

BREAKFAST

until 2:30pm

Toast Sourdough / GF, butter, jam / honey / peanut butter	5
Fruit toast butter	7.5
Banana Walnut Bread Peanut butter & cream cheese spread	6
Berry Smoothie Bowl ^{vgn} Banana, almond milk, berries, chia seeds, coconut, nuts & seeds, fresh fruits	14
Brekkie Roll Banh Mi roll, fried egg, smoked pork belly bacon, house bbq sauce, tomato, lettuce +3 add Avocado	12
Eggplant and Haloumi Roll ^v Haloumi chips, tomato, eggplant jam, mayo, gherkin, lettuce	15
Buttermilk Pancake ^v Poached fruits, minted syrup, crème chantilly, salted caramel chocolate mousse, pistachios	17.5
Granola ^{vgn} House-made, acai, coconut yoghurt, nuts, antioxidant berries, poached fruit	14.5
Eggs (your way) / Tofu Scramble ^{vgn} Organic free range eggs, sourdough toast, butter	11.5
Smashed Avocado ^{vgn} Avo, soy bean, dukkah, chilli, candied walnut, roasted smoked tomato, lemon +3.5 add Persian Fetta	16
Fritter ^v Corn & Ricotta fritters, pea & mint, pickled zucchini, peanut brittle, lemon	17.5
Full Deck Mushroom, snag, local smoked pork belly bacon, house baked beans, English black pudding, smoked roasted tomato, eggs, haloumi chips, toast	24.5
RD Hollandaise Organic free-range eggs, bacon salt, hollandaise, basil pesto, locally smoked pork belly bacon, lemon	17.5
The “Zen” Breakfast Grilled sourdough, scrambled tofu, roasted smoked tomato, avocado, olives, braised chickpea, greens	22

EXTRAS

Gluten-free bread / Extra Toast / Relish / Hollandaise	2.50
Free-range egg / Sausage / Persian Fetta	3.50
Garlic Mushrooms / Roasted Tomato / Baked beans	4.00
Smoked pork belly bacon / Black pudding / Avo	5.00
House-cured Salmon	6.00

JUNIORS

Children 12 & under

Childrens activity pack	2.50
Cheesy Toast	6.00
Egg, Bacon on toast	7.50
Pancakes maple & vanilla i-cream	10.00
Fish salad & chips	12.00
Chicken salad & chips	12.00

PLEASE NOTE: Our kitchen is not allergen free but our team will endeavour to meet your needs. We appreciate one bill per table and no substitutions during busy periods. Surcharges apply for card payments.

LUNCH TIME

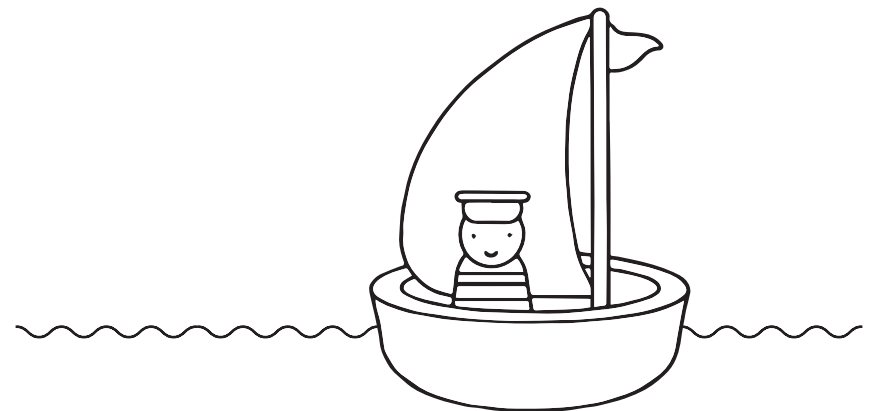
from 11:30am

Warm Milawa Olives bread, dukkah	12
Flatbread dips 'n spread	12
Bruschetta daily toppings	12.5
Cured Salmon House cured, smoked yoghurt, pitachio, stonefruit, black aoli, squid ink wafer, herbs	17.8
Serano Jamon local stonefruit, grilled sourdough, native leaves red wine jelly, cornichons	18
Warm Organic Quinoa Salad ^{VGN, ORG, GF} Quinoa, black rice, mint, seeds, herbs, nuts & pomegranate dressing, hummus, lemon	17.5
Charcuterie Platter Local & house-cured meats, chutney, condiments, toast	28
S&P Fritti Salt 'n Pepper squid, house-selected leaves, pickle, mango, lemon, aoli	19.5
Thai Beef Salad Coconut vinegar dressing, carrots, bean shoots, coriander, chilli, tomato, pickle, peanuts brittle	24.5
Free-Range Chicken Salad Shredded Milawa chicken, ranch dressing, roasted pumpkin, salad, crispy chickpeas, wombuk, seeds & nuts	24.5
Eye Fillet , 250g, market vegetables, hand cut chips, bearnaise	36.5
Scotch Fillet , 350g, market vegetables, hand cut chips, bearnaise	36.5
Grilled Market Fish Cauliflower puree, "greek" salad, noisette dressing	25.5
Wagyu Cheese Burger Milk bun, tomato, pickle, swiss cheese, relish, aoli, salad, onion rings	18.5

SIDES	6.00
7mm fries Rosemary salt, mayo	
Seasonal Vegetables parmesan	
Haloumi Chips Hot sauce	
Salad Buttermilk dressing, toasted buckwheat	

DESSERT

Pavlova crème chantilly, poached fruits, berries	14.00
Banana Split peanut butter, ice cream, honeycomb, cherry glacé, toasted nuts	14.00
Chocolate Mousse caramel & dark mousse, cream, brownie, pearls	14.00



PLEASE NOTE: Our kitchen is not allergen free but our team will endeavour to meet your needs. We appreciate one bill per table and no substitutions during busy periods. Surcharges apply for card payments.