

BRUNCH

SATURDAY 8^{AM} – 2^{PM}
SUNDAY 8^{AM} – 2^{PM}

SOURDOUGH TOAST	7.0
butter, jam or vegemite or peanut butter	
CHAI SPICED CHIA BOWL	16.0
toasted coconut, candied walnuts, seeds, banana, maple	
EGGS YOUR WAY	16.0
smoked bacon, toast	
CROQUE MONSIEUR	17.0
leg ham, swiss cheese, dijon, pickles (add fried egg 2.0)	
HALOUMI BURGER	17.0
avocado salsa, roasted tomato, soffrito aioli, fried egg (add bacon 2.0)	
LENTIL DAHL	17.0
fried eggs, pappadum, eggplant chutney	
BRIOCHE FRENCH TOAST	17.0
passionfruit curd, coconut yoghurt, tropical fruit	
RICOTTA AND LEMON FRITTERS	20.0
beetroot skordalia, smoked salmon, herb salad	
PRAWN TOAST	20.0
poached eggs, chilli caramel, herb salad, fried shallots	
SALT AND PEPPER EGGPLANT	20.0
chilli caramel, buttermilk, spring onion	
NUTRITION BREKKIE BOWL	21.0
poached eggs, chilli kale, haloumi, grains, beetroot, toast	
CHILLI PRAWN SCRAMBLED EGGS	22.0
bean sprouts, crunchy stuff, asian herbs, toast	
JERK MARINATED CHICKEN LEG	25.0
grain salad, herbs, soffrito aioli	
MASTER STOCK PORK BELLY	25.0
fresh and pickled watermelon, herbs, ginger lime dressing	

SIDES	4.0
1/2 avocado, chilli kale, mushrooms, roasted tomatoes	
	5.0
sa haloumi, smoked bacon, spicy chorizo	
	2.0
gluten free bread	

SIDES	10.0
shoestring fries soffrito aioli	
SWEET	12.0
house made zeppole, cinnamon sugar and passionfruit curd	