

## BREAKFAST

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

Toasted banana bread, cashew butter (v, n) | 11

Free-range bacon & egg brioche sesame seed roll, slaw, burger sauce | 18

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

Duck's granola, coconut custard, mixed berries, lemongrass syrup (vg, gf, df) | 18

Braised beans, spiced tomatoes, roasted mushrooms, fried egg, herb salad, grilled sourdough (df, v) | 24 + grilled chorizo | 9.5 + halloumi | 7

Avocado hummus, poached eggs, charred sweetcorn salsa, pickled chilli, nori, toasted sourdough (df) | 23 | + free-range bacon | 7

Scrambled eggs, chorizo, roasted tomatoes, cashew dukkah, toasted sourdough (df, n) | 28

Ham, cheese, tomato croissant | 11

Cheese & tomato croissant (v) | 10

## EXTRAS

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+ Avocado hummus | 6

+ Free-range bacon, halloumi | 7

+ MessySpoon gluten free bread | 3.5

+ Additional poached eggs | 5

+ Grilled chorizo | 9.5

## COCKTAILS

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Badass Bloody Mary - Wyborowa vodka, tomato juice, house-made hot sauce, lemon | 17

Feel good spritz - Adelaide Hills Distillery bitter orange, misty farm tea, lemon, prosecco, soda | 19

Mimosa - lychee, prosecco | 12

## NON-ALC COCKTAILS

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

Virgin Mary - tomato juice, house-made hot sauce, lemon | 12

Ambrosia Fizz - grapefruit shrub, vanilla, orange blossom, lemon, soda | 12

## COLD DRINKS

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Sparkling water | unlimited 5pp

Capi native tonic, flamin' ginger beer | 6

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

House-made lemonade, ginger beer | 7

Chocolate milk | 7

Heaps Normal non-alcoholic beer | 8

Sobah 'Finger Lime Cerveza' | 10

## SMALLS

# LUNCH SUMMER MENU

Melbourne

House-made sourdough focaccia, whipped butter (v) | 9

Sydney rock oysters, citrus dressing (gf, df) | 6/34/66

Sweet potato hummus, crispy onions, house-made sourdough focaccia (df, vg) | 17  
+ peri-peri spiced pork ragu (gf, df) | 6

Heirloom tomatoes, whipped ricotta, pickled green tomatoes, pangrattato, basil (v) | 21

Lamb rib barbacoa tostadas, pickled cabbage, burnt tomato, chipotle salsa (gf, df) | 26

Roasted mushroom tostadas, pickled cabbage, burnt tomato, chipotle salsa (gf, df, vg) | 24

Raw kingfish, bbq pineapple, sweet & sour lime dressing, green chilli, cucumber, nori (gf, df) | 26

Crumbed fish cakes, tartare sauce, zucchini & mint salad (df) | 18

## BIGS

Red curry mussels, bok choy, brown rice, coconut & peanut sambal (df, n) | 38

Casarecce pasta, tomato cream, toasted bread crumbs, parmesan, oregano (v) | 28  
+ beef bolognese (gf, df) | 6

Roasted half chicken, honey & lemon thyme glaze, sweetcorn salsa (gf, df) | 38

Maple glazed pumpkin, confit chickpeas, cashew cream, dukkah, citrus & watercress salad (vg, gf, df, n) | 29

Porchetta, fig chutney, pickled peach & fennel salad, toasted buckwheat (gf, df) | 38

Pulled pork burger, brioche & sesame roll, burger sauce, pickles, slaw, chips, confit garlic aioli | 26

Tempura cauliflower burger, brioche & sesame roll, pickles, slaw, lemon dressing, hand cut chips, confit garlic aioli (v) | 24

150g grass-fed porterhouse steak, garlic & caper butter, whole grain mustard, charred cos, pickled eschalots, beef jus (gf) | 29

## SIDES

Char grilled broccolini, herb stem tahini sauce, spiced almonds (gf, df, n, vg) | 14

Hand cut chips, rosemary salt, confit garlic aioli (gf, df, v) | 12

Caesar salad - baby cos, bacon, buttermilk dressing, shaved parmesan, pepita seeds (gf, \*v on request) 13 | 26

## DESSERT

BBQ pineapple, mango sorbet, coconut custard, lemongrass syrup, sesame seed praline (gf, df, vg) | 16

Tiramisu, coffee, chocolate, macadamias, mascarpone, salted caramel (gf, v, n) | 15

## FEED ME | 70

Let us decide for you, with a round up of our favourite dishes!  
Ask our friendly staff for more details

**GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS**  
Surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge. Discretionary gratuity of 8% is applied to groups of 12 or more.

## COFFEE - SINGLE 0

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- Black - rotating single origin, long black | 5
- White - killer bee blend, fair trade coffee | 4.5
- Espresso, piccolo, macchiato | 4.5
- Iced latte | 5
- Iced coffee, Iced chocolate, affogato | 8.5
- Light roast cold brew, batch brew | 5.5
- Hot chocolate | 4.5
- Matcha latte | 5.5
- + Minor Figures Oat, Happy Soy Boy | 1
- + Almond | 1.5
- + Large | 1
- + Extra shot, decaf | 0.5
- + Milk on side, honey | free

## TEA BY THREE BLUE DUCKS | 5.5

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- 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
- Inner calm | chamomile, peppermint, lemon balm, passionflower, rosemary
- Misty farm | peppermint, elderflower, rosehip, lemon myrtle, hibiscus
- Plus all the usual suspects | english breakfast, earl grey, sencha, jasmine

## CHAI | 6

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- Sticky Chai Pot - wet chai by Chamellia
- Organic dandelion latte
- House brew chai latte
- Rooibos chai - House blend chai by Three Blue Ducks (cf)

## COLD PRESSED JUICES | 9

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- Watermelon, apple, strawberry, pomegranate, lime juice
- Celery, green apple, spinach, lemon, ginger, botanicals juice
- Green apple, ginger, lemon juice
- Valencia orange juice