

Sourdough toast, whipped butter & mixed berry jam or Oomite (v)	8
Toasted banana bread, whipped butter, flaked salt (v, n)	9
Wild rice & quinoa porridge, coconut cream, tapioca, poached pears, stewed rhubarb, toasted almond (gf, vg, n)	16
Ducks breaky roll, crispy bacon, fried organic egg, pimento salsa, hollandaise <i>add avocado 5</i>	16
Roasted field mushrooms, halloumi, scrambled eggs, herb salad, pomegranate molasses, toasted sourdough (v) add bacon 6 add avocado 5	22
Rainbow bowl - maple baked pumpkin, red cabbage kraut, avocado, charred broccolini, almond cream, charred baby carrots, dukkah, quinoa, radish & mint salad (gf, vg, n, df) add eggs 4.5	22
Spicy salami brioche toastie, pickled jalapeños, cheddar cheese, smoked scamorza, kraut, pickles	13
Ham & cheese croissant / cheese & tomato croissant (v)	9

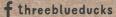
EXTRAS	
MessySpoon Wholefoods gluten-free bread	3.5
Additional poached eggs	4.5
Avocado or mushrooms	5
Free-range bacon, haloumi	6

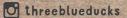
WHY NOT	
Pitted Paloma - El Jimador blanco tequila, ruby grapefruit, lime, mint, soda	16
Badass Bloody Mary – Wyborowa vodka, tomato juice, house made hot sauce, lemon, pickle	15
Mimosa - prosecco, orange juice	12

DRINKS

COFFEE - SINGLE O		CHAI	
Black – rotating single origin	4.2	Sticky Chai Pot – wet chai by Chamellia	6
White – killer bee blend, our coffee blend is fair trade	4.2	Rooibos chai - House blend chai by Three Blue Ducks (cf)	6
Iced latte	6	COLD PRESSED JUICES	
Iced coffee	8	Valencia orange	9
Affogato	8	Apple, ginger, lemon	9
Large	1	Watermelon, apple, strawberry, pomegranate, lime	9
Extra shot / decaf / Happy Happy Soy Boy	0.5	Celery, green apple, spinach, lemon, ginger, botanicals	9
Almond / Minor Figures Oat	1	COLD DRINKS	
Light roast cold brew / batch brew	5.5		
Hot chocolate	4.2	Sparkling water - unlimited 3pp	
TEA BY THREE BLUE DUCKS		Capi native tonic or flamin' ginger beer	6
nner calm – chamomile, peppermint, lemon balm, passionflower	5.5	Two Boys 'Silk Road' ginger & lemon myrtle kombucha	9
mmuno-boost – echinacea, spearmint, ginger, lemongrass, emon myrtle	5.5	House-made lemonade or ginger beer Chocolate milk	7
Detoxify – dandelion, liquorice, nettle, verbena, calendula,	5.5	Banana, coconut, wattleseed, macadamia	12
eucalyptus		NON 5 - lemon marmalade & hibiscus soda	8
Ginger zing – ginger, lemongrass, hibiscus, lemon myrtle, calendula	5.5	Heaps Normal non-alcoholic beer	12
Energy kick – ginkgo, gotu kola, oaf straw, rose root, peppermint, ginseng	5.5	Cranberry Hampton - Cranberry, apple, orange, cinnamon, clove, star anise	12
Misty farm – peppermint, elderflower, rosehip, lemon myrtle, nibiscus	5.5	Noperol Spritz - Lyre's Italian spritz, orange, lemon, soda	16
Plus all the usual suspects	5.5	Virgin Mary - Tomato juice, homemade chilli sauce, balsamic vinegar, worcestershire, lemon juice	12

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts cf: caffeine free
Alterations to the menu are respectfully declined (dietary requirements excepted)
A surcharge of 10% on Sundays & 15% on public holidays will be applied. Please note all card payments will incur a 0.9% surcharge.







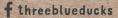
FEED ME MENU

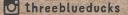
Let us decide for you! Try our selection from the menu for \$45pp.

STARTERS

Sourdough, cultured butter (v)			. 7
Sweet potato hummus, smoked paprika, charre	ed onic	ons, sesame, flatbread (df, n, vg)	16
Spicy salami brioche toastie, pickled jalapeños	, ched	dar cheese, smoked scamorza, kraut, pickles	13
Soup of the day, toasted sourdough			15
Buttermilk fried chicken, hot sauce, lemon			17
BBQ octopus, pearl barley tabouleh, smoked p	otato (aioli (df)	23
Roast beetroot & witlof salad, sherry vinegar, b	eetro	ot sumac puree, walnuts (gf, df, vg, n)	21
	NO CONTRACTOR OF THE PARTY OF T	ZAS	
gfk	base av	vailable +\$5 *	
Spicy salami, pickled chilli, basil, smoked mozz	arella		. 27
Margherita, fior di latte, basil, confit eschallot	(v)		24
Zucchini, charred eggplant, confit cherry tomat	oes, pi	umpkin cream, fresh chilli & fried sage (vg, df)	25
Mixed roasted mushrooms, garlic, caramelised	lonior	ns, pecorino (v, n)	26
	MA	INS	
Coffee rubbed slow cooked Provenir beef brisk chicken fat potatoes	et bur	ger, slaw, pickled jalapeños, burger sauce,	26
Kingfish, XO, beans, greens, onion & leek soubi	se (gf)		36
Tomato chilli mussels, parsley, basil, garlic sou	rdoug	h	30
Rotisserie organic chicken, fermented capsicur pumpkin, pickled radicchio, jus (gf)	n glaz	re, honey roasted carrots, maple-glazed	35
Roasted pumpkin & chickpea curry, garlic flatb	read,	coconut sambal, wild rice (df, vg)	29
300g Provenir scotch fillet, bone marrow, fried	kale, l	horseradish, jus, charred onion (gf, df)	49
SIDES		SWEET TREATS	
Mixed bitter leaves, citrus, eschallot (gf, df, vg)	12	Apple & rhubarb crumble, milk & honey ice cream	16
Rosemary salted chicken fat potatoes (gf, df, can be v)	12	Dark chocolate mousse, Davidson plum, strawberries, hazelnut crumb (v, n)	16
Charred broccoli, pickled chilli, almond cream (vg, n)	13	Vanilla crème brûlée, stewed fruits (gf, v)	16

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Freshly shucked Sydney rock oysters, red wine	mignon	ette (gf, df) 5ea / 28	3 / 54
Sourdough, cultured butter (v)			7
Baked Hervey Bay scallops, charred kelp butte	r, sea su	acculents, finger lime, charred spring onion (gf)	-24
Sweet potato hummus, smoked paprika, charre	ed onior	ns, sesame, flatbread (df, n, vg)	16
BBQ octopus, pearl barley tabouleh, smoked p	otato ai	oli (df)	23
Roast beetroot & witlof salad, sherry vinegar, b	eetroot	sumac puree, walnuts (df, gf, vg, n)	21
Chicken liver parfait, charred sourdough, sour	berries,	nuts, seeds (n)	22
	PIZZ	VAC.	
gf		zilable +\$5 •	
Spicy salami, pickled chilli, basil, smoked mozz	arella	经外 的复数电影 化氯化	27
Margherita, fior di latte, basil, confit eschallot ((v)	等等等。2012年1月1日 1990年1	24
Zucchini, charred eggplant, confit cherry tomate	es, pun	npkin cream, fresh chilli & fried sage (df, vg)	25
Mixed roasted mushrooms, garlic, caramelised	onions	, pecorino (v, n)	26
	MAI	NS	
Lamb cutlets, roasted Jerusalem artichoke, jus,	parsnip	puree, rosemary, fried mint (gf)	47
Kingfish, XO, beans, greens, onion & leek soubis	se (gf)		36
Tomato chilli mussels, parsley, basil, garlic sour	dough		30
Rotisserie organic chicken, fermented capsicum pumpkin, pickled radicchio, jus (gf)	n glaze,	honey roasted carrots, maple-glazed	35
Roast pumpkin & chickpea curry, garlic flatbred	ad, coco	onut sambal, wild rice (df, vg)	29
300g Provenir scotch fillet, bone marrow, fried	kale, ho	rseradish, jus, charred onion (gf, df)	49
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