

## ALL DAY MENU

<b>Toast</b>	<b>6.5</b>
Sourdough, multigrain or gluten free with choice of condiment	
<b>Eggs your way</b>	<b>9.9</b>
Free range: poachies, scrambled, fried on sourdough	
<b>Steel cut oats</b>	<b>13.5</b>
Quince, baked rhubarb, ruby grapefruit, whole almonds	
<b>Coconut &amp; sticky date rice pudding</b>	<b>16.5</b>
Szechuan banana fritter, candied walnut, espresso creme fraiche	
<b>Green smoothie bowl</b>	<b>18</b>
Kale, kiwi fruit, blueberry, dragon fruit, coconut yoghurt, quinoa candy, seed granola, chia (GF, V)	
<b>Açaí berry panna cotta</b>	<b>18.5</b>
Raw cacao granola, quinoa & cinnamon pikelets, coconut labneh, vegan blueberry ice-cream	
<b>Red velvet pancakes</b>	<b>18.5</b>
Coconut meringue, freeze dried fruits, raspberry, white chocolate soil, mascarpone	
<b>Corn, zucchini &amp; jalapeno fritters</b>	<b>19.5</b>
Smokey tomato, ricotta salata, avocado mousse, poachies (VG)	
<b>Smashed avo</b>	<b>18</b>
Persian feta, dressed Australian natives, pumpkin seeds, lemon & whole almond vinaigrette, multigrain (VG)	
Add poachies +3	
<b>House made XO chilli scramble</b>	<b>19.9</b>
Smoky chorizo, fresh avocado, corn salsa, tomato, coriander, chilli oil (GFO)	

**Spiced chickpea & tomato cassoulet** **18.9**  
Poachies, barberries, sesame kale, coriander, walnut dukkah, saffron labneh, flatbread

**Broad bean falafel** **18.5**  
Pomegranate tabbouleh, red cabbage, spiced cauliflower, rainbow beets, almonds, blood orange & coriander dressing (V, GF)

**Baked eggs** **22**  
Ragout rabbit and chorizo, slow cooked tomato, thyme, chilli, green olives, lemon myrtle, parmesan polenta chips

**Slow cooked beef cheeks** **22**  
Rosemary hash, spiced cabbage, apple slaw, poachies, béarnaise (GF)

**Wagyu beef burger** **20**  
Smoked bacon, baby gem lettuce, chef's special sauce, cheddar, pickled gherkin, hand cut chips

**Wasabi milk chicken** **18.9**  
Somen noodles, broccolini, ginger, turmeric, spring onion, hot sesame dressing, poachie

**Poke bowl** **19.5**  
House cured salmon, avocado, spiced cabbage, house-made pickles, edamame, broccolini, wasabi tobiko, soba noodles, sesame soy dressing

**Pides** **11.9**  
BLAT- Bacon, lettuce, avocado, tomato

Smoked chicken- Avocado, walnut aioli, snow pea sprouts

Falafel – Hummus, tomato, coriander, dressed greens (V)

Add Hand cut chips +4

**Hand cut chips** **7**  
Served w/ aioli and chef's special sauce

**Sides**

Rosemary hash, Falafel with hummus	4
Smoked bacon, Spanish chorizo,	
Butter and thyme mushrooms	5
House cured Salmon	6