



BRUNCH & COFFEE MENU – all day, \$28

Includes bottomless standard coffee, tea & hot chocolate.

All dining slots are allocated for 1h 15m.

Choose from the below options;

Sourdough or seed & sprout, butter, preserves (fruit toast / gluten free +1)

Eggs by Burd served your way, sourdough or seed & sprout

House made hemp seed granola, coconut milk yoghurt, seasonal fruit, cashews (VG)(GF)

Smashed avocado, goats curd, pickled green tomatoes, sumac, fresh mint (V)

Breakfast Burger: bacon, fried egg, rosti, chipotle BBQ sauce, brioche bun

Coconut, green curried scrambled eggs, spicy kransky, foraged herbs, sourdough

Banana & buttermilk pancake, zabaione, cocoa, banana crisps (V)

Nourish bowl: black rice, avocado, green beans, toasted sesame, braised wood ear, poached egg (V)

River St Benedict: poached eggs, smoked salmon, rosti, whipped ricotta, mustard hollandaise (GF)

Spiced cauliflower, quinoa, smoked almond, charred corn, crunchy chickpeas, miso & tahini dressing (VG)(GF)

Poached chicken breast, green beans, rice noodle salad, sweet chilli peanut dressing

The Cubano Sandwich: 12hr pork, mustard, smoked ham, swiss cheese, pickled cucumber, guindillas

Red lentil Dahl, crispy sweet potato, chard, bush tomato, house made naan bread(V)

Baked eggs, chickpea, Napoli sauce, buffalo haloumi, shred nori, sourdough(V)

Wagyu beef burger, classic BLT, cheddar, Melbourne Hot Sauce, brioche bun, beer battered fries

Pork rib eye, herb & parmesan crust, savoy cabbage salad, grilled lemon