

BREAKFAST

Char grilled house made bread | jam | vegemite 9.5

House fruit toast + butter 9.5

Poached | scrambled | fried eggs + char grilled sourdough + butter 13.5

Coconut milk oats + rhubarb + apple + pear + toasted seeds (gf)(v) 15

Corn bread french toast + bacon + maple syrup (gf) 15

Pancakes + mascarpone ice cream + berry compote + coconut 15

Tofu scramble + slow roasted tomato + spinach + mushrooms (gf)(v) 15

House made english muffin + scramble egg + bacon + tomato relish 15

Eggs benedict - poached eggs + grilled ham + hollandaise + old dough toast 15

House made baked beans + ham hock + grilled bread + poached egg 15

Whole grilled sardines + toasted rye bread + lemon + olive oil + crispy shallots 15

Charred brioche + cold smoked salmon + hung yogurt + preserved lemon + puffed grains
15

LUNCH

House bread + butter 4.5 | warm marinated olives 6

Freshly shucked oysters - natural 19 | kilpatrick (gf) 23

Steamed spring bay mussels + shallots + garlic + white wine + cream + crusty bread 19

Steak tartare + dijon mustard + cornichons + fermented spring onion + jalapenos + egg
yolk + worcestershire + fried bread 19

Caesar salad - cos + bacon + garlic croutons + anchovies + soft poached egg + classic
dressing 15 + lemon and herb chicken 20 | cold smoked salmon 21

Charcuterie board - cured and smoked meats + southern sky brie + mustard + olives +
relish + pickled cauliflower + breads 24

150g eye fillet + roasted mushrooms + celeriac puree + spinach + burnt whiskey butter
(gf) 31

\$15 LUNCHESES

Chicken arancini + parsnip cream + pumpkin jam 15

Roast cauliflower and ginger soup + porcini dust + truffle oil + house made bread (v)
15

Chicken liver parfait + pinot jelly + crispy sage + croutes 15

Salt and pepper squid + slow roast tomato + pickled wombok + mixed leaves + lime soy
dressing 15

Vegan "goats" cheese + roasted shiitake mushrooms + toasted old dough + sunflower
seeds + beetroot leaves (v) 15

Old dough toasted sandwich - pastrami + relish + gruyere + fries 15

Charred sweet potato + almonds + cauliflower + beetroot relish + puffed grains (gf)(v)
15

Roast beetroot + york town organics baby carrots + grilled chicken + toasted pumpkin
seeds + honey + leaves (gf) 15

Beer battered fish + shoestring fries + lemon + house made tartare sauce 15

Crispy chicken burger - brioche bun + free ranged chicken thigh + grilled baby cos +
aioli + apple hot sauce 15

Bbq cheese burger - brioche bun + juicy beef pattie + bacon + cheese + aioli +
barbeque sauce 15

Pot pie - puff pastry top + polenta chips + rosemary salt 15

SIDES + EXTRAS

Crispy bacon 6 | cold smoked salmon 6.5

Poached | scrambled | fried eggs (two per serve) 5

Slow roasted tomatoes 4 | wilted spinach 4 | roasted mushrooms 4.5

Shoestring fries + house made aioli 8.5 | garden salad 9.5

SWEETS + CHEESE

Vanilla bean crème brulee (gf) 10

Warm chocolate brownie + fudge sauce + vanilla cashew cream (v) 14

Hickory smoked vegan cheddar + preserved fig + lavosh (v) 16

Southern sky cheese board - bees wax blue + vintage cheddar + brie + dried fruit +
paste + fruit toast + sesame lavosh 23

Daily selection of cakes 5 | biscuits 2.5 | muffins 5

(v) vegan | (gf) gluten free | gluten free bread +1.5
15% surcharge applies on public holidays