

# brunch 7am - 2:30pm

House made sourdough, butter 10

Muesli, honey baked oats and almonds, puffed quinoa, hung yoghurt, blueberries, strawberries (gf) 18

Corn fritters, coriander pesto (gf)(v) 15

Poached, scrambled or fried eggs, char grilled sourdough, butter 14.5

Crispy egg, smashed peas and avocado, sourdough, fresh ricotta, pickled ginger, pea shoots 19.5

Sweet potato rosti, smoked porterhouse, poached egg, freshly shaved wasabi, aioli (gf) 20.5

Waffles, roasted mushroom, spinach, miso mayonnaise (v) 17.5

House made english muffin, chorizo, poached eggs, hollandaise 19.5

Smoked salmon, savoury pancake, dill, soured cream, crispy shallots, pickled cucumber (gf) 19

Spinach and fetta ravioli, roasted mushrooms, harissa, sunflower seeds, porcini dust 23.5

Burger of the day, shoestring fries 25

Crispy buttermilk chicken, cabbage slaw, rocket, apple and jalapeno hot sauce 24.5

Beer battered fish, shoestring fries, lemon, house made tartare sauce 21

Dry aged Tasmanian scotch fillet, shoestring fries, jus 34

## on the side

Crispy bacon 6 / smoked salmon 6

Poached, scrambled or fried eggs (two per serve) 4.5

Sautéed tomatoes 3 / wilted spinach 4 / roasted mushrooms 4

Roasted vegetables, herb labneh, pumpkin seeds, rocket, coriander vinaigrette 8.5

Shoestring fries, house made aioli 8.5

(v) vegan / (gf) gluten free / gluten free bread +1.5