BREAKFAST

 $7\alpha m - 2pm*$ *8am weekends

WINTER PORRIDGE Charred winter fruits, cinnamon, brown sugar & toasted coconut (VEGAN, DF)	\$18
SMASHED AVOCADO Five grain toast, smashed avo, creamy feta, cherry tomatoes, chilli oil, grilled lime & house dukkha (GFA, DFA) Add a poached egg + \$3	\$25
MIDNIGHT BREAKFAST FR herbed scrambled eggs, bacon, halloumi, grilled tomato, broccolini & seeded loaf (Keto, GF)	\$28
STRAWBERRY CHEESECAKE FRENCH TOAST Sweet crumb, mascarpone, raspberry compote, caramelised banana & maple syrup	\$26
US CREAMY MUSHROOMS On sourdough w red pepper pesto, baby spinach, crispy shallots & kale (GFA)	\$27

OMELETTE

Choose 1 protein & 2 fillings ham, bacon or salmon 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, hash \$28 cakes & grilled vine tomatoes (GFA, DFA)

EGGS BENEDICT

Herbed potato rosti, wilted spinach, FR poached eggs & housemade hollandaise (GFBI)

w/ mushrooms \$27 w/ bacon or BM fried chicken \$28 w/ salmon \$28

TOASTED BAGELS- CHEESE OR SESAME \$18

-Cream cheese, pesto & tomato

-Cream cheese, salmon, pickled red onions & crispy capers

-BLT Bacon, Lettuce, Tomato Add Avo \$4

LUNCH

From 11.30am

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 mushrooms & house salad (DFA)	\$35
SOURDOUGH TOASTIE choose 1 protein & 2 fillings ham, chicken or bacon cheese, tomato, pineapple, onion add a side BB fries \$4 (GFA)	\$15

NOURISH BOWL

Spiced butternut wedge, edamame, pickled red onion, asian slaw, cucumber, bok choy, \$24 lime dressing (VEGAN, GF) add BM fried chicken w/ sriracha mayo \$8 add salmon \$10 (GF, DF) add halloumi \$8 (GF)

WAGYU BEEF OR BUTTERMILK CHICKEN BURGER

lettuce, tomato, smoked cheddar, tempura onion ring, chipotle mayo, brioche bun BB fries

SOUP OF THE DAY \$18 W garlic ciabatta

CABINET SALADS

Small \$9.50 | Regular \$14.50

BEER BATTERED FRIES W SMOKED AIOLI

\$9

\$30

\$26

PLEASE NOTE

We cannot guarantee our dishes are 100% allergn 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