

## 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

## 0700 - 1100 BREAKFAST

- △ eggs on toast, spinach, roasted tomato 12.5 add bacon 18.5
- △ fry up, eggs, bacon, chipolatas, hash browns, tomato, mushrooms, toast 28
  - salmon gravlax, potato rosti, sour cream, dill, poached eggs 18
  - smashed avo & fetta on rye, poached eggs, romesco, lemon oil, mint 16
- midnight train waffles, fried chicken, watermelon, maple syrup, fried egg 18
- ▲ giddy'up granola, chia seeds, almond milk, coconut yoghurt, compote 15.5
  - △ eggs hollandaise, brioche, greens 15 add salmon or bacon 22
- ▲ french crepes, berry compote, double cream, salted peanut brittle 18.5
- ▲ banana & walnut bread, passionfruit curd 14

## 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

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

## KIDS BREKKY

cheese, bacon n egg muffin 8  
waffles, 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

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

## PIZZAS

- ◉▲ tomato, basil, bocconcini 23
- ◉▲ mushroom, talleggio 25 chicken 29
- ◉ farm house salami, chilli, mozzarella 29

## CHEESE

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

## SIDES

- ▲ roasted vegetables, smoked salt, lavender honey 12
- ▲ compressed watermelon, shallot, sheep's yoghurt, shiso granita 12
- ▲# green beans, blood orange, candied pecans 12
- ▲ heirloom tomato, burrata, basil 12

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

## 1130 - late LUNCH / DINNER

- ▲ sourdough, cultured butter, black salt 10.5
- venison tartare, quail egg, gherkin, yuzu mayonnaise, crisps 18
- kangaroo, wattle, bunya nut purée, bush plum, native salt & pepper 20
- grilled octopus, roasted pineapple, lime & habanero chilli salsa 16
- chilli & buttermilk calamari, lemon mayonnaise 16
- five spice spatchcock, green mango salad, red nam jhim 32
- ◉ cos, pancetta, white anchovies, chicken, croutons, dijon mustard, shallot, soft egg 28
- beef burger, barrel gherkins, streaky bacon, cheddar, cherry ketchup, chips 29
- spiced lamb burger, fennel, cucumber slaw, white peach mint jelly, chips 28
- ◉ beer battered mackerel, cos, fennel, parsley, buttermilk dressing, chips, tartare 29
- ▲ ricotta & parmesan gnocchi, sauteed mushrooms 28
- sticky duck leg, watercress, vietnamese slaw, hot and sour dressing, crisp shallots 36
- miso baked barramundi, crisp sushi rice, cucumber, avocado, snow peas 38
- 45 day dry aged beef, hassle back potato, broccolini, cafe de paris butter 39.5

## SNACKS

- ◉ grilled chorizo, lemon, sourdough 12
- salt cod croquettes, chilli soffritto, saffron oil 14
- △◉ sicilian green olives, white anchovies, preserved lemon, sourdough 18
- japanese fried chicken wings, kewpie mayonnaise, lemon 16
- ▲◉ beer battered chips, aioli 10

- ◉ gluten free option
- gluten free
- △ vegetarian option
- ▲ vegetarian
- # vegan

## 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