

MEALS

kitchen from 7 - 3

black rice pudding, pandan and lime syrup, coconut purée, summer fruit, macadamia, honey (v*)	15
full breakfast with berkshire bacon, free range eggs, pork sausage, roasted tomatoes, mushrooms, croquettes and toast	23
free range eggs on toast with house seasonal chutney (v)	11
+berkshire bacon	+5
smashed avocado, charred spring onions, chickpeas, feta, poached eggs (v)	16
+’nduja or chorizo	+5
pancakes with apricot, honeycomb and crème fraîche (v)	17
baked eggs with seasonal greens, chorizo, crispy chickpeas, labneh	19
+veggie option	17
black pudding with smoked corn purée, confit tomatoes, potato croquettes and fried eggs	20
freekeh, beetroot yogurt, broccolini, hazelnuts, roast onions, olive and poppy dressing (v*)	15
+ pulled lamb	+5
straciatella di buffalo with kale, saffron fennel, poached eggs, pomegranate, za’atar and sourdough (v)	17
spiced lamb burger, baba ganouj, pickles, cumin labneh and sumac crisps	19
pork belly fried rice, kimchi, pickled ginger, kewpie, shallots, aged soy and a fried egg	18

SIDES

polenta chips with rosemary aioli (v)	6
zucchini and feta fritters, yogurt and pickles (v)	8
toast with sweet or savoury preserve (v)	6
bacon/ pork sausage/ smoked salmon/ chorizo	5
avocado/ mushroom/ tomato/ feta	3
gluten free bread	3

Our eggs are Katie Joy’s free range, our bacon is sow stall-free Black Label Berkshire pork, our chicken is Mount Barker free range, our bread is from Little Home Bakery, fruit and veg is sourced locally where possible.
v for vegetarian, v* for vegan. Please see staff about any other requirements.