

BREAKFAST

TOASTED SOURDOUGH (2 SLICES)

with our jam \$6
 with goat curd & onion jam \$7

TUTTI FRUITI \$6

House baked fruit toast served with toasted sesame butter

A + K BACON & EGGS \$14

Eggs the way you like with bacon & in-house baked sourdough

AVOCADO ON TOASTED SOURDOUGH \$16

Avocado with feta, red pepper paste, coriander, mint, toasted black sesame & grated egg

MUSHROOMS ON SOURDOUGH \$16

Mushroom purée, goat curd, roasted mushrooms, fried kale & a soft-boiled egg

A + K TART \$16

Roasted quince, poached rhubarb, goat curd, caramelised onion, roasted walnuts & prosciutto

BANANA BREAD \$4

Toasted banana bread served with lemon curd

ABBOTS & KINNEY CHIA PORRIDGE \$13

Chia seed porridge with honey, cinnamon, roasted coconut flakes, poached quince & whipped vanilla custard

BAKED BEANS ON SOURDOUGH \$16

House made baked beans, mustard oil, crispy parmesan bread crumbs, roasted flaked almonds & a poached egg

A + K VEGETARIAN MILK BUN \$10

Scrambled eggs, mushroom purée & smoked mozzarella

A + K MILK BUN \$10

Scrambled eggs, bacon, house relish & smoked mozzarella

BOILED EGGS & SOILDERS \$10

Two soft-boiled eggs & A + K curry salt

OCEAN TROUT CROQUETTES \$14

Ocean trout croquettes, curry sauce, Asian herbs, crispy shallots, roe & a soft-boiled egg

DANWICH \$9

Flaky Danish pastry filled with sautéed mushrooms, spinach & smoked mozzarella

TOASTIE \$9

Toasted Danish with mozzarella, parmesan, monterey, cheddar & braised leek

BARRY CROQUER \$9

Butter croissant filled with gruyere, béchamel, leg ham & cor-nichons

GRANOEL GALLAGHER \$9

House baked granola topped with yoghurt & poached fruit

Add a little cheeky something, something:

Mushrooms \$3, Tomato \$3, Avocado \$4, Egg \$2,
 Bacon \$4.50, Baked beans \$3

7:00 AM
 TO
 11:30 AM

LUNCH

Gluten free options available,
 ask one of our friendly staff

NASTY PASTY \$13

Spiced potato, leek, pea, green lentil & feta**

SILLY SAUSAGE \$13

Pork, veal, pancetta & thyme**

I PIE WITH MY LITTLE EYE \$13

Slow cooked beef, mushroom, bacon & rosemary**

TOASTIE \$13

Toasted Danish with mozzarella, parmesan, monterey, cheddar & braised leek**

DANWICH \$13

Flaky Danish pastry filled with sautéed mushrooms, spinach & smoked mozzarella**

BARRY CROQUER \$13

Butter croissant filled with gruyere, béchamel, leg ham & cornichons**

OUR DAILY SALAD

TUNA OR CHICKEN \$14

Lettuce, green beans, potato, tomato & soft-boiled egg
 //OR//

FATTOUSH SALAD \$15

Fried pita, tomatoes, cucumber, radish, capsicum, falafel, sumac, mint & tahini dressing labneh

AVOCADO ON TOASTED SOURDOUGH \$16

Avocado with feta, red pepper paste, coriander, mint, toasted black sesame & grated egg

SHROOM, SHROOM, LET'S GO BACK TO MY ROOM \$16

Mushroom purée, goat curd, roasted mushrooms, fried kale & a soft-boiled egg

A + K TART \$16

Roasted quince, poached rhubarb, goat curd, caramelised onion, Roasted walnuts & prosciutto

IL CUBANO \$13

Freshly baked sourdough filled with pulled pork, ham, pickles, house made mustard & cheddar**

HAM & CHEESE TOASTY \$14

Leg Ham, vintage cheddar, monterey, mozzarella, béchamel & dijon mustard **

IN DA CLUB \$14

Turkey, bacon, roasted chicken, lettuce, tomato, aioli & cheddar**

CHICKEN COTTALETTA \$16

Fried chicken with apple & white cabbage slaw, parmesan & garlic bread

ROASTED PORK BELLY \$16

Roasted pork belly, lentils, orange, beetroot & quince aioli

**served with a weekly salad special

FROM
 11:30 AM