

BREAKFAST

8AM - 12PM

Grilled avocado on Toast 8

tomato, ginger & soy

Beans & Eggs 10

fried egg, guacamole, tortilla

Cheesy Tater Tots 14

brisket, corn, fried egg, relish

Baked Eggs 10

tomato & roasted capsicum, cumin, yoghurt

Cured Salmon 14

king oyster & shimeji mushrooms, avocado, egg

Panna Cotta 10

mango & passionfruit cremeux, granola & berries

Breakfast Sarnie 12

bacon, sausage, relish, gruyere

Buckwheat Porridge 10

rhubarb, poached fruits, puffed grains

Bacon & Eggs 12

Sides - avocado, brisket, egg, bacon, salmon, tater tots



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LUNCH

12PM - 2PM

Cheeseburger 16

mustard beef patty, cheese, pickles

Steak, eggs & chips 24

9 score wagyu, crispy spuds, vegemite butter

Green Veg Curry 16

pumpkin, potato, tofu, bamboo, rice

Pork Katsu Sando 16

slaw, pickles, kewpie

Cured Salmon 16

Pickled beetroots, potato, sugar snap peas, eggs

Beans & Eggs 14

fried egg, guacamole, tortilla



LUNCH

12PM - 2PM

Sweet Potato Croquette 12

sweet corn, coriander, mint, jalapeno

Salmon Poke Bowl 16

Rice, cucumber, edamame, pickles, sesame seeds

Broccoli Salad 10

tahini, sesame & chickpeas

Fried Chicken Burger 16

iceberg, sriracha, pickled onion, kewie

Salt & Pepper Squid 16

chilli jam, salad, crispy bits

Charcuterie - go ahead and pick one

- Vegetarian 16
- Meat 18



RAW SECTION - \$13

Fish & Chip Tartar

pinkeyes, pickles, yuzukoshu mayo

Goat Tartar

cauliflower, baharat spice, beetroot crisps

9 Score Wagyu Tartar

egg emulsion, pickled rhubarb, cassava

SMALL PLATES/SHARES - \$13

Devilled Wallaby Ham

cherry paste, kohlrabi, crisp sourdough

Fried Tofu

ssam, pickles

Pork Chicharone

pickled pumpkin, wakame, buttermilk gel

Sweet Potato Croquette

sweet corn, coriander, mint, jalapeno

Veg Charcuterie

fried tofu, assorted pickles, edamame hummus

DINNER LARGE PLATES

Half Chicken 29

bone marrow mash, greens

12hr Brisket 32

charred corn & onion

Miso Lamb Shoulder 30

whey turnips, kohlrabi, smoked garlic, pinkeyes

Pork Loin 32

apple, yuzu, fennel, pickled celery

Baharat Spiced Goat 29

cauliflower & beetroot puree, pickled red cabbage

Panfried 'market fish' 28

edamame hummus, tater tots, yuzukoshu mayo

9 score Wagyu Rump 40

thyme galette, smoked garlic

Butternut 'Risotto' 26

Freekah, roast pumpkin, pickled pumpkin, pepitas



SIDES - \$8

Charred Corn on the Cob

buttermilk gel, togarashi

Mash

bone marrow sauce

Brussel Sprouts

fried Brussels, pickled onions

Greens

broccoli, beans, bok choy

Crispy Spuds

pinkeye potatoes

Pumpkin

pepitas, pickles

Cassoulet

smokey beans



BIG SHARES

Miso Lamb shoulder 60

PorkLoin Chateau Briand 60

Whole Chicken 55

Baharat Spiced Goat 55

Ossobucco 65

All with your choice of four sides

DESSERTS - \$14

Chocolate Ganache

berries, popping candy, chocolate sorbet

Yoghurt Panna Cotta

mango cremeaux, berries

Sesame Sponge

raspberry gel, crispy milk, miso caramel, yoghurt sorbet

Cheese

brie, pickled quince, cassava, grapes

