



Coconut & pistachio bircher muesli w/ apple three ways, coconut & quinoa [VEGAN] 17

Buttermilk waffle w/ salted caramel, strawberries, spring fruits, spiced shortbread & vanilla mascarpone [V] 21

Baked eggs w/ spicy peperonata, dukkah, Meredith feta & pumpkin grain toast [V] [+ chorizo \$5.5] [GFO \$1.5] 20

Smashed avocado w/ Meredith feta, mint, parsley, Murray River salt & lemon on pumpkin grain toast [V] [+ poached egg \$3] [GFO \$1.5] 19

Zucchini, corn & haloumi fritters w/ poached egg, avocado, crispy sweet potato, spinach & spicy relish [V] [GF] [+ bacon \$5.5] 20

Monterey Jack cheese & jalapeño scrambled eggs w/ heirloom tomatoes & basil on Woodfrog toast [V] [+ bacon \$5.5] [GFO \$1.5] 21

Breakfast quesadilla w/ paprika fried egg, chilli black beans, charred corn, avocado, pico de gallo & coriander [V] [GF] [+ chorizo \$5.5] 20

Sweet potato & rosemary waffle w/ poached egg, beetroot cured salmon, asparagus, broad beans, peas, beetroot relish & lemon crème fraîche 23

SIDES

Chorizo / bacon / beetroot cured salmon / smashed avocado / Manchego & potato croquettes 5.5ea

Avocado / roasted mushrooms / Meredith feta / chilli black beans 5ea

Poached egg / apple cider hollandaise / spinach / roasted tomato / tomato relish 3ea

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

Eggs Bennie w/ compressed pork, poached eggs, apple, witlof, mustard fruit, vincotto pearls, maple bacon dust & apple cider hollandaise on bagel crisp [GFO] 23

Roasted pumpkin salad w/ green beans, pear, tomato salsa, watercress, goat's cheese & dukkah [GF] [V] [+ chicken \$5.5] 20

Chicken schnitty burger w/ honey mustard slaw, jalapeño relish, parmesan aioli & a side of potato salad 21

12 hour braised beef short rib sub w/ house made pickles, cos lettuce, cheese sauce & a side of rosemary salted fatboys 21

Spiced pulled lamb on roti bread w/ spring leaves, pumpkin hummus, pickled carrots, smoked almonds, za'atar, pomegranate molasses & cucumber raita 20

Citrus glazed pork belly w/ heirloom beetroot, fennel, orange, bitter leaves, carrot & star anise purée [GF] 24

STAPLES

Poached or scrambled eggs on your choice of buttered sourdough or pumpkin grain toast [V] [GFO \$1.5] 12

Fruit toast or gluten free toast w/ a choice of spreads [V] 8.5

Toasted Woodfrog Bakery breads — your choice of white sourdough or pumpkin grain & spreads [V] 7.5

SWEETS

Penny for Pound cakes & pastries - see display



PLEASE NOTE PUBLIC HOLIDAYS INCUR A 15% SERVICE CHARGE

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