

MENU

7AM - 11.30AM

Truffled - scrambled eggs, grilled asparagus, wood fired toast 24 v *g/f
Smashed avocado - heirloom tomatoes, poached eggs, feta, dukkah, wood fired toast 21 v *g/f
Eggs hollandaise - spinach 21, belly bacon 22, smoked salmon, wood fired toast 23 *g/f
Crispy pork hock - scrambled eggs, wood roast tomato, corn salsa and wood fired toast 19 *g/f
House toasted muesli - oats, nuts & seeds, dried fruit, greek yoghurt, honey, milk 14
Crepes - wood roast pears, salted caramel, mascarpone 20 v
Eggs your way - wood fired toast 12.5 *g/f
Complete your brekkie
100g belly bacon, smashed avocado, buttered spinach 6 g/f
Braised field mushrooms, wood roast tomatoes 5 g/f
Egg, toast 3

ALL DAY FROM 7AM

Baked eggs - spiced tomato, roast vegetables, eggs, labneh, wood fired toast 16.5 v *g/f
Rare roast beef - wood fired toast, chopped eggs, whipped sour cream, radish, pickled shallot 18 *g/f
Sardines - heirloom, tomatoes, basil, buffalo burrata, wood fired crisps 19 v *g/f
Wilted kale - pickled cabbage, green beans, freekah, mustard seeds, curry leaf, poached egg, peanuts 18 v
Calamari - grilled, black muhammara, gremolata 17.5 g/f
Wood roast beets - smoked ricotta, quinoa, pepitas, honey 22 v g/f
1/2 small chicken - hot salami, sweet corn, flat breads, fennel pickle 26 *g/f
Brussel sprouts - wood roast, puffed grains, tahini, almonds 18 g/f
Beer battered fries - aioli 10
Triple cooked potatoes - cumin salt, harissa mayonnaise 11 g/f
Chicken wings - spicy glaze 12 g/f

Oyster natural - soy & ginger dressing 5

AFTER 11.30AM

Baked gnocchi - charred zucchini, carrots, green salsa, Grano Padano, walnuts 28 v
Fish & chips - WA sustainable caught fish, beer battered fries, salad, tartar, lemon 26
Slow cooked lamb shoulder - stock potatoes, eggplant, miso, pickle 32
Wood roast fish of the day - crushed new season potatoes, mussel sauce POA g/f
Confit duck - savoy cabbage, root vegetable, celeriac remoulade 34 g/f
Grass fed beef rump - grilled asparagus, mustard, shin and onion pie 36

Cheese - 50g portions, woodfired crisps, house chutney, fruit 14 *g/f
D'Argental Lingot - Cows milk, smooth, creamy, delicate
Maffra Red Leicester - cheddar, buttery mellow flavour
Gorgonzola - Cows milk blue, strong sharp and intense

DRINKS

HOT

COFFEE

Long black 3.8
Latte 4.1
Cappuccino 4.1
Flat white 4.1
Hot chocolate 4.1

TEA - T2 4.5

Lemongrass & ginger
Peppermint,
Sencha green
Chai,
Earl grey,
English breakfast

COLD

JUICE

Cloudy apple 4.5
Cranberry 5.5
Guava 5.5
Orange 4.5
Pineapple 4.5
Tomato 4.5
Pink grapefruit 5.5

ORGANIC KOMBUCHA

Ginger lemon 6
Raspberry lemonade 6
Apple crisp 6

BREKKIE COCKTAILS

Cucumber Cooler

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

Rusty Pearl

sparkling moscato, amaro,
rosemary, lemon zest 14

Smoked Bloody Mary

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