



MEET / EAT / DINE

**COMMITMENT ISSUES.**  
**CREATED BY CHEF ASA.**  
**DON'T YOU ALWAYS**  
**WONDER WHY YOU CAN**  
**NEVER COMMIT TO A**  
**SPOT? WE ARE HERE TO**  
**SOLVE THAT PROBLEM!**  
**COMMITMENT ISSUES IS**  
**ABOUT NOT BEING ABLE**  
**TO COMMIT TO A BRUNCH**  
**SPOT. BAR. BARBER. IT**  
**NEVER ENDS...**

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**ALL DAY BRUNCH** 7AM – 3PM

- Big Breakfast** (GF options) \$ 24  
• Eggs your way / grilled ciabatta / bacon  
tomato / hash / spinach / beans
- Smashed Avo'** (GF/vegan options) \$ 21  
• Grilled ciabatta / avocado / tomatoes  
onions / crunchy grains / ricotta  
lemon / basil  
+ *Add on some protein*  
Eggs – \$ 5 / Bacon – \$ 4  
Salmon – \$ 6 / Haloumi – \$ 5
- Quick and Easy** (GF/vegan options) \$ 16  
• Eggs your way / grilled ciabatta / bacon
- Benidicts** (GF options)  
• Poached eggs / muffin / ham  
MAD hollandaise / chives / pepper \$ 18  
• Poached eggs / muffin / smoked salmon  
MAD hollandaise / onions / sumac  
spinach \$ 19
- Smoothie Bowls**  
• Mixed berries / Granola / mixed berries  
yoghurt / nuts \$ 19  
• Coconut / lime / pineapple / mint \$ 19
- Granola Bowl**  
• Lemon yoghurt / coconut / dried fruits \$ 15
- Burgers are served with seasoned chips**  
(GF options)  
• Fried chicken / spiced aioli / pickles  
cheese / spinach \$ 21  
• Sweet potato / quinoa / tomato  
spinach / red pesto / eggplant (vego) \$ 19  
• Beef Brisket / MAD sauce / cabbage  
onions / pickles \$ 22  
• Fried Eggs / bacon / MAD sauce  
spinach / cheese / onion \$ 19
- Feel Good Bowl** (GF/vegan options) \$ 19  
• Roasted vegetables  
turmeric yoghurt quinoa  
drunken raisins / beetroot hummus  
ponzu dressing / edamame beans  
+ *Add on some protein*  
Eggs – \$ 5 / Bacon – \$ 4  
Salmon – \$ 6 / Haloumi – \$ 5
- Baked Sweet Potato** \$ 24  
• Chorizo / feta / onions / pickled garlic  
coconut / yoghurt / kale
- CI Style Chicken** \$ 23  
• Fried chicken / chilli / lettuce / radish  
cabbage / shallots / pickled onions

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**SWEET STUFF**

- Pancakes** (waffle option)  
• Banana / ice-cream / honeycomb  
caramel \$ 18  
• Bacon / maple syrup / icing sugar  
lemon / ice-cream \$ 19  
• Fried chicken / maple syrup  
bacon / butter \$ 24
- Sticky Date French Toast** \$ 21  
• Banana / ice-cream / honeycomb  
caramel

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**ADD ON OPTIONS**

- Tomato sauce / BBQ sauce / MAD sauce  
Garlic aioli \$ 2
- Hash / Spinach / Tomato / Hollandaise \$ 3
- Bacon rasher / Toast / Beans / Tofu \$ 4
- Haloumi / Chorizo / Eggs (2) / Avo \$ 5
- Smoked salmon \$ 6
- Fried chicken \$ 7

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**KIDS**

- Pasta and bolognese sauce \$ 12
- Pasta and cheese \$ 9
- Buttered corn (GF/vegan options) \$ 6
- 2 Dippy eggs and toast (GF options) \$ 10
- Eggs and bacon on toast (GF options) \$ 11

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**DAY** 11AM – CLOSE

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**BAR SNACKS**

- Warm nuts / special salt (GF/vegan) \$ 8
- Pickles / mustard seeds (GF/vegan) \$ 8
- Pretzels \$ 7
- Fries / MAD salt (GF options) \$ 9
- Warm olives \$ 8
- Cheeses / quince / crackers  
(Woodside wright's cheeses see staff  
for cheese choices) \$ 24
- Cured meat board  
(pickles / bread / mustard)  
Bresaola / prosciutto / sopressa  
mortadella \$ 32
- Uncommitted board  
Assorted meats / cheese / condiments \$ 48

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**NIGHT** THURSDAY TO SUNDAY NIGHT

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**SHARE PLATES**

- Oysters / lime / salt (GF) \$ 4.5 ea
- Sicilian square / bolognese / pea  
parmesan / roasted garlic aioli \$ 5 ea
- Grilled bread / whipped garlic chilli  
and rosemary butter (GF options) \$ 9
- Corn / butter / chilli nacho crust  
(GF options) \$ 8 ea
- French onion cream / crisp cheese  
toast / chorizo oil \$ 10
- Tomatoes / basil / olive / ricotta  
(GF/vegan options) \$ 15
- Potato / MAD salt / aioli / parmesan  
(GF/vegan options) \$ 13
- Chickpea / sumac / curry leaves / lemon  
flat bread (GF/vegan options) \$ 13
- Anchovy / toast / picked chilli / olive  
(GF options) \$ 14
- Squid / paprika salt / lemon  
basil aioli / basil (GF options) \$ 23

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**LARGER SHARE PLATES**

- Slow cooked beef / pasta  
white sauce / parmesan \$ 29
- 300gm lamb / smokey yoghurt  
oregano (GF) MP
- 300gm beef cut / red wine jus (GF)  
(see staff for cut of the week) MP
- Half chicken / fire roasted capsicum  
olives / sugo (GF) \$ 32

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**SIDES**

- Broccolini / citrus dressing / almonds  
(GF/vegan) \$ 9
- Carrots / butter / garlic / honey  
(GF/vegan options) \$ 9
- Roast potatoes / MAD salt / butter \$ 11

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**SWEET**

- Chocolate / almond / orange (GF) \$ 15
- Vanilla / lemon / meringue / raspberry \$ 15