

0700 - 1100

### BREKKY COCKTAILS

bloody mary  
vodka, worcestershire, tabasco,  
celery, tomato, lemon, salt, pepper  
15 smoked vodka 18

rusty pearl  
sparkling moscato, amaro,  
rosemary, lemon zest 14

### COFFEE

long black	3.8
latte	4.1
cappuccino	4.1
flat white	4.1
hot chocolate	4.1

### LIVITY

silverbeet, celery, mint,  
apple, pineapple, lemon  
9.5

seasonal harvest  
fruit blend  
9.5

beetroot, carrot, celery,  
apple, lemon, parsley  
9.5

### BREAKFAST

o△ eggs your way, roasted tomato, toast 12.5 add bacon 18.5

o△ fry up, eggs your way, bacon, chipolatas, hash browns, tomato, mushrooms, toast 28

△ brioche french toast, bacon, real maple, caramel banana 25

o salmon pastrami, watercress, red onion, ricotta, capers, 63 degree egg, rye 26

▲ red bean & manchego quesadilla, avocado, lime, coriander, fried egg 18 chorizo 24

●▲ giddy'up granola, chia seeds, almond milk, coconut yoghurt, compote 15.5

o△ eggs hollandaise, brioche, coastal greens, smoked salmon or serrano ham 23

beef short rib hash, corn, cactus, tomatillo, smoked corn puree, fried eggs 18

●▲ french crepes, grapefruit, rhubarb, swiss meringue crumble 18.5

▲ banana bread, honey butter, strawberries 12

### TOAST

italian loaf	5.5
gluten free, rye	7.5
fruit & nuts	10
whole grain	5.5

### EXTRAS

bacon, salmon, chipolatas	6
hashbrowns, avocado,	5
egg, baked beans	3
portobello mushrooms	4

### KIDS BREKKY

cheese, bacon n egg muffin 8  
crepes, maple, ice cream 8.5  
mini fry up 12

### JUICE

cloudy apple	4.5
cranberry	5.5
guava	5.5
orange	4.5
pineapple	4.5
tomato	4.5
pink grapefruit	5.5

### T2

lemongrass & ginger, peppermint,  
sencha green, chai, earl grey,  
english breakfast  
4.5

- o gluten free option
- gluten free
- △ vegetarian option
- ▲ vegetarian

we use margaret river free range eggs  
public holiday surcharge 15%

## 1130 - late

### PIZZAS

- ▲ smoked tomato, basil, bocconcini 23
- ▲ mushroom, talleggio 25 chicken 29
- farm house salami, chilli, mozzarella 29
- ▲ confit garlic, rosemary, smoked salt 18

### CHEESE

- quince, muscatels, lavosh, pickles, fresh fruit one 15 two 24 three 30

### SIDES

- ▲ roasted spring vegetables, smoked salt, lavender honey 12
- asparagus, red quinoa, 63 degree egg, anchovy 12
- ▲ green beans, blood orange, candied pecans 12

we use rise & co artisan bread  
public holiday surcharge 15%

▲ sourdough, jersy farm olive oil, balsamic pearls 10.5

doughnuts, crème fraîche, salmon roe 15

○ venison tartare, quail egg, gherkin, yuzu mayonnaise 20

▲ tempura tofu, asparagus, togarashi, seaweed jam 18

● kangaroo, wattle, bunya nut purée, bush plum, native salt & pepper 22

● grilled octopus, cucumber, sesame, sake 14

●▲ zucchini bhajis, tamarind chutney, raita 13

baby squid, corriander & macadamia mayonnaise 16

▲ ricotta gnocchi, mixed mushrooms, grana padano 28

red roasted rabbit, xo, dumplings, masterstock, greens, tea egg 28

● grass fed beef, mustard, mushrooms, hand cut chips, miso salt 39.5

● duck breast & confit leg, shiitake, hazelnut, baby leek, kipfler potato, kohlrabi 36

● miso glazed local fish, dashi cucumber, enoki, turnips, squid MP

wagyu burger, brioche, tobacco onions, swiss cheese, beetroot remoulade, fries 29

○ tempura spanish mackerel, mushy peas, chips, tartare 29

●▲ beetroot, radicchio, gorgonzola, toasted walnut 18.5 white cut chicken 26

### SNACKS

goat samosas, pumpkin dhal, sweet mango chutney 16

● grilled chorizo, lemon 12

softshell crab sliders, brioche, cucumber kimchi 18

● buttermilk chicken wings, chilli caramel 18

○▲ fries, aioli 10

○ gluten free option

● gluten free

▲ vegetarian option

▲ vegetarian

### SPRING WINES by LS MERCHANTS

sem sav blanc	10 50
vermentino	11 55
mataro	11 55
malbec	13.5 65
petit verdot	13.5 65