

AUTUMN MENU

Melbourne

BREAKFAST

- Sourdough toast, 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 (gf, df, vg) | 18
Braised beans, spiced tomatoes, roasted mushrooms, fried egg, herb salad, grilled sourdough (df, v) | 24 + grilled chorizo | 9.5
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

- + Avocado hummus | 6
+ Free-range bacon, halloumi | 7
+ MessySpoon gluten-free bread | 3.5
+ Additional poached eggs | 5
+ Grilled chorizo | 9.5

COCKTAILS

- Badass Bloody Mary - Wyborowa vodka, tomato juice, house-made hot sauce, lemon | 17
Feel Good Spritz - Adelaide Hills bitter orange, misty farm tea, lemon, prosecco, soda | 19
Mimosa - lychee, prosecco | 12

NON-ALC COCKTAILS

- 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

- Sparkling water | unlimited 5pp
Capi native tonic, flamin' ginger beer | 6
Two Boys 'Silk Road' ginger & lemon myrtle kombucha | 10
Two Boys 'French Kiss' hibiscus, chamomile, lavender, vanilla | 10
House-made lemonade, ginger beer | 7
Chocolate milk | 7
Heaps Normal non-alcoholic beer | 8

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.

AUTUMN LUNCH

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SMALLS

House-made sourdough focaccia, butter (v) | 9
Sydney rock oysters, citrus dressing (gf, df) | 6/34/66
Marinated Mount Zero olives (gf, df, vg) | 9
Mozzarella & parmesan arancini, almond & capsicum romesco sauce (v, n) | 14
Sweet potato hummus, crispy onions, house-made sourdough focaccia (df, vg) | 17
+ peri-peri spiced pork ragu (gf, df) | 6
Ricotta, roasted & pickled beetroots, witlof, toasted breadcrumbs (v) | 14
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, nashi pear, sweet & sour lime dressing, green chilli, cucumber, nori (gf, df) | 25
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 | 6
Roasted half chicken, honey & lemon thyme glaze, mushrooms, pearl barley, caramelized leeks (df) | 39
Maple glazed pumpkin, confit chickpeas, cashew cream, dukkah, citrus & watercress salad (gf, df, vg, n) | 29
Lamb rump, burnt eggplant, honey glazed carrots, pomegranate (gf, df) | 40
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

DESSERTS

Coconut custard, poached rhubarb, dark chocolate & sesame seed crunch (gf, df, vg) | 16
Fried apple pie, honeycomb ice cream (v) | 16

FEED ME | 70

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

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DAY DRINKS

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COFFEE - SINGLE 0

- 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

- 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

- 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

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

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