

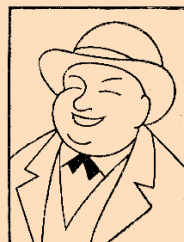
BREAKFAST

WEEKDAYS 7^{AM} – 11:30^{AM}

<u>sourdough toast / activated charcoal ciabatta with preserves</u>	7.0
<u>apple & blueberry bircher muesli puffed grains, yoghurt, coconut & mint</u>	14.0
<u>raw peanut butter and cacao smoothie bowl banana, chia & salted caramel</u>	17.0
<u>bacon & egg roll</u>	16.0
scrambled egg, bacon jam, cherry tomato & manchego	
<u>eggs your way</u>	16.0
sourdough & bacon	
<u>maple french toast</u>	18.0
coconut sorbet & caramelised pineapple	
<u>smashed jap pumpkin</u>	18.0
poached eggs, flatbread, haloumi & pumpkin seeds	
<u>nutrition brekkie bowl</u>	19.0
poached eggs, chilli kale, haloumi, brown rice, beetroot yoghurt & charcoal bread	
<u>open omlette</u>	21.0
beetroot cured salmon, avocado, dukkah & zucchini	
<u>pea & fetta fritters</u>	19.0
poached eggs, green pea puree & heirloom tomatoes	
<u>blue swimmer crab scrambled eggs</u>	21.0
toast, chilli, crunchy stuff & herbs	

add-ons 4.0

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



add-ons 5.0

SA haloumi
smoked bacon
spicy chorizo

LUNCH

WEEKDAYS 12^{PM} – 2:30^{PM}

small plates

<u>mclaren vale olives herbs, chilli & sesame</u>	6.0
<u>beetroot dip</u>	15.0
toasted pita, za'atar & basil	
<u>vietnamese beef tartare</u>	16.0
chilli, crispy shallots & prawn crackers	
<u>sa haloumi soldiers</u>	14.0
turkish bread, avocado & dukkah	
<u>whistle charcuterie plate</u>	25.0
cured meats, cheese, pate, pickles & bread	

large plates

<u>spring vegetable linguine</u>	20.0
green peas, asparagus, broad beans & goats curd add salumi 2.0	
<u>thai style fried chicken</u>	23.0
green papaya salad, tomato, chilli, cucumber & peanuts	
<u>ground moroccan lamb</u>	24.0
roast pumpkin, labne, pickled onion & crispy kale	
<u>roast pork belly</u>	24.0
italian coleslaw, peas, currants & shaved radish	
<u>250g sirloin steak</u>	28.0
roasted and pickled beetroot, ajo blanco & almonds	

sides 10.0

moroccan sweet
potatoes & sour cream

sauteed broccolini
feta & almonds

