



Coconut & macadamia bircher muesli w/
summer berries, orange gel & lemon balm [VEGAN] 16.5

Red velvet pancakes w/ raspberries,
black sesame ice cream, cream cheese
ganache & chocolate brownie soil [V] 19

Thick cut French toast w/ banana, walnut crumble,
dark chocolate ice cream & lavender meringue [V] 19

Baked eggs w/ spicy peperonata, dukkah,
Meredith feta & pumpkin grain toast [V] 19
[+ chorizo \$4.5] [GFO +\$1.5]

Smashed avocado w/ Meredith feta,
Murray River salt, mint, parsley & lemon on pumpkin
grain toast [V] 17
[+ poached egg \$2.5] [GFO +\$1.5]

Zucchini, corn & haloumi fritters w/ poached egg,
avocado, crispy sweet potato, spinach & spicy relish
[+ bacon \$4.5] [V] 19

Heirloom tomato bruschetta w/ buffalo mozzarella,
poached egg, paprika roasted capsicum on
garlic toast [V] 19
[+ pancetta \$4.5] [GFO +\$1.5]

Cured salmon & brown rice bowl w/ poached egg,
nori, pickled wombok & ginger aioli [GF] [DF] 22

Buttermilk waffle w/ beef brisket, spinach, poached
eggs, crispy black beans & jalapeño hollandaise 21

SIDES

Chorizo / bacon / kransky / cured salmon / pancetta 4.5ea

Avocado / thyme mushrooms / Meredith feta / halloumi 4ea

Poached egg / spinach / relish / jalapeño hollandaise 2.5ea
roasted tomato / dukkha

EVERY CARE IS TAKEN TO MEET DIETARY REQUIREMENTS,
HOWEVER OUR KITCHEN MAY CONTAIN TRACES OF ALLERGENS

Mixed grill breakfast w/ kransky,
crumbed lamb cutlet, glazed bacon steak,
fried eggs, spinach & house made Worcestershire
sauce on toast 24

Open braised lamb wrap w/ garlic yoghurt,
cucumber, date & quinoa tabouli 20

Crumbed chicken burger w/ summer tomato
salsa, parmesan aioli & sweet potato chips 20

Steak sandwich w/ fried egg, roquette, tomato,
beetroot relish, gruyere, aioli & onion rings 20

Broccoli salad w/ roquette, cucumber,
shaved coconut & mango salsa [VEGAN] 18
[+ chicken \$5] [+ cured salmon \$4.5]

Heirloom beetroot salad w/ ancient grains,
smoked almonds & citrus hummus [VEGAN] [GF] 18
[+chicken \$5] [+cured salmon \$4.5]

Orecchiette & prawn pasta w/ broccoli, red chilli,
swiss chard, lemon & olive oil [DF] 24

Crispy skin pork belly w/ zucchini noodles,
blistered cherry tomatoes & sauce picante [GF] [DF] 24

STAPLES

Poached or scrambled eggs on your choice of
buttered sourdough or pumpkin grain toast [V] 10
[+GFO \$1.5]

Fruit toast or gluten free toast
w/ a choice of spreads [V] 7

Toasted Woodfrog Bakery breads — your choice of
white sourdough or pumpkin grain & spreads [V] 5.5

SWEETS

Penny for Pound cakes & pastries - see display

[GF] GLUTEN FREE · [V] VEGETARIAN · [DF] DAIRY FREE · [GFO] GLUTEN FREE OPTION
SORRY NO SUBSTITUTIONS OR SPLIT BILLS