



# LOCAVORE

## CAFE MENU

Toasted sourdough w/ cultured butter or Nuttalex VG/V/GFO \$8  
*+ Vegemite, peanut butter, seasonal jam \$2each*

Keep building your brekkie!

- + Eggs your way \$3.3 per egg
- + Bacon \$6
- + House Cured Salmon \$7
- + Braised Mushrooms \$5
- + Seasonal Greens \$5
- + Marinated Feta \$4.5
- + Halloumi \$6
- + Scrambled Eggs \$5
- + Chorizo \$7
- + Confit Tomatoes \$5
- + 1/2 Avo \$5.5
- + Hollandaise \$3
- + Potato Hash \$5
- + GF Precinct Toast \$1.5
- + Relish \$2

Crumpets by Posh w/ honey & cultured butter VG/NF \$10

Bakers' Art fruit toast w/ cultured butter VG/DFO \$10

Precinct gluten free fruit toast GF/VO/DFO \$11.5

Pistachio, linseed & golden raisin granola, passionfruit Coyo, winter citrus, honeycomb GF/VO \$21

Black sesame pancakes, rosella jam, peanut butter ganache, fermented strawberry ice cream VG \$24

Smashed avo, focaccia, preserved lemon & feta hummus, lentil & dill salad, nashi, preserved zucchini, everything bagel seasoning GFO/VO/NF \$24

Chilli scramble served with sourdough, fermented garlic & preserved lemon labne, oyster mushrooms, sesame & peanut crisp, fried mint VG/GFO \$25  
*add chorizo + \$7*

Loca Benny w/ mustard & white anchovy dressed ham hock, caramelised apple, pepperberry kraut, poached eggs & malt hollandaise, served in a baguette GFO/NF \$27

Nasturtium & macadamia pesto omelette w/ Warrigal greens, mushroom, aged cheddar, sourdough DFO/GFO/VG \$26

Hot honey fried chicken burger, pickles, iceberg lettuce & Thai basil mayo all in a milk bun & served w/ chips GFO/NF \$28

Soy & apple braised short rib burger w/ fermented Peri Peri mayo, pear & kaffir lime slaw all in a milk bun & served w/ chips NF/GFO \$28  
*Pairs well with Hop Hen Pale Ale*

Locavore bowl, farro, kale, beans, green tomato, macadamia, feta hummus, smoked sesame dressing, golden raisin DFO/VG/VO \$23  
*Add a poached egg +\$3.3*

Jerusalem artichoke, on a bed of soft polenta topped with aged cheddar, apple balsamic, sage & smoked leak VO/GF/NF \$25

Nettle & sugarloaf cabbage okonomiyaki topped w/ house smoked trout, blood lime kosho, whipped ricotta, seaweed & saltbush NF/GF \$26.5  
*Whipped tofu & braised mushrooms VG*

Bowl of chips with BBQ aioli or tomato sauce GFO/VG/V/NF \$10

## KIDDIES MENU

- Scrambled eggs on toast DFO/NF/GFO/VG \$9
- Cheesey toastie GFO/VG \$7
- Black sesame pancakes & vanilla icecream VG/NF \$10
- Chicken nuggets & chips NF/GFO/DF \$12
- Short rib burger & chips NF/GFO \$15

*V- vegan VG- vegetarian GF- gluten free DF- dairy free NF- nut free O- option*

Please inform our team of any dietary needs or allergies. While we make every effort to accommodate, we cannot guarantee our dishes are free from allergens due to the possibility of cross-contamination in our kitchen. Locavore Studio and its team members will not be held liable for any allergic reactions that may result from consuming our food. Your safety and satisfaction are our top priorities, and we appreciate your understanding.