

BREAKFAST (available til 2:30pm)

House fruit toast + cultured butter 9.5

Toasted house made old dough + cultured butter + jam | vegemite 9.5

Muesli + poached fruit + candied nuts + whipped coconut (v) 15

Eggs on toast - poached | scrambled | fried eggs + char grilled sourdough + cultured butter 13.5

Eggs benedict - soft poached eggs + house made hollandaise + old dough toast + grilled ham 15 | crispy bacon 18.5 | hot smoked tasmanian salmon 19

Pulled smoked cape grim brisket + poached eggs + maple jus + toasted old dough 15

Tofu scramble + roasted mushrooms + spinach + pumpkin seeds + toasted pumpkin bread (v)(gf) 15

Three egg omelette + roasted mushrooms + kimchi + fresh ricotta (gf) 15

Buttermilk pancakes + charred lemon + coconut sugar 15

Smashed avocado + poached eggs + lime + olive oil + crispy shallots + sunflower seeds + toasted old dough 19

Hot smoked tasmanian salmon + asparagus + poached eggs + hollandaise + dill ash salt (gf) 19

ADD ON...

Crispy bacon 6 | hot smoked tasmanian salmon 6.5 | smashed avocado 5

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

LUNCH (from 10am)

Warm marinated olives 7

House bread + cultured butter 5

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

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

Two meat & cheese - cured wallaby + pastrami + southern sky brie + relish + toasted old dough 22

Dry aged mt. roland scotch fillet + shoestring fries + café de paris butter 36

\$15 LUNCHEES (from 10am)

Crispy butter milk chicken wings + york town organics mixed leaves + aioli + chilli jam glaze

Scottsdale pork terrine + apple + crispy herbs + croutes

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

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

Salad of beans, peas, sprouts and asparagus + fermented apple + buckwheat (v)(gf)

Braised lamb croquettes + smoked ricotta + roast pumpkin + charred baby cos + pumpkin seeds

Warm chickpea, lentil & sunflower seed terrine + chilli and tomato puree + roast pinenuts + beetroot glaze + potato glass (v)

Barbeque cheese burger - brioche bun + beef patty (cooked medium) + bacon + cheese + aioli + barbeque sauce

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

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

SIDES

Shoestring fries + aioli | garden salad | charred baby cos + buttermilk dressing 8.5

SWEETS + CHEESE

House baked muffins | slices | biscuits from 3.5

Chocolate, filtered coffee and whiskey cake (gf) 5

Carrot and hazelnut cake + cream cheese frosting (gf) 5

Vanilla bean crème brulee (gf) 10

Chocolate mousse + toasted marshmallow + crushed graham cracker 13

Coconut & semolina pudding + rhubarb compote + toasted coconut & seeds + brown sugar syrup (v) 12

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

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