



BREAKFAST

(7:30 - 11:30)

organic sourdough toast, house made spreads, cultured butter	6	shakshuka, stewed peppers, baked eggs tomato, chickpea, house made sausage, sourdough toast	19
house made granola, yoghurt, kiwi fruit, banana & passionfruit	13	breakfast roll, bacon, egg, tomato, lettuce, house made relish	13
salami, rocket, cheese toastie	9	mexican pork tostada, blackbeans, avocado, pico de gallo, fried eggs	19
avocado on sourdough, finger lime, mint shaved macadamia nuts	14	house smoked salmon, poached eggs, hash brown, roasted tomato, salsa verde sourdough toast	21
mushrooms on sourdough toast, smoked mozzarella, lemon, chimichurri	18	free range eggs on sourdough toast	11

EXTRAS

(7.30 - 11:30)

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

(11:45 - 3.00)

freshly shucked, local oyster with finger lime	single	4.5	fish tacos, avocado, slaw, pico de gallo sriracha mayo	22
	half doz	21		
organic local sourdough, cultured butter		5	pappardelle, squash, mushroom, kale, chestnuts, feta, butter sage sauce	24
native olives		8	market fish of the day	32
sticky lamb ribs, harissa, spiced yoghurt	S	19	sticky chicken, snowpeas, mushrooms, asian greens, coconut rice	27
	L	27		
grilled baby octopus, preserved lemon, romesco chilli, garlic	S	17	sandwich of the day	20
	L	25.5		
chicken soup, ginger & tumeric broth, silverbeet, mushroom, turnip, orzo		15	halloumi stuffed eggplant, spiced sweet potato puree, puffed barley	26

DESSERT

halloumi donuts, jam, vanilla anglaise	12	fruit curd tart, meringue, lemon tea tree & ginger sorbet	14
rocky road, chocolate pudding, marshmallow, candied nuts, honeycomb, biscuit, salted caramel ice cream	15	house churned ice cream (ask your waiter for todays flavours)	8
