

BREAKFAST

WEEKDAYS 7^{AM} – 11:30^{AM}

SOURDOUGH TOAST	7.0
butter, jam or vegemite or peanut butter	
BUCKWHEAT PORRIDGE	16.0
apple & rhubarb compote, toasted coconut, almonds	
EGGS YOUR WAY	16.0
smoked bacon, toast	
CROQUE MONSIEUR	16.0
leg ham, swiss cheese, dijon, pickles (add fried egg 2.0)	
CHOCOLATE STUFFED FRENCH TOAST	18.0
peanut butter ice cream, strawberry, crumble	
HALOUMI BURGER	17.0
avocado & sweet corn salsa, fried egg, sriracha mayo (add bacon 2.0)	
ROASTED PORTABELLO MUSHROOMS	18.0
soft polenta, poached eggs, kale, dukkah	
SWEET CORN FRITTERS	18.0
poached eggs, romesco sauce, fennel salad	
SMOKED SALMON ON RYE	20.0
toasted rye bread, poached eggs, green pea hummus	
NUTRITION BREKKIE BOWL	21.0
poached eggs, chilli kale, haloumi, brown rice, beetroot, toast	
BLUE SWIMMER CRAB SCRAMBLED EGGS	22.0
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^{PM} – 2:30^{PM}

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