

TAKEAWAY MENU

from 7am

lggy's sourdough bread, cultured butter, house made vegemite (v)	7
Bacon & egg roll, chilli jam, slaw, citrus mayo add avocado 6	14
Black sausage, scrambled eggs, dill, cucumber yoghurt, redcurrant jam, sourdough toast <i>add corn fritters 6</i>	20
Harissa glazed pumpkin, turmeric cashew cream,red cabbage kraut, mixed leaves, bird seed mix (gf, df, vg, n) add corn fritters 6	19
Corn fritters, guacamole, fermented cabbage, jalapeño, herb salad, labneh, poached eggs (v) <i>add bacon 6</i>	19
Avocado, tomato, basil herb salad, lggy's sourdough toast (df, vg) add bacon or corn fritters 6	15

EXTRAS

Black sausage / bacon / corn fritters	6
Two eggs	4.5
Spring wellness gluten-free bread	2.5

LUNCH

from 12pm

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oup of the day, crusty garlic herb bread	5
an-fried potato gnocchi, spiced pumpkin, rainbow chard, confit garlic & chilli, 2 epitas, parmesan (v)	3
piced beef larb, charred bok choy, daikon, green beans, fresh chilli, 2 affir lime, rice (gf, df)	5
rovineer beef rump steak sandwich, caramelised onion, tomato relish, rocket, 2 imento aioli, duck fat roast potatoes, rosemary salt (df)	3
rispy skin barramundi, carrot puree, beetroot vinaigrette, snow pea tendrils, 3 urnips (gf)	}1
uck fat roast potatoes, rosemary salt (gf, df)	9

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts Alterations to the menu are respectfully declined (dietary requirements excepted) Card payments incur a 0.9% surcharge