

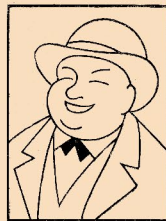
## BREAKFAST

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

<b>SOURDOUGH TOAST</b>	<b>7.0</b>
butter, jam or vegemite or peanut butter	
<b>BUCKWHEAT PORRIDGE</b>	<b>16.0</b>
apple & rhubarb compote, toasted coconut, almonds	
<b>EGGS YOUR WAY</b>	<b>16.0</b>
smoked bacon, toast	
<b>CROQUE MONSIEUR</b>	<b>16.0</b>
leg ham, swiss cheese, dijon, pickles (add fried egg 2.0)	
<b>CHOCOLATE STUFFED FRENCH TOAST</b>	<b>18.0</b>
peanut butter ice cream, strawberry, crumble	
<b>HALOUMI BURGER</b>	<b>17.0</b>
avocado & sweet corn salsa, fried egg, sriracha mayo (add bacon 2.0)	
<b>ROASTED PORTABELLO MUSHROOMS</b>	<b>18.0</b>
soft polenta, poached eggs, kale, dukkah	
<b>SWEET CORN FRITTERS</b>	<b>18.0</b>
poached eggs, romesco sauce, fennel salad	
<b>SMOKED SALMON ON RYE</b>	<b>20.0</b>
toasted rye bread, poached eggs, green pea hummus	
<b>NUTRITION BREKKIE BOWL</b>	<b>21.0</b>
poached eggs, chilli kale, haloumi, brown rice, beetroot, toast	
<b>BLUE SWIMMER CRAB SCRAMBLED EGGS</b>	<b>22.0</b>
chilli, bean sprouts, crunchy stuff, asian herbs, toast	

### ADD ONS 4.0

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



### ADD ONS 5.0

sa haloumi  
smoked bacon  
spicy chorizo

## LUNCH

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

<b>VIETNAMESE BEEF TARTARE</b>	<b>16.0</b>
chilli, egg, crispy shallots, prawn crackers	
<b>GREEN PEA HUMMUS</b>	<b>15.0</b>
dukkah, toasted pita bread	
<b>SPICY LAMB DUMPLINGS</b>	<b>17.0</b>
yoghurt, harissa oil, coriander	
<b>WHISTLE TASTING PLATE</b>	<b>24.0</b>
cured meat, olives, fried chorizo, green pea hummus, pickles, bread	
<b>VEGAN BOWL</b>	<b>20.0</b>
mushroom, cauliflower, smashed peas, chilli kale, beetroot salad	
<b>HALOUMI ON TOAST</b>	<b>19.0</b>
rye bread, onion jam, beetroot & fennel salad	
<b>ROASTED CAULIFLOWER</b>	<b>20.0</b>
tahini halva dressing, currants, crispy sage, dukkah	
<b>LAMB SHOULDER RAGOUT</b>	<b>25.0</b>
cooked in tomato & olives, potato gnocchi, crispy kale	
<b>SOUTHERN FRIED CHICKEN</b>	<b>26.0</b>
ranch dressing, warm kipfler potato salad	
<b>12HR COOKED BRISKET</b>	<b>26.0</b>
mac & cheese, winter cabbage slaw	
<b>250G SIRLOIN STEAK</b>	<b>28.0</b>
french fries, salad	

### SIDES 10.0

shoestring fries,  
herb salt  
seasonal leaf salad,  
cucumber, dukkah



### SWEET 15.0

apple & rhubarb  
crumble, peanut  
butter ice cream