

BRUNCH

BREAKFAST SANDWICH 13.5

Paprika aioli | spinach | bacon | fried egg
tomato-onion jam | beet bun
+ House potatoes 4.5 + avocado 4.5

EGGS ON TOAST v 18

2 eggs | wilted greens | cherry tomatoes
sourdough | green sauce
+ Bacon 5.5 + smoked salmon 6 + avocado 4.5

GRANOLA BOWL v 17.5

Coconut panna cotta | seasonal berries
house granola | coconut yogurt | mango coulis
+ Gluten free granola 2

FRENCH TOAST v 21

Chantilly cream | orange | seasonal berries
toffee crumb | pistachios
+ Bacon 5.5

MUSHROOM TOAST v 19.5

Mushroom duxelles | roasted mushrooms
pickled shallots | goats curd | poached egg
truffle oil | sourdough
+ Bacon 5.5 + smoked salmon 6 + prosciutto + 6

BEET SALAD gf 19

Roasted & pickled beets | walnuts | feta
arugula | Greek yoghurt | sherry- vinaigrette
+ Smoked salmon 6 + poached egg 3

PORK BELLY SANDWICH 22

Apple & celeriac slaw | caramelised onion
shallot aioli | ciabatta | beet side salad

TUNA SALAD 22.5

Seared Albacore | Napa cabbage | cucumber
dried cranberries | toasted seeds | pita crisp
honey-garlic dressing | parmesan

BRAISED TURKEY BOWL gf 21.5

Tomato & chilli braise | butternut squash
roast potatoes | dukkah | soft poached egg
arugula | herbs
+ Avocado 4.5 + bacon 5.5

POST-BRUNCH

PANNA COTTA gf vg 10

Seasonal fruit | berry coulis | toffee crumb

BUTTERMILK SCONES (2) 11.5

Chantilly cream | house jam

CHOCOLATE BROWNIE 10

Strawberry coulis | toffee | cardamom cream
chocolate ganache

ADD

Smoked salmon | prosciutto 6

Berryman Bros bacon 5.5

Avocado | winter greens 4.5

House potatoes (parmesan & salsa verde) 4.5

Cashew cheese | mixed mushrooms 4.5

Shredded chicken | braised turkey 5.5

Egg (1) | SUB gf toast | roast tomatoes 3

KIDS

FRENCH TOAST v 12.5

Maple | Chantilly cream | berries

FRUIT SALAD v (yummy yummy) 10

Seasonal fruit | yoghurt | honey

BREAKFAST SANDWICH 11

Bacon | fried egg | cheddar | ketchup

Please ask your server how dishes can be easily
modified for dietary accommodation.

gf gluten free | v vegetarian | vg vegan

