

# SPRING MENU

Rosebery

## BREAKFAST

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Toasted sourdough, cultured butter, housemade Ducksmite (v) | 10

Mixed grain porridge, seasonal fruit compote, hazelnut granola (v, n, \*) | 17

Avocado toast, whipped feta, black olive crumb, cherry tomato & pickled onion salad (v) | 23 + two poached eggs | 6 + bacon | 7

Black sausage, scrambled eggs, dill & cucumber yoghurt, redcurrant jam, toasted sourdough | 26

King prawn & sambal folded eggs, beansprout & herb salad, nuoc cham, toasted sourdough (df) | 27

Wood roasted wild mushrooms, stracciatella, pepitas, zhoug, basil salad, toasted sourdough (v) | 24 + two poached eggs | 6

Green herb falafel, hawaj spiced macadamia cheese, pickled onion salad, sumac, ciabatta (df, vg, n) | 24

Bacon & egg roll, tomato & chilli relish, Spanish onion, baby cos | 19

Turkish eggs, Aleppo butter, smoked chorizo, Greek yoghurt, fermented jalapeño oil, ciabatta | 24

## EXTRAS

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+ bacon, black sausage, halloumi, chorizo | 7

+ avocado | 5

+ two eggs, wild mushrooms | 6

+ ciabatta, MessySpoon gluten free bread | 4

## COCKTAILS (AFTER 10AM)

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Badass Bloody Mary | 18

Wyborowa vodka, Duck's hot sauce, tomato mary mix, lemon, chilli

Feel Good Spritz | 19

Poor Toms Imbroglia, 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

Peach & Oolong Iced Tea | 12

Housemade peach jam, lemon, Three Blue Ducks Oolong cold brew, soda

Ambrosia Fizz | 12

Grapefruit shrub, lemon, soda

**GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS \*: VG ON REQUEST**

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 | 4.8

Hot chocolate, mocha | 4.8

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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