



BREAKFAST

(7:30 - 11:30)

organic sourdough toast, house made spreads, cultured butter	6	spelt waffles, passionfruit curd, strawberries coconut, vanilla anglaise	16
acai bowl, house made granola, chia strawberries, banana, coconut	14	breakfast roll, bacon, egg, tomato, lettuce, house made relish	13
salami, rocket, cheese toastie	9	house smoked salmon scramble salsa verde, fennel & snowpea slaw	19
smashed avocado, pico de gallo, pickled onions pumpkin seeds	16	breakfast bowl, kale, quinoa, avocado sweet potato hummus, roast tomato poached eggs	18
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
--	-----	-----------------------------------	-----

LUNCH

(11:45 - 3.00)

freshly shucked, local oyster mignonette	single half doz doz	4.5 21 40	fish tacos, avocado, slaw, pico de gallo sriracha mayo	22
organic local sourdough, cultured butter		5	local green salad, quinoa, tomatoes, avocado cucumber, fennel, feta	18
native olives		8	market fish of the day	32
sticky lamb ribs, harissa, spiced yoghurt	S L	19 27	sticky chicken, snowpeas, mushrooms, asian greens, coconut rice	27
grilled octopus, preserved lemon, romesco chilli, garlic	S L	17 26	sandwich of the day	20
			halloumi stuffed eggplant, sweet potato hummus, 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
