

BREAKFAST.....

FRENCH TOAST <i>Challah, grilled banana, strawberries, mascarpone, maple syrup (+bacon)</i>	12/15
APPLE CRUMBLE WAFFLES <i>Poached apple, butter crumble, mascarpone, strawberries</i>	16
BIRCHER MUESLI <i>Granny Smith, rhubarb compote</i>	12
HOUSE MADE PORRIDGE <i>Mixed berries, dried fruit, pepitas cinnamon, flaked almonds</i>	14
SEASONED AVOCADO <i>Avocado and feta smash on multigrain, poached eggs, basil, cherry tomatoes, toasted seeds (v)</i>	19
EGGS BENEDICT <i>Poached eggs on Glicks seeded bagel & apple cider hollandaise Spinach 14.5 / Ham 15.5 / Bacon 15.5 / Salmon 16.5</i>	
BREAKFAST SALAD <i>Organic quinoa, charred broccoli, avocado, kale, radish, roasted almonds, dried cranberries, salsa verde (+poached egg) (v/gf)</i>	17/19
SOUTH AMERICAN <i>Twice cooked pork, blackened corn & jalapeno salsa, sunny side eggs, hash browns, sweet corn puree (gf)</i>	19
MIDDLE EASTERN EGGS <i>Freekeh, baby beetroot, preserved lemon, spinach, dukkah eggs, goats cheese, pomegranate dressing, smoked salmon, radish</i>	19
PEA & PROSCIUTTO TOAST <i>Smashed peas, sourdough, pickled fennel, goats cheese, poached eggs, dill, crisp prosciutto</i>	18
BALACLAVA WORKOUT <i>Sweet potato "toast", slow braised beef, scrambled eggs, crispy kale chips, chimmichurri (gf)</i>	19
BLT+ <i>Crisp bacon, mixed leaves, tomato, garlic aioli, fried egg, seasoned avocado, challah roll</i>	15
NYC BAGEL <i>Smoked salmon, Glicks bagel, roquette, spanish onion, cucumber, caper dill cream cheese</i>	14
FREE RANGE EGGS <i>Poached, Fried or Scrambled on your choice of toast (v)</i>	9.5
TOAST <i>Turkish, Sourdough, Multigrain, Rye, Challah, Bagel, Fruit Toast</i>	6
SIDES	
TOMATO RELISH FRESH TOMATO	2
SPINACH GRILLED TOMATO APPLE CIDER HOLLANDAISE	3
THYME & GARLIC FIELD MUSHROOMS BACON SEASONED AVOCADO	4
HOUSEMADE HASH BROWNS CHORIZO SMOKED SALMON	4.5

LUNCH.....

12-3:30PM

MEXICAN BEEF POKE BOWL <i>Braised beef, avocado, brown rice, crisp corn tortillas, cherry tomato, corn salsa, lime, coriander (gf)</i>	19
CALAMARI SALAD <i>Calamari, roquette, pickled fennel, cherry tomato, avocado, citrus vinaigrette (gf)</i>	19
MOROCCAN LAMB SALAD <i>Lamb, mixed leaves, cranberries, pomegranate vinaigrette, roast capsicum, sweet potato crisps, pine nuts, yoghurt dressing (gf)</i>	19
THAI STYLE CHICKEN SALAD <i>Wood fired chicken, cashews, cucumber, snow peas, spanish onion, carrot, wombok, thai dressing, coriander, sesame seeds (gf)</i>	19
SEAFOOD LINGUINE <i>Garlic, chilli, calamari, pippies, daily fish, mussels, cherry tomato, roquette, white wine, gremolata crumbs</i>	25
SLOW BRAISED PORK BURGER <i>Wasabi aioli, slaw, plum sauce (+ fries)</i>	15/19
BEEF BURGER <i>Bacon, Mersey Valley cheddar, tomato relish, dijon mayonnaise, (+ fries)</i>	15/19
SOUP OF THE DAY <i>Toasted sourdough</i>	12
FRIES <i>Homemade aioli (v/gf)</i>	5/8.5

KIDS MEALS

- *Scrambled egg on turkish toast 5 ea
- *Scrambled egg on turkish + bacon 7 ea
- *House made waffle & strawberries 6 ea
- *Soldiers, vegemite, butter 3 ea + poached egg 2 ea

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WEDNESDAYS INVITE - \$10 PIZZA NIGHT
THURSDAYS INVITE - \$25 STEAK + WINE
FRIDAYS INVITE - \$10 COCKTAILS
SATURDAYS INVITE - \$40 DATE NIGHT