

Breakfast - served until 12pm



Vanilla Bean Pancakes 15.9

House-made honeycomb, banana, caramelised pecans drizzled with maple syrup ^{DFVG}

Add Ice cream 2

Smashed Avocado 14

Sourdough toast, feta, cherry tomatoes, balsamic reduction, dukkah topped with a poached egg ^{GFA DFA}

Green Bowl 17

Kale, baby spinach, avocado, quinoa, sweet potato, asparagus, chia seeds, pepitas topped with poached eggs ^{GF DFV}

House Spiced Granola 13.5

Fresh seasonal fruit, greek yoghurt, berry compote served with your choice of milk ^V

Bacon & Eggs 15.5

Smoked bacon, eggs your way and toast of your choice ^{DFA}

Fresh Start 17

Toasted rye, prosciutto, avocado, poached egg, rocket, chilli jam, feta and pesto

Wild Mushroom Bruschetta 18

Soy and linseed sourdough with ricotta, pesto balsamic reduction served with a fried egg

The Vego 19

Sautéed thyme mushrooms, grilled haloumi, roasted roma tomato, baby spinach, tomato relish, sourdough, eggs your choice ^V

Alexander the Great 22

Smoked bacon, chorizo, sautéed thyme mushroom, roasted roma tomato, avocado, hash brown, sourdough and eggs your way ^{GFA}

Eggs Benedict 17.5

Bacon, poached eggs, spinach, house-made hollandaise, smoked paprika served on sourdough

Eggs Benedict Smoked Salmon 19.5

Smoked salmon, baby spinach, poached eggs, house-made hollandaise, fresh dill, crispy capers served on sourdough toast

Nutella Waffles 16

House-made waffles, maple syrup, fresh berries, chantilly cream, roasted hazelnut and white chocolate dust

choose your toast

sourdough
soy & linseed
light rye
turkish
plain white
gluten free (3.00 extra)

Something extra

free range egg (1) 2
roasted tomatoes, thyme button mushrooms, hash browns, avocado, bacon, haloumi 4
smoked salmon, spanish chorizo 6

BREAKFAST

GF gluten free **DF** dairy free **V** vegetarian **VG** vegan

Please ask our staff for further assistance with your dietary needs. No variations.

All Day Menu - served until 3pm



House-made Scones and Muffins

Baked fresh daily, see our specials board for flavours

Each 4.50

Serve of 3 scones 7.50

Banana Bread 6 GF 7

Berry compote, butter

Fig & Raisin Sourdough 6.5

Ricotta, spiced honey, butter

Croissant 7

Toasted ham, cheese, tomato

Almond Croissant 6

Fruit Salad 11

Seasonal fruit, berries, vanilla bean yoghurt

Eggs & Toast 12

Eggs your way on your choice of toast

Bacon & eggs 15.5

Smoked bacon, poached or fried eggs, toast of choice

Egg & Bacon Roll 10.5

Smoked bacon, two eggs over-easy, chilli jam, aioli, toasted milk bun

Veggie Roll 10.5

Baby spinach, tomato relish, grilled haloumi, sweet potato, mushroom, aioli, two fried eggs on a toasted milk bun

Pulled Beef Reuben 16

Smokey slow cooked brisket, pickled cabbage, mozzarella, chilli jam, fried eggs on toasted sourdough

Fries 6

Rosemary salt, aioli

Wedges 9

Sour cream & chilli jam dip

ALL DAY

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Lunch - served from 12pm - 3pm



Start with -

Garlic, herb and cheese ciabatta 7

Sydney Rock Oysters

Natural, rocket, lemon wedge **19/37**

Kilpatrick, fresh herbs, lemon wedge **22/40**

Southern Fried Chicken 12

Chicken thigh fillet served with sriracha ^{DF}

Flash Fried Squid 13

Harissa aioli and fresh lemon ^{DF}

Chilli Mussels 15

Tomato, basil, lemon ^{DF}

Then have -

Barramundi 32

Sweet corn purée, crispy leek, buttered wild mushroom and wilted spinach ^{GF}

Buttermilk Chicken Burger 18

Toasted milk bun, crispy thigh fillet, harissa aioli, dirty slaw served with paprika fries

Israeli Couscous Salad 19

Fresh mint, strawberries, basil, avocado, toasted almonds, sugar snap peas finished with a poppy seed dressing ^{DF GF VG}

Steak Sandwich 24

Scotch fillet, crispy bacon, swiss cheese, rocket, onion jam, tomato chutney, served on turkish bread with fries

Poached Salmon Salad 22.5

Baby spinach, dill, peas, asparagus, Spanish onion, crispy capers and lemon cream

Herbed Chicken Salad 21

Prosciutto, quinoa, walnut, goat's cheese, baby spinach drizzled with hazelnut herb dressing ^{GF}

Classic Fish & Chips 26

Crisp tempura battered monkfish, lemon, garden salad, tartare, rosemary fries ^{DF}

Linguine 28

King prawn, charred squid, cherry tomato, rocket, burnt butter, parmesan and lemon crumb

Soft-Shell Crab Tacos (3) 21

Sriracha, slaw, aioli, coriander topped with fresh lime ^{DF}

Seafood Platter for Two 64

Cold smoked salmon, natural oysters, tomato chilli basil mussels and squid, lemon butter prawns, crispy monkfish, lemon and tartare

Sides 8.5

Rocket, walnut, parmesan and pear salad

Sourdough with ricotta, wild mushroom and balsamic

LUNCH

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