

BREAKFAST

WEEKDAYS 7^{AM} – 11:30^{AM}

CIABATTA TOAST	7.0
with butter and choice of jam, vegemite or peanut butter	
EGGS YOUR WAY	16.0
smoked bacon, toast	
APPLE CRUMBLE PORRIDGE	16.0
stewed raisin and apples, cinnamon and oat crumble	
HALOUMI BURGER	17.0
avocado and sweet corn salsa, fried egg, sriracha mayo (add bacon 2.0)	
WHITE CHOCOLATE FUDGE SCROLL	18.0
pear, almonds, vanilla cream	
MAPLE ROASTED PUMPKIN	19.0
poached eggs, haloumi, rye toast, dukkah	
ZUCCHINI AND RICOTTA FRITTERS	19.0
quinoa, beetroot hummus, poached eggs	
MUSHROOM RAGOUT	19.0
toasted rye bread, fried eggs, goats curd, parsley	
NUTRITION BREKKIE BOWL	21.0
beetroot hummus, grains, pumpkin, chilli kale, eggs, haloumi	
CHICKEN AND WAFFLES	23.0
sriracha and maple fried chicken, crispy bacon, fried egg	
BLUE SWIMMER CRAB SCRAMBLED EGGS	23.0
chilli, toast, bean sprouts, asian herbs	

ADD ONS **4.0**
mushroom ragout
1/2 avocado
chilli kale



ADD ONS **5.0**
sa haloumi
smoked bacon
spicy chorizo
sriracha fried
chicken

LUNCH

WEEKDAYS 12^{PM} – 2:30^{PM}

BEETROOT HUMMUS	12.0
grilled pita, crispy chickpeas	
VIETNAMESE BEEF TARTARE	16.0
chilli, egg, crispy shallots, prawn crackers	
MAPLE ROASTED PUMPKIN	24.0
haloumi, red cabbage, pearl cous cous salad	
TURMERIC ROASTED CAULIFLOWER	25.0
tahini, currants, crispy chickpeas, dukkah	
KOREAN CHILLI PORK BELLY	26.0
baked rice, bok choy, spring onion, fried egg	
TERIYAKI CHICKEN	27.0
coconut aioli, cucumber and bean sprout salad, sesame	
SLOW COOKED LAMB SHOULDER	27.0
stuffed shell pasta, goats curd, raddiccio, basil	
WAGYU RENDANG CURRY	28.0
coconut rice, kafer lime, roti	
MARKET FISH	29.0
french lentils, celeriac puree, apple and parsley salad	
JERK SPICED STEAK	30.0
avocado salsa, soft tortilla, black beans, jalapeno	
WHISTLE MEZE PLATE FOR TWO	30.0
beetroot hummus, olives, zucchini fritters, chorizo, pita bread	

SIDES **10.0**
>crinkle cut
chips, herb salt,
sriracha mayo
>roast pumpkin,
cauli, dukkah



SWEET **15.0**
stewed apple,
raisin and
cinnamon crumble,
vanilla bean
cream