

## 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>CHAI SPICED CHIA BOWL</b>	<b>16.0</b>
toasted coconut, candied walnuts, seeds, banana, maple	
<b>EGGS YOUR WAY</b>	<b>16.0</b>
smoked bacon, toast	
<b>CROQUE MONSIEUR</b>	<b>17.0</b>
leg ham, swiss cheese, dijon, pickles (add fried egg 2.0)	
<b>HALOUMI BURGER</b>	<b>17.0</b>
avocado salsa, roasted tomato, sofrito aioli, fried egg (add bacon 2.0)	
<b>LENTIL DAHL</b>	<b>17.0</b>
fried eggs, pappadum, eggplant chutney	
<b>BRIOCHE FRENCH TOAST</b>	<b>18.0</b>
passionfruit curd, coconut yoghurt, tropical fruit	
<b>RICOTTA AND LEMON FRITTERS</b>	<b>20.0</b>
beetroot skordalia, smoked salmon, herb salad	
<b>PRAWN TOAST</b>	<b>20.0</b>
poached eggs, chilli caramel, herb salad, fried shallots	
<b>NUTRITION BREKKIE BOWL</b>	<b>21.0</b>
poached eggs, chilli kale, haloumi, grains, beetroot, toast	
<b>CHILLI PRAWN SCRAMBLED EGGS</b>	<b>22.0</b>
bean sprouts, crunchy stuff, asian herbs, toast	

### ADD ONS **4.0**

1/2 avocado  
roasted tomato  
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>

<b>LENTIL DAHL DIP</b>	<b>15.0</b>
chutney, roti, curry leaves	
<b>VIETNAMESE BEEF TARTARE</b>	<b>16.0</b>
chilli, egg, crispy shallots, prawn crackers	
<b>HALOUMI BURGER</b>	<b>17.0</b>
avocado salsa, roasted tomato, sofrito aioli, fried egg (add bacon 2.0)	
<b>PORK AND PRAWN DUMPLINGS</b>	<b>18.0</b>
chilli, black vinegar, wilted asian greens	
<b>SALT AND PEPPER EGGPLANT</b>	<b>20.0</b>
chilli caramel, buttermilk sauce, spring onion	
<b>VEGAN BOWL</b>	<b>21.0</b>
mushroom, eggplant, grains, chilli kale, beetroot salad, dukkah	
<b>SEASONAL SQUID SALAD</b>	<b>22.0</b>
orange, grapefruit, fennel, avocado, radish and herbs	
<b>WHISTLE TASTING PLATE</b>	<b>24.0</b>
cured meat, olives, fried chorizo, beetroot skordalia, pickles, bread	
<b>KOREAN BRISKET LETTUCE WRAPS</b>	<b>24.0</b>
slow braised brisket, kimchi ketchup, pickles, roasted peanuts, herbs	
<b>MASTER STOCK PORK BELLY</b>	<b>25.0</b>
fresh and pickled watermelon, herbs, ginger lime dressing	
<b>JERK MARINATED CHICKEN LEG</b>	<b>25.0</b>
grain salad, herbs, sofrito aioli	

### SIDES **10.0**

shoestring fries,  
sofrito aioli  
seasonal leaf  
salad, pickles,  
dukkah



### SWEET **12.0**

house made  
zeppole  
cinnamon sugar  
and passionfruit  
curd