

# AUTUMN MENU

Rosebery

## BREAKFAST

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Toasted sourdough, cultured butter, housemade Ducksmite (v) | 10  
Açaí & coconut chia pudding, dragon fruit, pineapple, passionfruit, mint yoghurt, toasted hazelnut granola (gf, df, vg, n) | 16  
Avocado toast, whipped feta, black olive crumb, cherry tomato & pickled onion salad (df, v) | 21 + two poached eggs | 6 + bacon | 7  
Black sausage, scrambled eggs, dill & cucumber yoghurt, redcurrant jam, toasted sourdough | 25  
King prawn & sambal folded eggs, beansprout & herb salad, nuoc cham, toasted sourdough (df) | 26  
Wood roasted wild mushrooms, stracciatella, pepitas, zhoug, basil salad, toasted sourdough (v) | 24 + two poached eggs | 6  
Cauliflower blossoms, walnut muhammara, butternut squash, pomegranate, golden raisins, parsley (gf, df, vg, n) | 21  
Bacon & egg roll, tomato & chilli relish, Spanish onion, baby cos | 18  
Turkish eggs, Aleppo butter, smoked chorizo, Greek yoghurt, fermented jalapeño oil, flatbread | 22

## EXTRAS

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+ bacon, black sausage, halloumi, chorizo | 7      + avocado | 5  
+ two eggs, wild mushrooms | 6                      + flatbread, MessySpoon gluten free bread | 4

## COCKTAILS (AFTER 10AM)

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Badass Bloody Mary | 17  
Wyborowa vodka, Duck's hot sauce, tomato mary mix, lemon, chilli  
Feel Good Spritz | 18  
Adelaide Hills bitter orange, misty farm tea, lemon, prosecco, soda  
Mimosa | 15  
Orange juice, prosecco

## NON-ALC COCKTAILS

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Noperol Spritz | 16  
Lyre's Italian spritz, orange, lemon, soda  
Espres-no Martini | 16  
Lyre's coffee liquor, Lyre's white cane spirit, coffee, vanilla  
Ambrosia Fizz | 12  
Grapefruit shrub, lemon, soda

**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.

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## COFFEE - SINGLE O

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White coffee made using Killerbee blend fair trade coffee from Single O. Our black coffee is made using a rotating single origin, ask our friendly staff for details.

Espresso, macchiato, piccolo, flat white, cappuccino, latte | 4.5

Hot chocolate, mocha | 4.5

Double espresso, long macchiato | 5

Iced long black, iced latte, iced mocha | 5

Cold brew, batch brew | 5.5

+ Minor Figures Oat, Happy Soy Boy, large | 1

+ macamilk | 1.5

+ Extra shot, decaf | 0.5

## TEA BY THREE BLUE DUCKS | 5.5

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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

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Sticky Chai | wet chai by Chamellia | 6

Rooibos chai | house blend chai by Three Blue Ducks (cf) | 5.5

Organic dandelion chicory latte | 5.5

Matcha latte | 5.5

## COLD DRINKS

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Sparkling water | unlimited 5pp

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

Mailer Mcquire kombucha | 12

Chocolate milk | 7

House-made lemon, lime & bitters, House-made lemonade | 7

## COLD PRESSED JUICES | 9

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Valencia orange

Green apple, ginger, lemon

Watermelon, apple, strawberry, pomegranate, lime

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

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