

### BREAKFAST

Sourdough toast, whipped butter & mixed berry jam or Oomite (v) | 8

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

Bacon & egg roll, bacon jam, slaw, burger sauce | 18

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

Avocado hummus, poached eggs, charred corn salsa, pickled chilli, toasted nori, herbs, toasted sourdough (df, v) | 23

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

Harissa poached eggs, grilled chorizo, pickles, cashew dukkah, red onion, herbs, toasted sourdough (df, n) | 23

Spanner crab scramble, bean sprout, green papaya, coriander, lime, toasted peanuts, sriracha, toasted sourdough (df, n) | 27

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

### EXTRAS

+ MessySpoon Wholefoods gluten-free bread | 3.5

+ Additional poached eggs | 5

+ Free-range bacon, halloumi, avocado | 6

### WHY NOT...

**Midnight Sun Spritz** | 17

Campari, orange, lemon verbena, prosecco, soda

**Badass Bloody Mary** | 15

Wyborowa vodka, tomato juice, house made hot sauce, lemon

**Mimosa** | 12

Prosecco, orange juice

### COFFEE - SINGLE O

Black - rotating single origin, long black | small 4.7

White - killer bee blend, fair trade coffee | small 4.5

Espresso / piccolo / macchiato / || 4.2

Iced latte | 6

Iced coffee / affogato | 8

Light roast cold brew / batch brew | 5.5

Hot chocolate | 4.2

+ Almond / Minor Figures Oat | 1

+ Large / extra shot / decaf / Happy Happy Soy Boy | 0.5

+ Milk on side | 0.5

### TEA BY THREE BLUE DUCKS | 5.5

**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 | 6

Sticky Chai Pot - wet chai by Chamellia

Roibos chai - House blend chai by Three Blue Ducks (cf)

### COLD DRINKS

Sparkling water | unlimited 3pp

Capi native tonic or flamin' ginger beer | 6

Two Boys 'Silk Road' ginger & lemon myrtle kombucha | 9

House-made lemonade or ginger beer | 7

Chocolate milk | 7

NON 5 - lemon marmalade & hibiscus soda | 8

Heaps Normal non-alcoholic beer | 12

Sobah 'Finger Lime Cerveza' | 10

**Ambrosia Frizz** | 12

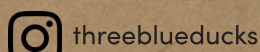
Grapefruit shrub, vanilla, orange blossom, lemon, soda

**Noperol Spritz** | 16

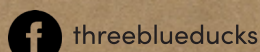
Lyre's Italian spritz, orange, lemon, soda

**Virgin Mary** | 12

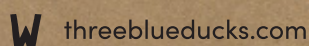
Tomato juice, house made hot sauce, lemon



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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.



### SMALLS

Bread from the wood oven, labneh, sumac (v) | 7

Freshly shucked Sydney rock oysters, mango hot sauce (gf, df) | 5.50 ea / 30 / 58

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

Half shell scallops, miso & wattleseed butter, toasted nori, finger lime (gf) | 32

Heirloom tomatoes, stracciatella, shaved peaches, gremolata, pangrattato (gf, v) | 22

Spiced lamb ribs, fermented capsicum, tabouli, confit garlic yogurt | 25

Raw kingfish, glazed pineapple, pickled seaweed, toasted sesame, chilli, soy mirin dressing (gf, df) | 23

### PIZZAS

GF base available +5

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

Fennel salami, parmesan, fior di latte, confit tomato | 27

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

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

### FEED ME MENU

Let us decide for you!

Try our selection from the menu for \$70pp  
Minimum 2 People

### BIGS

Roasted kingfish, burnt eggplant, charred corn, cucumber, tomato, spanner crab, pickled chilli, (gf, df) | 42

BBQ Skull Island prawns, XO butter, charred greens, lime (gf) | 45 / 65

Casarecce, cavolo nero & almond pesto, charred broccolini, preserved lemon, pecorino (v, n) | 28

Spit roasted organic half chicken, fermented chilli capsicum glaze, creamed corn, cos wedge, green tahini (gf, df) | 37

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

Roasted porchetta, tamarind glazed pineapple salsa, chicharrón (gf, df) | 39

300g Provenir Scotch fillet, chimichurri, burnt onion soubise, roasted peppers, jus (gf, df) | 55

### SIDES

Cos wedge salad, green tahini, toasted hemp seeds (gf, df, vg) | 13

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

Charred broccolini, fermented capsicum butter, hazelnuts, lemon (gf, v, n) | 15

### DESSERTS

Basque cheesecake, strawberry sorbet, balsamic strawberries (v) | 16

Coconut sorbet, miso pineapple, praline, lime leaf caramel (gf, df, vg, n) | 16

Chocolate parfait, almond streusel, cherry compote (n) | 16