

## BREAKFAST 7AM-11.30AM

HOUSE MADE PASTRIES & TREATS	FROM 6
A.P SESAME + FENUGREEK TOAST, CULTURED BUTTER + PRESERVES (V,GFO)	11
OAT + CHIA BIRCHER MUESLI, COYO, POACHED RHUBARB + PISTACHIO (VG)	16
BLUEBERRY HOTCAKE, VANILLA RICOTTA + MAPLE SYRUP (V)	20
AVOCADO TOAST, SMOKED FETA, HERB + JALAPENO SAUCE (V,GFO)	19
OPEN OMELETTE, SMOKED TROUT, SHAVED FENNEL, HERBS, MEREDITH GOAT'S CHEESE, A.P SESAME + FENUGREEK TOAST (GFO)	20
HALLOUMI + EGG ROLL, SAUERKRAUT, ROCKET + SALSA VERDE (V)	18
BACON + EGG ROLL, AGED CHEDDAR, HASH BROWN + BRANSTON PICKLE	19
HERB + PARMESAN SCRAMBLED EGGS , LP'S SAUSAGES + SOURDOUGH TOAST (GFO)	19
BRAISED GREENS ON TOAST, POACHED EGG, SMOKED FETA + ZA'ATAR (V,GFO)	19
BREAKFAST PLATE, 2 SOFT BOILED EGGS, LEG HAM, PICKLES, TOMATO, AVOCADO, SPICED CREAM CHEESE, A.P SESAME + FENUGREEK TOAST (GFO)	24
RICE BOWL, STEAMED WILD RICE, KIMCHI, PICKLED CARROTS, CHARRED CORN + SHALLOTS (VG)	19
ADD ONS	
A.P TOAST, ONE SOFT BOILED EGG	3 EA
AVOCADO, HALLOUMI, HASH BROWN	6 EA

## LUNCH 12PM-3.30PM

ALTO OLIVES MARINATED WITH CUMQUAT + WINTER HERBS (VG,GF)	10
HOUSE MADE FOCCACCIA, JOSEPH OLIVE OIL + PX BALSAMIC VINEGAR (VG)	9
SYDNEY ROCK OYSTER, CHRYSANTHEMUM + LEMON VINAIGRETTE (GF)	6 EA
ORTIZ ANCHOVY, STRACCIATELLA + PINK PEPPERCORN TOAST (GF)	18
PINK SNAPPER CRUDO, CRÈME FRAICHE, YUZU, FINGER LIME, SEAWEED + RICE CRACKERS (GFO)	26
WHIPPED GOATS CURD, PICKLED BABY BEETROOTS, FENNEL POLLEN + ROSEMARY OIL (V,GF)	24
OLD BAY TIGER PRAWN ROLL, MAYO, LETTUCE, CORIANDER + POTATO CRISPS	29
LEG HAM SANDWICH, EGG MAYO, GEM LETTUCE, CURRY VINAIGRETTE + POTATO CRISPS (VO)	20
OH! CHEESEBURGER, LETTUCE, TOMATO, CHEESE, SPECIAL SAUCE + FRIES	28
PEARL COUSCOUS + QUINOA SALAD, PICKLED FENNEL, HERBS, PEPITAS + GREEN GODDESS DRESSING (V) ADD POACHED CHICKEN OR SMOKED TROUT (GF) 8	26
HOUSE MADE RIGATONI PASTA, BROCCOLINI, BASIL PESTO + MEREDITH GOAT'S CHEESE (VGO)	28
GRILLED SWORDFISH, MARINATED PIQUILLO PEPPERS, LEMON, FERMENTED CHILLI + YUZU DRESSING (GF)	36
250G GRAIN FED BEEF SCOTCH FILLET, FRIES, HERB + JALAPENO SAUCE (GF)	44
BITTER LEAF SALAD, PICKLED SHALLOTS + CABERNET VINAIGRETTE (VG,GF)	12
FRIES, HERB SALT + MAYO (VGO)	12
STEAMED BROCCOLINI + SALSA VERDE (VG,GF)	12

## DESSERTS + CHEESE

VANILLA BEAN ICE CREAM, AMARENA CHERRIES + JOSEPH OLIVE OIL (GF,V)	14
PECAN TART, WHISKY CARAMEL, CRÈME FRAÎCHE (V)	16
CITRUS PAVLOVA, CRÈME DIPLOMAT + LEMON MYRTLE (V)	16
HOLY GOAT 'LA LUNA', ROSEMARY, QUINCE + LAVOSH (V,GFO)	22
BUCHE D'AFFINOIS, PEAR, BERGAMOT + DANISH RYE TOAST (V,GFO)	18

Menus are subject to seasonal change. Due to the potential of trace allergens, we are unable to guarantee complete allergen free dining. (gf) – gluten free (gfo) – gluten free option (v) – vegetarian (vg) – vegan  
All credit card transactions incur a 1% processing fee.  
15% surcharge applies on all public holidays.

## APERITIVO

ALTO OLIVES MARINATED WITH CUMQUAT + WINTER HERBS (VG,GF)	10
HOUSE MADE FOCCACCIA, JOSEPH OLIVE OIL + PX BALSAMIC VINEGAR (VG)	9
SYDNEY ROCK OYSTER, CHRYSANTHEMUM + LEMON VINAIGRETTE (GF)	6 EA
ORTIZ ANCHOVY, STRACCIATELLA + PINK PEPPERCORN TOAST (GF)	18
PINK SNAPPER CRUDO, CRÈME FRAICHE, YUZU, FINGER LIME, SEAWEED + RICE CRACKERS (GFO)	26
WHIPPED GOATS CURD, PICKLED BABY BEETROOTS, FENNEL POLLEN + ROSEMARY OIL (V,GF)	24
SAN DANIELE PROSCIUTTO, FIG PASTE, THYME + CROSTINI (DF)	18
OLD BAY TIGER PRAWN ROLL, MAYO, LETTUCE, CORIANDER + POTATO CRISPS	29
HOUSE MADE RIGATONI PASTA, BROCCOLINI, BASIL PESTO + MEREDITH GOAT'S CHEESE (VGO)	28
BEEF SCOTCH FILLET A LA PLANCHA, HORSERADISH CREAM + LIME (GF)	28

## DESSERTS + CHEESE

VANILLA BEAN ICE CREAM, AMARENA CHERRIES + JOSEPH OLIVE OIL (GF,V)	14
PECAN TART, WHISKY CARAMEL, CRÈME FRAÎCHE (V)	16
CITRUS PAVLOVA, CRÈME DIPLOMAT + LEMON MYRTLE (V)	16
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