
DB

toast + preserves 7.5
sourdough, rye, multigrain, fruit
toast, gluten free + 2

gf df banana, honey +
coconut loaf 10
served with house made preserve

eggs 9
scrambled, poached, fried served
with toast

house baked granola 15
seasonal fruit, nuts + seeds, goji
berry, lemon curd, vanilla yoghurt

gf df chia pudding 15
mango + coconut soaked
chia, watermelon

porridge 13
quinoa, roasted cashew,
banana, honey

bircher muesli 15
organic oats, hazelnuts,
shaved apple, orange segments,
seasonal berries

hotcake 18
plum + peach crumble,
mascarpone

gf benedict 20
roast pork belly, house hash
brown, tarragon hollandaise,
cavolo nero, crackling,
poached eggs

gf mushroom d'luxe 20
mixed mushroom medley, white
wine, cream, goats cheese, pine
nuts, polenta croutons, truffle oil,
poached eggs

gf mexican omelette 20
slow braised beef cheek, queso
fresco, grilled corn + avocado
salsa, bravas oil, corn chips,
charred chilli

gf burrata 18
free range prosciutto, fresh fig,
poached egg on a pumpkin,
quinoa + chia seed loaf

gf/o avocado on toast 19
feta, mint, chilli, seeds,
poached eggs

super salad 16
green beans, spinach, broccoli,
freakah, farro, pomegranate,
halloumi, shaved almonds
+ grilled chicken 5
+ cured salmon 5

lamb salad 18
cous cous, cauliflower, currants,
snow pea tendrils, dukkah, sumac,
coriander, pomegranate dressing

gf/o waldorf sandwich 16
poached chicken, apple, celeriac,
celery, walnut, cress

beef burger 15
american cheese, lettuce, pickles,
onion, house sauce
+ smoked bacon 5

soft shell crab burger 16
watercress, fennel, citrus
mayonnaise

market fish / market price
with seasonal sides

kids
egg + vegemite soldiers 6
baked beans 6
chicken nuggets 11.5
with fries

sides
roast tomato 4
roast mushroom 4
hollandaise 4
tarragon hollandaise 4
bacon 5
chorizo 5
halloumi 5
smashed avocado 5
persian feta 5
cured salmon 5
house hash brown 5
beef patty 5
fries 5



gf gluten free
gf/o gluten free option
df dairy free