



BREAKFAST

(7 - 12.00)

organic sourdough toast, spreads, cultured butter	6	shakshuka, stewed peppers, baked eggs tomato, chickpea, house made sausage, sourdough toast	19
organic sourdough fruit toast cultured butter	8	breakfast roll, bacon, egg, tomato, lettuce, house made relish	13
crepes, whipped ricotta, lemon syrup and peaches	16	house made granola, yoghurt, fresh summer fruits	14
free range eggs on sourdough toast	11		

EXTRAS

(7.30 - 3.00)

bacon, roast tomatoes, avocado, hash brown	4.5	gluten-free bread, free range egg	2.5
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ALL DAY

(7.30 - 3.00)

smashed avocado, chilli, lemon, feta, sourdough toast	14	house smoked salmon, poached eggs, hash brown, roasted tomato, spinach puree sourdough toast	21
corn fritters, fried eggs, pico de gallo, free range bacon	19		

LUNCH

(12 - 3.00)

freshly shucked, local oyster with finger lime	single half doz	4.5 20	crab tacos, avocado, slaw, pico de gallo sriracha mayo	22
organic local sourdough, cultured butter		5	steamed pipis and mussels, house made sausage, charred corn, tomato sofrito grilled sourdough	28
native olives		7		
pickled beets and goats curd salad, fennel, macadamia & mixed leaves		16	market fish of the day	32
grilled baby octopus, preserved lemon, romesco chilli, garlic		17	rib-eye steak sandwich, beetroot relish, caramelised onion, horseradish mayonnaise, sweet potato chips	22
nourishing bowl, avocado, grains, carrot, smashed cucumber, beetroot, soy		21	sticky lamb ribs, chick pea tabbouleh, harissa, spiced yoghurt	27

DESSERT

halloumi donuts, anglaise		12	lemon posset, rhubarb, honeycomb	13
flourless chocolate cake, salted caramel ice cream, smoked almond brittle		14		
