

Sourdough, Rye or Fruit Toast w/ butter & house condiments <i>[Choice of seasonal Jam, Peanut Butter or Vegemite] [Gluten Free 2.00]</i>	8
Free range poached eggs on sourdough or rye <i>[gluten free 2.00] [avocado 4.00] [halloumi 4.00] [slow roasted tomato 4.00] [caramelised onion 3.00][asparagus 5.00][mushrooms 5.00] [istra bacon 5.00]</i>	10
Apricot, coconut & fig granola , vanilla yoghurt, almond milk, poached quince	12
Old school oat porridge w/ banana, candied walnuts, chai mascarpone & salted butter	13
Black sticky rice pudding, coconut cream, toasted coconut, pear, sesame snap	15
Brioche french toast w/ grilled pear, blueberries, beurre noisette ice cream & butterscotch <i>[add Istra bacon 5.00]</i>	16
Roasted chicken picnic sandwich w/ fried capers, house mayonnaise, dill, shallots & horseradish in rye	12
Beef cheek burger w/ beetroot & celery slaw, blue cheese ranch dressing & onion rings	16
Almond dukkah coated cauliflower , w/ smoked eggplant, chickpeas, pickled radish, goats' cheese, pomegranate & herbs	16
Salad Lyonnaise w/ baby cos leaves, bacon lardons, croutons, mustard & shallot dressing & poached egg	15
Pan fried sardines , confit cherry tomatoes, broccolini, green chilli & lime aioli, poached egg	18
Wild mushrooms w/ soft polenta, roasted shallots, endive, poached eggs, parmesan & pomegranate molasses	17
Citrus cured salmon tartare , beetroot, fennel & radish salad, horseradish cream, poached egg	19
Crispy pork belly w/ fennel puree, thyme roasted apple, brussel sprouts, pancetta	20
Confit duck leg cassoulet w/ hock braised cannellini beans, chard, garlic toast, poached egg	25

Espresso <i>Black / Milk / Soy</i>	4.00
Filter <i>See board for today's offering</i>	
Affogato <i>House made honeycomb ice cream & double espresso</i>	6.00
Mexican Horchata / add Espresso <i>Refreshing rice, almond & cinnamon drink sweetened w/ maple syrup</i>	6.00 / 7.00
Iced Coffee - Milk / Soy <i>Espresso over milk [add house made honeycomb ice cream 2.00]</i>	4.50 / 5.00
Iced Chocolate - Milk / Soy	4.50 / 5.00
Mörk Hot Chocolate - Milk / Soy <i>Dutched cocoa, 100% cocoa paste and coconut sap sugar.</i>	4.50 / 5.00
Chai - Milk / Soy <i>Made in house combining our unique blend of spices & honey</i>	4.50 / 5.00
Tea by Chamellia / 300ml <i>English breakfast / Earl Grey / Green / Lemongrass & Ginger / Peppermint</i>	4.00
Reserve range tea by Chamellia / 150ml <i>Buddha's tears (Jasmine) / Gaba (Oolong) / Genmaicha (Green)</i>	5.00
Market Juice / Orange w/ Grapefruit	5.00
Capi / Sparkling Mineral Water / 250ml	3.50
Capi / Pink Grapefruit or Ginger Beer / 250ml	4.00

Please inform staff of any dietary requirements prior to ordering. Thank you.

