

BREAKFAST

Toasted sourdough, cultured butter, house made Ducksmite (v) | 8

Lemongrass & coconut rice, charred pineapple, coconut yoghurt, mango, cashew & coconut crumb (gf, df, n, vg) | 16

Breakfast roll - bacon, egg, green harissa, pickled slaw, mayo | 17

Avocado, toasted sourdough, goats curd, zhoug, herb salad (v) | 19 + *poached eggs* / 5, + *bacon* / 6

Huevos rancheros, blue corn tortilla, halloumi, chipotle mushrooms, black bean, fried egg, pico de gallo (gf, v) | 23 + *bacon or black sausage* / 6

Kingfish pastrami, butter bean hummus, ras el hanout, poached egg, herb labneh, pickled chilli, hemp seed dukkah, flatbread | 24

Roast broccolini, red capsicum & cashew puree, potato hash, smoked macadamia, preserved lemon, blistered cherry tomatoes, green olive (gf, df, vg, n) | 22 + *poached eggs* / 5

Black sausage, scrambled eggs, dill, cucumber yoghurt, red currant jam, toasted sourdough | 25 + *bacon or avocado* / 6

EXTRAS

Avocado, bacon, kingfish pastrami, grilled halloumi, black sausage, potato hash | 6

Two eggs | 5

MessySpoon Wholefoods gluten free bread | 3.5

GO ON THEN...

Alcoholic beverages available after 10am

Bry's Badass Bloody Mary | 17

Wyborowa vodka, Duck's hot sauce, tomato mary mix, lemon, chilli

Midnight Sun Spritz | 17

Campari, grapefruit, lemon verbena, prosecco, soda

COFFEE - SINGLE O

BLACK - rotating single origin

WHITE - killer bee blend, our coffee blend is fair trade

Small 4.5, large 5

Espresso / piccolo / macchiato / long black | 4.2

Light roast cold brew / batch brew | 5

Extra shot / decaf / Happy Happy Soy Boy | 0.5

Macca Mylk / Minor Figures oat mylk | 1

Milk on the side | 0.5

Honey | free

TEA BY THREE BLUE DUCKS | 5

Inner calm | chamomile, peppermint, lemon balm, passionflower

Immuno-boost | echinacea, spearmint, ginger, lemongrass, lemon myrtle

Detoxify | dandelion, liquorice, nettle, verbena, calendula, eucalyptus

Ginger zing | ginger, lemongrass, hibiscus, lemon myrtle, calendula

Energy kick | ginkgo, gotu kola, oat straw, rose root, peppermint, ginseng

Misty farm | peppermint, elderflower, rosehip, lemon myrtle, hibiscus

Plus all the usual suspects | english breakfast, earl grey, sencha, jasmine

CHAI

Sticky Chai Pot - wet chai by Chamellia | 6

Rooibos chai - House blend chai by Three Blue Ducks (cf) | 5

COLD PRESSED JUICES | 9

Valencia orange

Green apple, ginger, lemon

Watermelon, apple, strawberry, pomegranate, lime

Celery, green apple, spinach, lemon, ginger, botanicals

SMOOTHIES | 12

Mango coconut smoothie - Mango, apple, coconut & passionfruit

Triple berry smoothie - Strawberry, blueberry, raspberry, coconut milk & apple juice

COLD DRINKS

Sparkling water | unlimited 3pp

Karma cola, dry tonic, lemonade, ginger ale | 6

Mailer Mcquire kombucha | 12

Chocolate milkshake | 7

House-made lemon, lime & bitters | 7

House-made lemonade | 7

Noperol Spritz - Lyre's Italian spritz, orange, lemon, soda | 16

Espre-no Martini - Lyres coffee liquor, Lyres white cane spirit, coffee, vanilla | 16

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GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

A surcharge of 10% on Sundays and 15% on public holidays will be applied. Alterations to menus are respectfully declined (dietary requirements excepted). Card payments incur a 0.9% surcharge. Discretionary gratuity of 8% is applied to groups of 12 or more. Follow us on Instagram for updates to offerings, events & food specials.

WELCOME DRINKS

Midnight Sun Spritz | 17
Campari, grapefruit, lemon verbena, prosecco, soda

El Mercadito | 20
El Jimador Blanco tequila, pineapple, jalapeño, Chartreuse, agave, lime

SMALLS

Freshly shucked Sydney rock oysters, orange, white soy, cucumber | 5.5 / 30 / 58

Fresh sourdough, cultured chicken skin butter or miso & burnt onion butter | 8

Roasted red capsicum & cashew hummus, dukkah, flatbread (df, vg, n) | 16

Burnt leeks, macadamia cheese, capers, smoked macadamias (gf, df, vg, n) | 22

Venison tartare, sweet & sour beetroot, horseradish, crispy beetroot brik pastry (df) | 26

Curry spiced raw kingfish, ruby grapefruit, fried curry leaves, toasted peanuts (gf, df, n) | 26

Woodfired half shell scallops, miso & wattleseed butter, wakame, fingerlime | 32

SIDES

Crispy herb garlic chat potatoes, sour cream, charred onions (v) | 13

Baby cos lettuce, shaved eschalot, green goddess dressing (gf, v) | 13

Charred asparagus & sugar snap peas, fermented chilli butter, hazelnuts, lemon (gf, v, n) | 15

MIDWEEK BURGER SPECIAL

Includes crispy potatoes | 24

available lunch Tuesday - Thursday

BIGS

Coal roasted lobster, XO nduja, Asian greens, lemon (gf) | half 75 / whole 140

Fermented capsicum & chilli glazed half chicken, roast zucchini & squash, chicken jus (gf, df) | 36

Charred barramundi on the bone, green lentils kelp & anchovy butter, capers, herbs (gf) | 44

Porchetta, sage, onion, Granny Smith apple, beetroot & date salad, sherry vinaigrette (gf) | 37

Charred broccoli, green romesco, ras el hanout, butter beans, almonds, preserved lemon (gf, df, vg, n) | 29

Strozzapreti, roasted eggplant, tomato sugo, pinenuts, currants, basil, ricotta salata (v) | 31

DESSERT

Basque cheesecake, balsamic strawberries (v) | 16

Dark chocolate mousse, avocado puree, lime sorbet (v) | 16

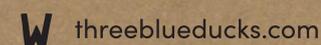
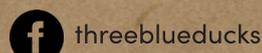
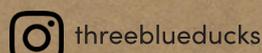
Sea salt meringue, lemon curd, Chantilly cream, passionfruit, mango, basil (gf, v) | 16

Lemongrass & coconut rice pudding, charred pineapple, lime & palm sugar butterscotch, cashew & coconut crumb (gf, df, n, vg) | 16

SIX HOUR SPIT ROASTED LAMB

Chimmichurri, lamb jus (gf, df) | 46

available Wednesday - Sunday



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