

0700 - 1100
BREAKFAST

ORGANIC
KOMBUCHA

ginger lemon 6

raspberry lemonade 6

apple crisp 6

BREKKY COCKTAILS

- cucumber cooler -
gin, limoncello, cucumber & lemon
rind infusion, fresh lemon juice
mint, soda 16

- 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

▲ goose fruit & nut bread with butter & conserves 10

○▲ field mushrooms on toast with persian style feta, truffle & rocket 19

○▲ smashed avocado, poached eggs, roast tomatoes, dukkah & toast 22

○ salmon gravalax on rye toast, poached eggs & preserved lemon hollandaise 24

● scrambled eggs & hot 'nduja' salumi, tater tots, roast tomato,
smoked cheese, corn salsa, chipotle aioli 23 add toast 25

smoked beef brisket hash, poached eggs, spinach, roast tomato & mushroom ketchup 21.5

●▲ fragrant fried rice, peanuts, coriander, dark soy, fried egg, tofu 25

○ eggs benedict, poached eggs, grilled belly bacon & hollandaise 22

▲ pancakes, canadian maple, berry compote, thick cream 18.5

○▲ house muesli, toasted oats, nuts & seeds, dried fruit, greek yoghurt, honey, milk 12

●▲ chia pudding glass, blueberry compote, toasted nuts & seeds 10

○▲ eggs your way on toast, poached, fried or scrambled 12.5 add bacon 17.5

TOAST

italian loaf	5.5
gluten free	7.5
rye	7.5
whole grain	5.5

EXTRAS

salmon or pork chipolatas	6
avocado or buttered spinach	6
field mushrooms or bacon	5
hashbrowns or eggs	6

SMOKED BLOODY MARY

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

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

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

WINE OF THE MOMENT

- mr barval nebbia -
nebbiolo

medium to light bodied red, bright cherry,
rose & wild herb, framed by fine dry
tannins
55

CHEESE

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

SIDES

- ▲ o beer battered chips, aioli 10
- ▲ cider slaw 10
- ▲ grilled broccolini, toasted almonds 12
- ▲ roast pumpkin, harrisa yoghurt &
pomegranate 12
- ▲ turkish garlic loaf 10

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

1130 - late LUNCH / DINNER

SMALL PLATES

- salt & pepper chicken wings with tamarind sauce, salad of cucumber & herbs 16.5
- ▲ roast pumpkin, spinach & feta salad with honey chilli dressing,
roast pepitas & almonds 16
- crisp fried blue swimmer crab & potato zucchini flowers with
curried mayonnaise & dressed fennel 18
- o ▲ soft burrata cheese with cherry tomato 'caprese' salad, crostini & olive tapenade 16
- o crisp fried calamari, vietnamese mint salad with spicy peanut coconut dressing 18
- seared blue fin tuna, soba noodles, stem ginger & soy dressing, avocado puree 22

LARGE PLATES

- ▲ pan roast gnocchi, braised field mushroom, wilted spinach, sage walnut
& roast cauliflower beurre noisette, shaved parmesan 30
- ▲ ● southern indian style roast pumpkin & chick pea curry, brown rice,
pickled veg salad & paratha bread 28
- crisp fried fish & chips 'wa sustainable caught' mixed leaf
& pickled onion salad, house tartar & lemon 26
- chuck & beef brisket burger, toasted milk bun, smoked cheese, pickles,
tomato chutney, rocket, chips & chipotle aioli 26
- seafood corn chowder, mussels, prawns, salmon gravlax on toast,
shellfish oil & watercress 32.5
- grilled chicken & broccolini, jerusalem artichoke risotto, prosciutto, gremolata 34
- chilli caramel five spice pork belly, thai green papaya salad,
hot & sour dressing, enoki mushrooms 34
- grilled beef rump cap with pancetta potato cake, roast onion, confit carrot red wine jus 38

SHARE PLATES

- antipasti plate -
warm harissa & preserved lemon olives,
dikkah, hummus, persian feta, white
anchovies, fremantle octopus, prosciutto
& turkish flat bread 28
- taco plate -
smoked beef brisket, cider slaw, corn
salsa, pickles, chipotle aioli, blue soft
shell tortillas 36

LIMITED RELEASE BEER

- rocky ridge
- rock-a-bye baby -
baltic porter
10

PIZZAS

- ▲ o margarita pizza, house sugo sauce,
bocconcini & basil 18
- o prawn & chorizo pizza, sugo sauce,
corn salsa, chipotle aioli 27
- ▲ o soubise pizza with confit garlic,
rosemary & thyme 23 chicken 28

public holiday surcharge 15%