



## TAKEAWAY MENU

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from 7am

Iggy's sourdough bread, cultured butter, house made vegemite (v)	7
Black rice & coconut porridge, poached rhubarb, fig jam, nuts, seeds (gf, df, v, n)	14
Bacon & egg roll, chilli jam, slaw, citrus mayo <i>add avocado 6</i>	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) <i>add corn fritters 6</i>	19
Corn fritters, guacamole, fermented cabbage, jalapeño, herb salad, labneh, poached eggs (v) <i>add bacon 6</i>	19
Avocado, tomato, basil herb salad, Iggy's sourdough toast (df, vg) <i>add bacon or corn fritters 6</i>	15

### EXTRAS

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

## LUNCH

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from 12pm

Soup of the day, crusty garlic herb bread	15
Pan-fried potato gnocchi, spiced pumpkin, rainbow chard, confit garlic & chilli, pepitas, parmesan (v)	23
Spiced beef larb, charred bok choy, daikon, green beans, fresh chilli, kaffir lime, rice (gf, df, n)	25
Provineer beef rump steak sandwich, caramelised onion, tomato relish, rocket, pimento aioli, duck fat roast potatoes, rosemary salt (df)	23
Crispy skin barramundi, carrot puree, beetroot vinaigrette, snow pea tendrils, turnips (gf)	31
Duck 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)

Please note all card payments will incur a 0.9% surcharge. There is a 10% surcharge on Sundays & 15% on public holidays.

Follow us on Instagram to find out about changes to our offering, events & regular food specials.