

BREAKFAST

7am-2pm*
*8am weekends

EGGS OUR WAY

FR herbed scrambled eggs, sourdough, spinach, hash brown, beetroot hummus, toasted pepitas (GFA) **\$18**

GRANOLA

House made granola w seasonal fruits, golden syrup & coconut greek vanilla yoghurt (VEGAN, DF) **\$18**

SMASHED AVOCADO

Five grain toast, smashed avo, creamy feta, chilli oil, grilled lime & house dukkha (GFA, DFA) **\$25**
Add a poached egg + \$3

MIDNIGHT BREAKFAST

FR herbed scrambled eggs, bacon, halloumi, grilled tomato, broccolini & seeded loaf (Keto, GF) **\$26**

BUTTERMILK WAFFLES

Cinnamon sugar, berry compote, mascarpone, maple syrup & caramel popcorn **\$25**

CREAMY GARLIC MUSHROOMS

On sourdough w whipped feta, baby spinach, crispy shallots & black truffle oil (GFA) **\$25**

OMELETTE

Choose 1 protein & 2 fillings ham, bacon or salmon **\$25**
cheese, feta, tomato, mushroom, caramelised onion or spinach
w/ ciabatta or 5-grain toast & salad

SOUL BREAKFAST

FR poached eggs, ciabatta, field mushrooms, pork sausages, bacon, herbed potatoes & grilled vine tomatoes (GFA, DFA) **\$28**

EGGS BENEDICT

Herbed potato rosti, wilted spinach, FR poached eggs & housemade hollandaise (GFBI)
w/ mushrooms \$24,
w/ bacon or BM fried chicken \$25
w/ salmon \$28
w/ beef brisket & jalapeno \$29

SIDES

BB fries w smoked aioli \$9
eggs \$3
wilted spinach | ciabatta, 5-grain or sourdough toast \$3
cold smoked salmon | creamy mushrooms \$8
BM Chicken | sautéed mushrooms | bacon \$8
hashbrowns | pork sausages | potato rosti \$6
grilled tomato \$4
Build your plate \$3 + sides

LUNCH

11.30am-2pm

CHICKEN WAFFLE

Three cheese waffles, BM fried chicken, smoked aioli, chipotle & jalapenos **\$28**

FISH & CHIPS

Tempura battered fish of the day, BB fries, house salad & house-made tartare **\$28**

SCOTCH FILLET

Beer battered fries, creamy mushroom sauce & house salad (DFA) **\$35**

SOURDOUGH TOASTIE

choose 1 protein & 2 fillings ham, chicken or bacon **\$15**
cheese, tomato, pineapple, onion
add a side BB fries \$4
(GFA)

NOURISH BOWL

Avocado, edamame, red onion, slaw, cucumber, bok choy with a lime dressing (VEGAN, GF) **\$22**
add BM fried chicken w/ sriracha mayo \$8
add salmon \$10 (GF, DF)
add halloumi \$8 (GF)

MISO SALMON

Broccoli, edamame, spinach, seaweed, wasabi mayo, brown rice & miso dressing (GF, DF) **\$32**

WAGYU BEEF BURGER

NZ Beef patty, lettuce, tomato, smoked cheddar, tempura onion ring, chipotle mayo on a brioche bun **\$28**
served w/ BB fries

CABINET SALADS

Small \$9.50 | Regular \$14.50

PLEASE NOTE

We cannot guarantee our dishes are 100% allergen free but please let us know of your allergies so we can do our utmost to ensure no cross-contamination occurs.

GFBI = Gluten free by ingredient

GFA = Gluten free available, DFA = Dairy free available

FR = Free range, BM = Buttermilk BB = Beer battered