Scrambled, or Fried. (GFO)

MAKE YOUR OWN

Bacon.....\$5

Smoked Salmon.....\$6

Potato Hash.....\$4

Hollandaise Sauce.....\$3

Avocado.....\$4

Mushroom.....\$4

Grilled Cherry Tomatoes.....\$3

Halloumi.....\$4

Extra Egg.....\$3

Wilted Baby Spinach.....\$2

Frittata.....\$19

Smoked salmon, cherry tomato and dill frittata with crispy capers, kale chips, romesco sauce and crème fraiche. (GF)

Smashed Avocado.....\$21

Smashed avocado on toasted sourdough with grilled cherry tomatoes, grilled halloumi, Danish fetta, sweet potato hummus and dukkah with rocket salad. (VGO)

Add poached eggs. (+\$3)

Eggs Benedict.....\$18

Choice of smoked leg ham (+\$2) or smoked salmon (+\$4) on an English muffin topped with two free range poached eggs, wilted spinach and hollandaise. (GFO)

Corn and Zucchini Fritters.....\$18

Served with two poached eggs, grilled cherry tomatoes, dukkah salad, and beetroot hummus topped with a dollop of crème fraiche. (VGO)

LUNCH-DINNER

SMALL

Polenta Chips.....\$14

House-made polenta chips coated with a roast garlic and rosemary salt and a side of smoked harissa aioli. (GF,VGO)

House-made Dips.....\$18

Beetroot dip, romesco, sweet potato hummus. (GFO,VGO)

Arancini Balls.....\$16

Mozzarella and mushroom stuffed arancini balls rested on passata topped with fresh basil and shaved parmesan. (GF)

Crispy Chicken Wings.....\$16

Mild (American mustard dressing). (GF)

Medium (Buffalo dressing). (GF)

Hot (Sriracha dressing). (GF)

Pork Belly.....\$16

Crispy pork belly bites tossed in pomegranate molasses served with burnt apple jam and bacon jam. (GF)

Salt and Lemon Pepper Squid.....\$18

Crispy salt and lemon pepper squid tossed with sliced chilli, spring onion and topped with freshly picked coriander with a side of salad greens and chilli lime aioli. (GFO)

Grilled Prawns.....\$22

Miso and garlic marinated prawns, grilled and tossed with fresh chilli, ginger, spring onion and parsley served with a side of garlic aioli. (GF)

LARGE

Halloumi Burger.....\$24

Grilled halloumi, roasted portobello mushrooms, sliced tomato, avocado, Spanish onion, mixed lettuce and beetroot hummus. Served with steak chips. (GFO,VGO)

Roast Vegetable Ratatouille.....\$25

Roasted eggplant, zucchini, yellow squash, capsicum and basil infused passata, served with toasted sour dough. (VGO)

Quinoa Salad.....\$22

Pickled beetroot quinoa salad, with verjuice-soaked raisins, mint, parsley, toasted slithered almonds, quinoa cracker and goat curd. (GF,VGO)

SIDES

Duck Fat and Rosemary Potatoes.....\$14

Sautéed Greens.....\$12

Garden Salad.....\$10

Truffle Fries.....\$14

Honey Glazed Root Vegetables.....\$12