

TAKEAWAY MENU

BREAKFAST

Toasted sourdough, butter & mixed berry jam or Oomite (v) | 8

Toasted banana bread, cashew butter (v, n) | 9

Bacon & egg roll, bacon jam, slaw, burger sauce (df) | 16

Sticky black rice pudding, coconut yogurt, banana, mango, turmeric & charred lime syrup
(gf, df, vg, n) | 16

Mortadella toastie, tomato relish, pickles, cheddar, Dijon | 15

Ham & cheese, croissant / cheese & tomato croissant | 9

LUNCH

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

Fried chicken burger, bacon jam, burger sauce, pickles, slaw, crispy chicken fat potatoes (df) | 25

Harissa rubbed sweet potato, cashew cream, green lentils, pickled red onion,
chermoula (gf, df, vg, n) | 29

BBQ Skull Island prawns, XO butter, charred greens, lime (gf) | 40 / 69

Crispy potatoes, chicken fat, rosemary salt (gf, df) | 13

PIZZAS

gf base available +5

Margherita, tomato sauce, fior de latte, basil (v) | 24

Fennel salami, parmesan, stracciatella, confit tomato | 27

Marinated zucchini, leek cream, smoked mozzarella, fermented chilli (v) | 24 +anchovies 5

Charred eggplant, olives, fior di latte, caramalised onions, salsa verde (v) *vg on request* | 26

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