

BREAKFAST

TUESDAY - FRIDAY

8AM - 12PM

All \$10

TOASTED BAGEL

soy cured salmon & cream cheese

REUBEN

pastrami, cheese & sauerkraut

GRANOLA

yoghurt, milk & fruits

BANANA BREAD

honey butter & ricotta



BREAKFAST

SATURDAY ONLY

8AM - 12PM

Grilled Avocado on Toast 8

Tomato, ginger, soy

Cheesy Tater Tots 14

Brisket, corn, fried egg, relish

Baked Eggs 12

Beans, eggs, avocado add chorizo \$3

Cured Salmon 14

King oyster & shimeji mushrooms, avocado, egg

Breakfast Bun 12

Bacon, beef, relish, cheese, egg

Buckwheat Porridge 10

Rhubarb, poached fruits, puffed grains

Bacon & Eggs 12

SIDES - avocado \$3, brisket \$3, egg \$2, bacon \$3, salmon \$3, tater tots \$2



LUNCH

12PM - 2PM

Zucchini & Freekeh Salad 14

chickpeas, citrus hummus, pickled onion, crispy bits

Wallaby Tacos* 16

soft shell tacos, slaw, pepper mayo

Duck Croquette 16

orange caramel, pickles, salad

Spiced Cauliflower Salad* 14

french lentils, hazelnuts, pickles, fresh herbs, yoghurt

Possum 'Souvlaki' 13

red cabbage mayo, salad, flat bread

Crispy Skin Chicken* 20

half chicken, slaw, chimichurri, pickled chilli

Steak, egg & chips* 24

9 score wagyu, crispy spuds, butter, fried egg



LUNCH

12PM - 2PM

Cured Salmon* 16

pickled beetroots, potato, sugar snap peas, egg

Pork Cheek Burger* 16

apple, slaw, beer battered chips

Baked Eggs 12

beans, eggs, avocado add chorizo \$3

Mint & Pea Arancini 12

mint, pea, cheese

Fried Chicken Burger* 16

sriracha, pickled onion, beer battered chips

Salt & Pepper Squid* 16

chilli jam, salad, crispy bits

Cheeseburger* 16

mustard beef patty, cheese, pickles, beer battered chips

*Gluten-free options available



SMALL PLATES

\$13 each or 3 for \$33

Spiced Sweet Potato
chimmi churri, chickpeas, corn

Duck Croquette
orange, pickles, salad

Soy Cured Salmon
apple, fennel, rhubarb

Possum 'Souvlaki'
red cabbage mayo, salad, flat bread

Spiced Fish
lemon aioli, fennel, crispy fish skin

Salt Bush Quail
beetroot, blueberries, fig jam

Wallaby Tacos
slaw, pepper mayo

Coconut Tofu
tamarind chutney

Mint & Pea Arancini
mint, pea, cheese

Fried Butter Chicken (our take on fried chicken!)
raita, pickles

FEED ME 65

Sit down, relax and let the chef feed you!
**please let us know of any dietary requirements

MAINS

Sweet Potato Gnocchi 26
This is gluten free & can be dairy free
sweet potato chips, salt bush, labne

Spring Lamb Shoulder 30
Chimichurri, spuds, herbs

Pork Cheek 32
Rhubarb, onion, crackling crumble

Cauliflower 'Steak' 28
mushrooms, mustard seeds, hazelnuts

Panfried Fish 28
white bean & chorizo, spuds, fennel

Burmese Goat Curry 29
flatbread, raita, pickles

South American Style Rump 34
9 score wagyu, pico di gallo (salsa), corn

Crispy Skin Chicken 29
bone marrow mash, greens



BIG SHARES

Spring Lamb Shoulder 60

Pork Cheek & Shoulder 60

Whole Crispy Skin Chicken 55

Burmese Goat Curry 55

All with your choice of three sides

SIDES - \$8

Charred Corn on the Cob

buttermilk, chilli

Mash

bone marrow sauce

Greens

broccoli, beans, bok choy

Crispy Spuds

pinkeye potatoes

Pumpkin

pepitas, pickles

Cassoulet

smokey beans



DESSERTS - \$14

Apple 'Donut'

roast white chocolate, miso caramel, yoghurt sorbet

Crème Brulee

earl grey tea & lavender

Yoghurt Panna Cotta

mango cremeaux, berries

Hazelnut Sponge

raspberry gel, chocolate sorbet

FUNCTIONS & SPECIAL OCCASIONS

If you are looking for that special place to hold your engagement party, birthday, work function etc. please feel free to ask one of our friendly staff. We are more than happy to help and cater to all needs.

