

fourth.

BREAKFAST 8:30AM - 3PM

House made coconut & banana bread \$7
With Maple & Cinnamon Butter. (V)

Buckwheat Hotcakes \$18
Fluffy Buckwheat Hotcakes With Poached Native Fruits, Quandong, Davidson Plums, Strawberry Liquor and a Dollop of Crème Fraiche (V, GF)

Coconut & Date Bircher \$14
Coconut Yoghurt, Mango, Passion Fruit, Date Sugar, Berries. (VG)

French toast \$16
Caramelised Banana, Salted Caramel, Honeycomb, Pistachio Crumb, Vanilla Mascarpone, Macerated Strawberries. (V)

Eggs on toast \$10
Poached, Scrambled, Fried.

MAKE YOUR OWN

Bacon \$6
Smoked Salmon \$6
Potato Rosti \$4
Hollandaise sauce \$4
Avocado \$4
Mushroom \$4
Blistered cherry tomato \$4
Halloumi \$5
Extra egg \$4

Breakfast Roll \$18
Bacon, Fried Egg, Swiss Cheese, Potato Hash, Avocado, Tomato Chutney, Focaccia Bun.

Smashed Avocado \$21
Smashed Avocado, Vine Ripened Cherry Tomato, Salted Ricotta, Dukkha, Lime, Toast. (V, VGO)
Add a poached eggs. (+\$3)

Eggs benedict \$18
With choice of Braised Leg Ham (+4) or Smoked Salmon (+\$6), free range Poached Egg, Blanched Kale and house made Hollandaise.

Baked Eggs \$18
Individual Cob Loaf scooped out and filled with a Baked Chilli Con Carne Bean mix, topped with a Baked Egg and Pecorino cheese.

Corn and Zucchini Fritters \$18
Served with two Poached Eggs, Dill and Romesco sauce. (VGO)

Clean Breakfast \$23
Beetroot humus and smashed Avocado on toast, Pickled grapes, kale chips, blistered tomatoes served on Sautéed Greens. (V, VG, GF)

Mushrooms on Toast \$20
Mushroom Ragù with Dill and Sesame Seed on Rye Bread with two Poached Eggs and Crème Fraiche. (VGO)

LUNCH- 12PM - 3PM

Bagels \$18
Salt Beef, served with English Mustard and Gherkin
Salmon, served with Cream Cheese, Dill, Capers and Red Onion

Chicken Katsu sandwich \$19
Panko Crumbed Chicken, Apple Slaw, Sliced Avocado, smoked Harissa Aioli, Toast.

Dukkha Chicken Salad \$25
Oven Baked Dukkha Crusted Chicken, tossed through a Fluffy Couscous, Fetta, Snow Pea Tendrils, roast Baby Beetroot and Spanish Onion Salad.

Vegetarian Risotto \$24
Garlic, Pumpkin, Capsicum, Sweetcorn, Baby Spinach and Roasted Pine nuts (VG, GF)
Add Chicken and Parmesan (\$4)

Roast Vegetable Salad \$22
Mix of Heirloom Carrots, Sweet Potato, Pumpkin, Beetroot, Onion, Eggplant and Capsicum with roast Pine Nuts (GF, VG)

(V)Vegetarian
(VG)Vegan
(VGO)Vegan Option
(GF)Gluten Free
(GFO)Gluten Free Option

**Please notify staff of any allergies or special dietary requirements*