

## BREAKFAST

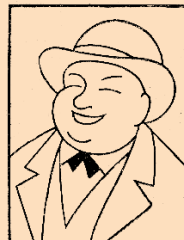
WEEKDAYS 7<sup>AM</sup> – 11:30<sup>AM</sup>

<u>toast</u>	<u>7.0</u>
butter, jam	
<u>cocoa granola</u>	<u>14.0</u>
goji berry, banana, almond milk	
<u>eggs your way</u>	<u>16.0</u>
toast & bacon	
<u>croque monsieur</u>	<u>16.0</u>
leg ham, gruyere, dijon, pickles (add fried egg 2.0)	
<u>brioche french toast</u>	<u>16.0</u>
strawberries, coconut sorbet, pure maple	
<u>green eggs and ham</u>	<u>19.0</u>
scrambled eggs, jamon, dark rye	
<u>sweet potato and zucchini fritters</u>	<u>18.0</u>
whipped feta, poached eggs	
<u>miso scrambled eggs</u>	<u>19.0</u>
asian mushrooms, baby corn, toast	
<u>crispy pork</u>	<u>20.0</u>
kasundi, poached eggs, fennel salad	
<u>nutrition brekkie bowl</u>	<u>21.0</u>
poached eggs, chilli kale, grains, saffron yoghurt	

<u>blue swimmer crab omelette</u>	<u>22.0</u>
chilli paste, cherry tomato, saltbush, black sesame	

add-ons 4.0

1/2 avocado  
paprika tomatoes  
chilli kale  
mushrooms  
gf bread 2.0



add-ons 5.0

SA haloumi  
smoked bacon  
spicy chorizo

## LUNCH

WEEKDAYS 12<sup>PM</sup> – 2:30<sup>PM</sup>

small plates

<u>vietnamese beef tartare</u>	<u>16.0</u>
chilli, crispy shallots, prawn crackers	
<u>roasted pumpkin dip</u>	<u>15.0</u>
chilli, crispy shallots & prawn crackers	
<u>croquettes</u>	<u>15.0</u>
provolone, pickled grapes, aioli	
<u>duck cigars</u>	<u>16.0</u>
plum sauce, coriander	
<u>whistle grazing plate</u>	<u>24.0</u>
jamon, olives, pickles, anchovies, warm bread	

large plates

<u>conit pork belly</u>	<u>24.0</u>
paprika tomatoes, zucchini, walnut, goats curd	
<u>roasted eggplant</u>	<u>21.0</u>
mixed grains, ajo blanco, sorrel	
<u>za'atar chicken</u>	<u>24.0</u>
couscous, saffron yoghurt, mint	
<u>pan fried salmon</u>	<u>28.0</u>
raw beetroot, edamame, brown rice, miso mayo	
<u>crispy beef bowl</u>	
wild rice, green papaya, namjim, fried egg	

sides 10.0

shoestring fries  
herb salt

fried green beans  
chilli & sesame

