

TAKEAWAY

BREAKFAST

available 7am-12pm

Toasted sourdough bread, cultured butter, house made Ducks-Mite (v) <i>add poached eggs 4.5 add avocado, grilled halloumi or corn fritters 6</i>	8
Wattleseed organic oats, caramelised banana, pecan praline, honey (df, v, n)	17
Pecan & raisin toast, ricotta, berry jam (v, n)	12
Bacon & egg roll, chilli jam, slaw, citrus mayo <i>add avocado or grilled halloumi 6</i>	16
Avocado toast, black beans, pickle zucchini, chilli oil, soft herbs (df, vg) <i>add poached eggs 4.5, grilled halloumi or bacon 6</i>	20
House hot smoked salmon, confit tomato, poached eggs, soft herbs, pickled eschalots, buckwheat, sourdough (df) <i>add avocado, grilled halloumi or corn fritters 6</i>	25
Black sausage, scrambled eggs, dill, cucumber yoghurt, red currant jam, sourdough toast <i>add corn fritters, bacon or avocado 6</i>	23
Corn fritters, pumpkin hummus, braised cabbage, poached eggs, rocket & cherry tomato (v, df) <i>add bacon, grilled halloumi or black sausage 6</i>	23
Mushrooms, buffalo mozzarella, charred shallots, poached eggs, sourdough toast (v) <i>add grilled halloumi, corn fritters or bacon 6</i>	24
Rainbow bowl – harissa roasted pumpkin, cashew cream, quinoa, kale, daikon, sauerkraut, shaved vegetables, cos lettuce, seeds (gf, df, n, vg) <i>add poached eggs 4.5 add avocado, grilled halloumi or corn fritters 6</i>	20

LUNCH & DINNER

from 12pm

Freshly shucked Sydney rock oysters, red wine mignonette (gf, df)	5 ea / 28 / 54
Pumpkin hummus, roast pepitas, parsley, poppy seed, focaccia (df, vg)	16
Burrata, beetroot, citrus marmalade, currants, beet & macadamia crumb (gf, v, n) <i>add slice of sourdough 3.5</i>	24
BBQ octopus, pomodoro sauce, roast potatoes, oregano & basil (gf, df)	26
Grilled scallops, guanciale, cauliflower, citrus (gf)	32
Mixed grain dahl, cucumber raita, curry leaf, housemade roti, charred broccolini (v)	29
Miso glazed eggplant, turmeric cashew cream, sauteed greens, fermented daikon, nori puffed rice (gf, df, vg, n)	28
Jerk chicken, bullhorn peppers, charred corn, tomato salsa, coconut rice (gf, df)	33
BBQ brisket burger, jalapeño slaw, pickles, onion rings, milk bun, crispy potatoes	26
Crispy skin salmon, warm soba noodles, carrot, cucumber, chilli, sesame, coriander, soy mirin dressing (gf, df)	32
12hr braised lamb neck, parsnip, eschalot, fennel, soft herbs, lamb jus (gf)	36
Massaman braised short rib, potato, bok choy, shallots, cashew, eschalot, coconut rice (gf, df, n)	41
Crispy skin kingfish, bread sauce, fermented capsicum, roast cabbage, bitter leaves, pangrattato (df, n)	39
Crispy potatoes, confit garlic, parmesan (v)	13
Winter leaves, chives, mustard dressing (gf, df, vg)	12
Pear & almond tart, ginger crumb, cinnamon Chantilly cream (v, n)	16
Warm flourless chocolate cake, miso caramel, wattleseed ice cream (v, n, gf)	16

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. There is a 10% surcharge on Sundays & 15% on public holidays.