



Coconut & pistachio bircher w/ blossom poached cumquat, cherry, citrus, freeze dried mandarin & cherry sorbet [VEGAN] 16.5

Almond milk & wattleseed pannacotta w/ Ratio Cocoa Roasters chocolate sorbet, brûlée banana & candied puffed grains [V] [DF] 19

Ricotta & passionfruit hotcake w/ rhubarb, strawberry, pistachio, coconut & white chocolate ganache & green tea ice-cream [V] 19

Rocky Road chocolate waffle w/ whipped caramel, marshmallow, brownie soil, peanut butter parfait & candied popcorn [V] 20

Baked eggs w/ spicy peperonata, dukkah, Meredith feta & pumpkin grain toast [V] [+ chorizo \$5] [GFO \$1.5] 19

Smashed avocado w/ Meredith feta, mint, parsley, Murray River salt & lemon on pumpkin grain toast [V] [+ poached egg \$3] [GFO \$1.5] 17.5

Cauliflower & chickpea fritters w/ poached eggs, roasted capsicum, charred eggplant, almond Za'atar, agrodolce & pickled chilli yoghurt [V] [GF] 20

Polenta cake w/ spice smoked salmon, broad beans, peas, asparagus, pickled beetroot, black garlic aioli, saffron rice cracker & salmon roe [GF] 21

Goat's cheese jalapeño poppers w/ poached eggs, chorizo, pumpkin jam, coriander, chilli aioli, green olive & sun-dried tomato salsa 20

Cornbread waffle w/ braised beef, poached eggs, root vegetable remoulade, cress, parsnip crisp & smoked beetroot hollandaise 22

**SIDES**

Chorizo / bacon / spice smoked salmon / smashed avocado / potato & fennel croquettes 5ea

Avocado / roasted mushrooms / Meredith feta 4.5ea

Poached egg / tomato relish / spinach / roasted tomato / smoked beetroot hollandaise 3ea

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

'The Chad' 23  
Poached eggs w/ kaiserfleisch, chorizo, roasted mushrooms, spiced tomato relish, potato & fennel croquette on Woodfrog toast

Blue corn pulled pork tacos w/ black beans, pico de gallo, pickled cactus, chimichurri, parmesan, coriander, chilli & pork crackle [GF] 18

Fried chicken burger w/ bacon, roasted bell peppers, pickled onion, pineapple jam, smoked chilli aioli & fat boy chips 20

Chilli squid & chorizo salad w/ fennel, chickpeas, heirloom tomato, tzatziki & spring leaves [GF] 20

Pan fried orecchiette w/ zucchini, broad beans, asparagus, peas, lemon, dill & garlic butter [V] [+ chicken \$5] 20

Slow cooked Salt Bush lamb w/ parmesan dusted Dutch carrots, pumpkin purée, salsa verde & spring herbs [DF] [GF] 24

Ginger beer glazed pork belly w/ pickled cucumber, bean sprouts, coriander, shallots, chilli & lime dusted peanuts [DF] [GF] 25

**STAPLES**

Poached or scrambled eggs on your choice of buttered sourdough or pumpkin grain toast [V] [GFO \$1.5] 10.5

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

**SWEETS**

Penny for Pound cakes & pastries - see display

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