

Breakfast

House protein rich muesli with berries, banana, almond milk and coconut yoghurt (gf, df, vegan) 14.

Oat porridge with poached tamarillo 12.

Free range eggs; scrambled, fried or poached with whole wheat Sonoma bakery toast and butter 12.

Sides with eggs or toast:

- Blistered cherry tomatoes, pickled onion and sumac 4.
- Avocado 4.
- Sautéed mixed mushrooms 4.5
- Sautéed spring greens with chilli and garlic 4.
- Chorizo & Potato Hash 4.5
- Chargrilled rindless bacon 4.5
- Grilled halloumi 4.
- Gluten free toast 2.
- House made tomato relish 2.5

Brunch

Gnocchi with soft poached egg, crispy bacon lardons, truffle oil and toast 19.

Risotto of smoked pork, spinach, bacon, gruyere cheese, soft poached egg and hollandaise (gf) 19.

Red bean quesadilla with gruyere cheese, poached egg, braised eggplant, mexican salsa, sour cream and lime (v, gf) 17.

Sautéed spring greens, whipped chilli feta, poached eggs and seeds on grilled sonoma bread (v, gf bread available) 18.

Truffled scrambled eggs, sautéed wild mushrooms, char grilled Sonoma crusty bread (v, gf bread available) 18.

Cured salmon, and 63 degree egg, wakame, radish, spinach, miso nut butter on char grilled sonoma sourdough (gf avail) 19.

Coconut crumpet with baked persimmon, fresh pear and ricotta (gf) 16.

Share

Ploughman's plate- cheddar, ham hock pistachio terrine, grilled sonoma bread, cornichons, quince paste (gf bread avail) 16.

Salt cod fritters with sauce gribiche and lemon (gf) 14.

Cauliflower, Gruyere, butternut pumpkin and truffle 'al forno' (gf) 12.

Salt and pepper squid, chilli, lime, eschallots and coriander (gf) 16.

Chips with paprika salt and aioli (v, gf) 7.

Kale, chili roasted corn, pickled spanish onion, sesame seeds (v, gf) 10.

Lunch and daily specials (see boards)

18 hour braised beef short rib, black eyed beans, avocado, corn, cherry tomatoes, baby cos, crispy corn tortillas (gf) 18.

Braised pork belly, 63 degree egg, tomato essence, broad beans, shaved zucchini and cottage cheese (gf) 19.

Southern fried chicken burger, kim chi, smoked cheese, pickled spanish onion, aioli 19.

Morton bay bug risotto with dill, tarragon and sea urchin roe butter (gf) 28.

Sweet

Sugar pie with mascarpone and vanilla poached pear 14.

Mulled cherries, white chocolate and citrus mousse, caramelised white chocolate crumble 14.



WEEKEND ALL DAY BRUNCH

Coffee, tea, juice, smoothies and milkshakes

Bloody mary with absolut vodka 11.

Virgin mary spicy tomato juice 6.5

100% **Orange Juice** Cold Pressed by **Bruce Juice** 5.5

'**Green-er**' Cold Pressed by **Bruce Juice** -Spinach, Apple, Kale, Celery, Spirulina and lemon 7.

'**Redd-er**' Cold Pressed by **Bruce Juice** - Beetroot, Apple and Ginger 7.

'**Orang-er**' Cold Pressed by **Bruce Juice** - Carrot, Orange, Ginger and Turmeric 7.

Espresso coffee roasted in St Peters by **Little Marionette** 4.

Cold Drip single origin coffee by **Little Marionette** 4.

Selection of **Tippity leaf teas** 4.5

Honey soaked chai with soy | organic peppermint | organic chamomile | gunpowder green,
English breakfast tea | Earl Grey | lemongrass and ginger | bai mu dan (white tea)

Classic banana smoothie with honey, yoghurt and cinnamon 7.5

"**Green**" smoothies made with Almond milk, almonds and purified water_(sf, df, gf) 8.5

Cucumber, strawberry and lemon

Banana, mango and kale

Milkshakes 6.5

Tahitian lime and coconut | Malted hazelnut | Salted caramel and macadamia | plus classic flavours

Wines by the glass

Sparkling wine by the glass - Please see our full wine list for all wines by the bottle.

Primo Estate Primo Secco NV Prosecco *McLaren Vale SA* 9/

Deviation Road Altair NV Sparkling Rosé *Adelaide Hills SA* 12/

Rosé by the glass

Domaine de Triennes Rosé 2014 *Provence France* 11/

White wine by the glass

Arindo Verdejo 2013 *Rueda Spain* 11/

Vine Mind Riesling 2015 *Clare Valley SA* 12/

Mount Vernon Pinot Gris 2015 *Marlborough NZ* 11/

Amato Fiano 2016 *Margaret River WA* 11

Juniper Semillon Sauvignon Blanc 2016 *Margaret River WA* 9/

Warramate Chardonnay 2014 *Yarra Valley Vic* 13/

Red wine by the glass

Warramate Pinot Noir 2015 *Yarra Valley Vic* 13/

Prunotto Barbera d'Alba 2014 *Piedmont Italy* 12/

Poggio 'Anima' Montepulciano 2014 IGT *Abruzzo Italy* 11/

Torbreck 'Juveniles' Grenache Shiraz Mourvedre 2014 *Barossa Valley SA* 12/

Watson Family Vineyards Shiraz 2014 *Margaret River WA* 10/

Nashwauk Tempranillo 2013 *McLaren Vale, SA* 12/

Craft beer, cider

Stockade Brew Co. **Duel Hoppy Lager** 4.7% alc v *Camden NSW* 9.

Stockade Brew Co. **The Sesh** Golden Session Ale 4.1% alc v *Camden NSW* 9.

Stockade Brew Co. **Rare Ink** Session Stout 4.1% alc v *Camden NSW* 9.

Stockade Brew Co. **Chop Shop** Pale Ale 4.7% alc v *Camden NSW* 9.5

Stockade Brew Co. **8 Bit** IPA 6.5% alc v *Camden NSW* 9.5

Stockade Brew Co. **Roly** Smoked Jalapeno Porter 6.6% alc v *Camden NSW* 9.5

Stockade Brew Co. **Fallen Angel** Chilli Mocha Stout 6.8% alc v *Camden NSW* 9.5

Stockade Brew Co. **Mysterio** Double IPA 9% alc v *Camden NSW* 9.5

Stockade Brew Co. **Le Brat** Imperial Blonde Ale 7% alc v *Camden NSW* 9.5

Merchant Brewing Co. **Earl Pear Blonde Ale** 6.4% alc v *Inner West NSW* 9.5

4 Pines Brewery **Kolsch** 4.6% alc v *Manly NSW* 9.

Doss Blockos **New York Pale Lager** 4.6% alc v *Prahran VIC* 9.

Mismatch Brewing Co **Archie's Red Ale** 5% alc v *Adelaide Hills SA* 9.

McLaren Vale **Vale Ale** 4.5% alc v *McLaren Vale SA* 9.

Stone and Wood **Pacific Ale** 4.4% alc v *Byron Bay NSW* 9.

Coopers **Premium Light** 2.9% alc v *Regency Park SA* 7.

Hillbilly Crushed **Apple Cider** 4.5% alc v *Blue Mountains NSW* 8.

Cocktails (please see your waiter)