



Lunch

\$22

House made Pan Fried Gnocchi (veg)

- roasted butternut squash – spring onion – spinach – fresh oregano – peas -
pecorino cheese -

\$18

Vegie Patch (v, gf)

- roasted beetroot – cauliflower – sweet potato – spinach – kale – quinoa –
asparagus – broccolini – toasted nuts and seeds – turmeric & lime vinaigrette -
+ add poached egg \$3
+ add Free range chicken breast \$6

\$26

Rib Eye Steak Sandwich (gf on request)

- crispy bacon – American cheese – fried onions – barbeque sauce – roquette –
pineapple – Cajun spiced wedges -

\$25

Moroccan Spiced Lamb Burger

- harissa yoghurt – cos lettuce – fresh tomato – tzatziki – house fries –

\$21

Tuna Nicoise (gf)

- black olives – green beans – cucumber – cherry tomato – cos lettuce – roquette –
baby potatoes - anchovies – soft poached egg – grain mustard vinaigrette -

\$26

Confit Duck Sliders

- hoisin sauce – cucumber – spring onion – coriander – pickled ginger – five spice
fries –

\$26

Free Range Roasted Chicken Breast

- borlotti beans, rosemary, chilli & garlic cassoulet –grilled asparagus -

\$23

House-made (rolled to order) **Malfatto Pasta** (veg on request)

- cherry tomatoes – fresh basil – beef bolognese – pecorino cheese -

Sides All \$6

Cajun spiced wedges, sour cream

House salad

House fries, Kewpie mayo



All Day Breakfast

Eggs your way (*gf on request*)

- 2 eggs poached/scrambled/fried – sourdough -

\$10

Smashed Avo (*veg, gf on request*)

- quinoa – mint - pomegranate – chevè goats cheese – mild red chilli – poached eggs –
on multigrain toast -

\$19

Starvin Marvin Big Brekkie

- eggs your way – thyme roasted mushrooms – roasted tomato – bacon – hash brown –
chorizo – sourdough toast -

\$24

Brekkie Bun

- crispy bacon – fried egg – grilled haloumi – spinach – avocado – house made tomato
& red pepper relish – brioche bun –

\$16

Pulled Pork Shoulder

- Szechuan savoury waffle - sweet and sour BBQ sauce – chilli butter – fried egg
– roquette -

\$23

House made Zesty Lemon & Chilli Falafel (*veg, v or gf on request*)

- beetroot hummus – poached eggs – Meredith goat's cheese –
toasted chive flat bread -

\$21

Classic Belgium Waffles

- whipped Chantilly cream – local seasonal berries -

\$19

+ 1 egg	\$3	thyme roasted mushrooms	\$4
bacon	\$5	chevè goats cheese	\$4
avocado	\$4	grilled haloumi	\$4
hash browns	\$4	buttered greens	\$4
roasted tomatoes	\$4	smoked salmon	\$4.5
house relish	\$2	chorizo	\$5

10% Surcharge on Weekends & Public Holidays

gf (gluten free)

v (vegan)

veg (vegetarian)