

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 22
- 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

OYSTERS

- green chilli kosho 4.5
- vanilla vinaigrette 4.5
- baked parsley, parmesan panko 4.5

CHEESE

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

SIDES

- cos, pancetta, anchovies, chicken, croutons, soft egg 16
- ▲ compressed watermelon, shallot, sheep's yoghurt, shiso granita 12
- ▲ charred sweet corn, scorpion chilli & lime butter 12
- ▲○ beer battered chips, aioli 10

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

1130 - late LUNCH / DINNER

- candied lamb ribs, cucumber, pine nut & dill salad, pickled pomegranates 16
- raw smoked aged beef, quail egg yolk, yuzu, mayo, gaufrette potato 16
- yuzu & white soy cured kingfish, gin cucumber, tonic gel 18
- seared scallops, pear walnut puree, candied bacon, pickled walnuts, puffed grains 18
- ▲● heirloom tomato, burrata, samphire, basil, honey rosemary vinaigrette 16
- salt & pepper calamari, lime miso aioli, togarashi 16
- beer battered baby snapper, chips, tartare, lemon 26
- miso baked barramundi, sushi rice, avocado, snow pea, cucumber, soba, sesame 38
- prawn, asparagus, confit garlic, preserved lemon, pappardelle 34
- 45 day dry aged beef striploin, yeasted cauliflower, blackberries 39.5
- char sui glaze duck leg, red spices, chilli peanut sambal, coconut cream 34
- ▲ ricotta gnocchi, sauteed mushrooms, grana padano 28
- pulled lamb burger, white peach & mint jelly, fennel, cucumber, rocket, dukkah 26

SHARE / BITES

- ▲ sourdough, cultured butter, black salt 12
- △○ sicilian green olives, white anchovies, preserved lemon, sourdough 18
- japanese fried chicken wings, kewpie mayonnaise, lemon 16
- pickled octopus, sourdough 14
- grilled chorizo, lemon, sourdough 14
- cheeseburger sliders, swiss cheese, pickles, cherry ketchup 18

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

PIZZAS

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