

BREAKFAST

The Bread Social croissant or sourdough toast, cultured hand made butter, housemade strawberry jam or Oomite (v) | 8

Pear & almond fruit toast, housemade marmalade, cultured hand made butter (v, n) | 9

Local free-range bacon & fried egg, cheddar, apple & herb slaw, bacon jam, aioli, pickled chili milk bun | 18
+ tahini smashed avocado / 5

Black sticky rice pudding, coconut yogurt, banana, mango, turmeric & lime (gf, df, v, vg) | 18

Avocado & herb tahini, Farm greens, smoked corn, pickled chilli, herbs, dukkah, preserved lemon, sourdough (df, v, vg) | 22 *+ bacon / 6, + halloumi / 5*

Roasted portobello mushrooms, pesto pepita cream, poached eggs, Farm leaves, pickles, sourdough (df, v) | 23

Smoked Portuguese pork sausage, charred peppers & onions, tomato, feta, fried egg, sourdough | 25
+ tahini smashed avocado / 5

Spanner crab scramble, bean sprouts, green papaya, coriander, lime, toasted peanuts, sriracha, sourdough (n) | 27
+ bacon / 6, + tahini smashed avocado / 5

EXTRAS

+ Halloumi | 5
+ Tahini smashed avocado | 5
+ Roasted portobello mushrooms | 6
+ Free range bacon | 6
+ Smoked Portuguese pork sausage | 6
+ Swap sourdough for GF bread | 2.5

BREAKFAST COCKTAILS | After 10am

Badass Bloody Mary | 15
Wyborowa vodka, tomato juice, house made hot sauce, lemon, pickle

Mimosa | 12
Sparkling wine, orange juice

JUICES & COLD DRINKS

Gingered apple juice | 9

Valencia orange juice | 9

Green juice - kale, celery, apple, lemon, botanicals | 9

Watermelon & strawberry juice | 9

Forest hibiscus, elderflower & turmeric kombucha | 9

Chocolate milk | 9

Mockito - seasonal fruits, mint, lime | 10

Cranberry Hampton - cranberry, apple, orange, cinnamon, clove, star anise | 12

Virgin Mary - Duck's hot sauce, tomato Mary mix, lemon, chilli | 12

FRUIT SHAKES | 12

Tropical Crush- Mango, apple, coconut & passionfruit

Berry Blast- Strawberry, blueberry, raspberry, coconut & apple

COFFEE - SINGLE 0

DIRECT TRADED & FOREST FRIENDLY

WHITE - MILK COFFEE MADE WITH 'KILLERBEE' BLEND

Small | 4.5

Large | 5

Piccolo / macchiato | 4.2

Iced latte | 4.5

Iced coffee - milk, vanilla bean ice cream & two shots of coffee | 8

Iced chocolate - milk, vanilla bean ice cream, organic raw cacao & coconut sugar | 8

Affogato - two shots of coffee over vanilla bean ice cream | 8 + shot of Brookie's mac liqueur | 10

+ Extra shot | 0.5

+ Happy Happy Soy Boy | 0.5

+ Nutmylk almond / Macamilk Macadamia / Minor Figures oat mylk | 1

BLACK / FILTER - ASK ABOUT THIS WEEK'S ORIGIN

Espresso / long black | 4.2

v60 pour over 330ml | 8

Aeropress 230ml | 6

Batch brew | 4

Cold brew | 5

+ Honey | free

+ Milk on side | 0.5

ORGANIC WET CHAI - BY CHAMELLIA BLACK TEA AND CHAI SPICES SOAKED IN HONEY

Pot of chai (brewed with milk) or chai latte | 5.5

Organic matcha latte | 5

SINGLE ORIGIN TEA - BY CHAMELLIA 2 BREWS OFFERED | ALL 8

Jasmine Dragon Pearl - sweet, medium-bodied green tea with an alluring velvety texture, with inviting floral tones

Wild Ancient - hand-made black tea

Yushan Oolong - creamy texture and long finish with flavours of crisp stone fruits

TEA BY THREE BLUE DUCKS

MADE FROM CERTIFIED ORGANIC INGREDIENTS, ALL ARE AVAILABLE FOR SALE IN THE PRODUCE STORE

Rooibos pot of chai (without honey, brewed with milk) | 5.5

Organic dandelion latte | 5

Golden chai - house made with organic spices, ginger, turmeric, almond milk & honey | 6

Life Cykel Medicinal Mushroom extract choose from Lion's Mane, Cordyceps or Reishi | 1.5

Chai tea (brewed with hot water) | 5.5

THESE OPTIONS | 5

English Breakfast - Fine grade black tea from Sri Lanka. Character-rich and full of flavour to cut through milk

Earl Grey - An Organic Ceylon tea & cornflowers blend infused with twice-refined organic Spanish bergamot oil

Ginger Zing - Ginger, lemongrass, lemon myrtle, calendula

Inner Calm - Chamomile, peppermint, lemon balm, passionflower

Immuno-Boost - Echinacea, spearmint, ginger, lemongrass, lemon myrtle

Detoxify - Dandelion, liquorice, nettle, verbena, calendula, eucalyptus

Energy Kick - Ginkgo, gotu kola, oat straw, rose root, peppermint, ginseng

Misty Farm - Peppermint, elderflower, rosehip, lemon myrtle, hibiscus

Sencha - Organic pan-fired Chinese green tea

SOURCE WATER - FROM 10 HYDROPANELS ON OUR ROOF | UNLIMITED 3PP

100% of the cost from purchasing this water goes towards funding 10 hydropanel for Murrurundi primary school in the drought stricken Upper Hunter Valley.



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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

Oysters & finger lime dressing (gf, df)

| 5.5 / half doz 26 / doz 51

Grumpy Grandma's olives, chilli, lemon, garlic, bay leaves (gf, df, v, vg) | 9

The Bread Social sourdough, cultured hand made butter (v) | 7

Kingfish ceviche, coconut, papaya, chilli, lime, betel leaf, toasted peanuts (gf, df, n) | 25

Venison tartare, fermented chilli, tomato, pickles, charred bread (df) | 24

Ricotta, ricotta salata, watermelon, honeydew, macadamia, citrus oil (gf, v, n) | 22

Slow roasted beetroot, herb tahini, smoked tomato, hemp seeds (gf, df, v, vg) | 19

1/2 shell scallops, miso & wattleseed butter, seaweed, sesame (gf) | 32

Coal roasted king prawns, XO nduja, taro chips, lemon (gf, df) | 39/78

SIDES

Herb roasted potatoes, parsley & garlic, sour cream (gf, v) | 14

Wok Farm greens, chilli, lemon (gf, df, v, vg) | 15

Farm leaves, shaved veg, citrus dressing, hemp seeds (gf, df, v, vg) | 15

BIGS

Market fish, smoked eggplant, charred corn, cucumber, tomato, pickled chilli, escabeche mussels (gf, df) | 45

500g sirloin on the bone, blackened peppers, chimichurri rojo (gf, df) | 65

Porchetta, beets, Farm greens, apple sauce, Davidson plum vinaigrette (gf, df) | 38

Slow roasted spiced pumpkin, cos, apple cider lentils, pepitas, herbs, pickled currants (gf, df, v, vg) | 29

Chargrilled zucchini, shaved & pickled fennel, herb stem labneh, burnt orange, achiote, sunflower dukkha (gf, v, n) | 31

Roasted 1/2 lamb shoulder, smoked local honey, mint, almonds (gf, df, n) | 80
(serves two)

DESSERTS

Crème fraîche mousse, berries, lemon myrtle ice (gf) | 16

Banana fritter, chocolate, caramel (v) | 16

Black sticky rice, coconut, pineapple, mango sorbet (gf, df, v, vg) | 16

SUNDAY BBQ NIGHTS

Live music, two courses drink on arrival for \$50pp.
Weekly coal roasted meats & charred vegetables.
Vegetarian & kids portions available.
Every Sunday 4:30pm - 7:30pm