



Coconut & macadamia bircher muesli w/ berries, apple & lemon balm [VEGAN]	16.5
Red velvet pancakes w/ raspberries, black sesame ice cream, cream cheese ganache & chocolate brownie soil [V]	19
Peanut butter waffle w/ banana, Ratio Cocoa Roasters chocolate sorbet, coffee & date brittle [V]	19
Oat porridge w/ citrus poached quince, rhubarb labneh & shortbread crumb [V]	16
Baked eggs w/ spicy peperonata, dukkah, Meredith feta & pumpkin grain toast [V] [+ chorizo \$4.5] [GFO +\$1.5]	19
Smashed avocado w/ Meredith feta, mint, parsley, Murray River salt & lemon on pumpkin grain toast [V] [+ poached egg \$2.5] [GFO +\$1.5]	17
Zucchini, corn & haloumi fritters w/ poached egg, avocado, crispy sweet potato, spinach & spicy relish [+ bacon \$4.5] [V] [GF]	19
Turmeric & chilli scrambled eggs w/ spiced lentils, pickled eggplant, minted yoghurt & flat bread [V] [+ chorizo \$4.5] [GFO +\$1.5]	19
Chestnut waffle w/ thyme roasted seasonal mushrooms, spinach, poached eggs & truffled mascarpone [V] [+ crispy prosciutto \$4.5]	21
Dill cured salmon w/ potato croquettes, whipped goat's cheese, poached eggs, beetroot & puffed quinoa	22
<b>SIDES</b>	
Chorizo / bacon / kransky / dill cured salmon / potato croquettes / Boston beans	4.5ea
Avocado / thyme mushrooms / Meredith feta / haloumi	4ea
Poached egg / spinach / relish / dukkha apple cider hollandaise	2.5ea

EVERY CARE IS TAKEN TO MEET DIETARY REQUIREMENTS, HOWEVER OUR KITCHEN MAY CONTAIN TRACES OF ALLERGENS

Housemade crumpets w/ ham hock, poached eggs, mustard, crispy kale, crackling & apple cider hollandaise	21
The Continental Boston beans, fried eggs, kransky sausage, spinach & Penny for Pound croissant w/ strawberry & bacon jam	24
Buttermilk fried chicken Po'Boy sandwich w/ crunchy slaw, chipotle aioli & house pickles	20
Lamb & fennel meatball roll w/ tomato & green capsicum sugo, thyme & feta crumbled sweet potato chips	20
Steak sandwich w/ fried egg, roquette, tomato, beetroot relish, Gruyère, aioli & onion rings	20
Brussel sprout & kale slaw salad w/ colours of quinoa, currants & tarragon dressing [GF] [VEGAN] [+ chicken \$5] [+ cured salmon \$4.5]	18
Pan fried gnocchi w/ braised beef cheeks, confit shallots & parmesan foam	22
Crispy skin duck breast w/ braised puy lentils, winter leaves, beetroot & port jus [GF] [DF]	24
<b>STAPLES</b>	
Poached or scrambled eggs on your choice of buttered sourdough or pumpkin grain toast [V] [+GFO \$1.5]	10
Fruit toast or gluten free toast w/ a choice of spreads [V]	7
Toasted Woodfrog Bakery breads — your choice of white sourdough or pumpkin grain & spreads [V]	6
<b>SWEETS</b>	
Penny for Pound cakes & pastries - see display	

[GF] GLUTEN FREE · [V] VEGETARIAN · [DF] DAIRY FREE · [GFO] GLUTEN FREE OPTION  
SORRY NO SUBSTITUTIONS OR SPLIT BILLS