



Healthy Body / Healthy Planet, that's our goal

BUILD YOUR OWN BREAKFAST:

TOAST with house made butter
1 slice for \$5.5 or 2 slices for \$9

EGGS ON TOAST Two eggs your way on
sourdough 13.50

SIDES

- Jam, vegemite 0.5
- P-nut butter, Alm butter, Cashew butter 1
- Cornish house relish 2
- Smoked Meredith Valley goats' cheese 5
- Hilltops' free-range egg 4

VEGETABLES

- Smashed Avo + Pepita Gremolata 6.5
- Sautéed Mushrooms + Almonds 7
- Wilted Spinach, Garlic Oil, Chilli, Herbs 7.5
- Grilled Tomato with 'El Angel' Pimentón 6
- Butter Bean & Chickpea Cassoulet 8

FREE RANGE PROTEINS

- House cured salmon 7
- Smoke house bacon 7
- Rodriguez Chorizo 7
- Slow cooked lamb shoulder, muhammara, sumac roasted chickpeas 12.50

TOASTED GRANOLA with
lemongrass panna cotta, tropical fruit salad,
mango gel, choice of milk 16.50 (V)

WALNUT & FIG LOAF with
Burnt honey labneh, preserved rhubarb,
fig + cranberry chutney 16

GF COCONUT PANCAKE with
Hazelnut mousse, boysenberry gel, blueberries,
honeycomb crumble, banana 19.50

SAUSAGE BREAKFAST MUFFIN(s)
Pork & Sage sausage, fried egg, smoked
tomato relish, Old English cheddar, rocket
(GF. Op) 1 for \$12 2 for \$18

BEETROOT BRUSCHETTA
Salt baked beetroots, rainbow chard, black
Russian Tomato, Cavollo Nero & walnut pesto
22 (V)

SALMON + PICKLES ON TOAST
Fennel cured salmon, poached eggs,
house made pickles, wasabi & edamame puree,
Bonito mayo, Shichimi powder, sourdough 23
(DF, GF Option)

SPICY JACKFRUIT TACOS (x3)
Jackfruit, blue maize tortillas, apple, cabbage,
Guacatillo sauce, tomato salsa 22 (V, GF)

BEAN + CHICKPEA CASSOULET with
WA Octopus, Rodríguez chorizo, saffron potato,
pangritata, poached egg & sourdough 24

CACIO E PEPE CON VONGOLE
Fresh Casarecce pasta, parmesan & cracked
pepper, braised leeks, sage chips,
fresh Tasmanian mussels, wakame tapenade 26

FREE RANGE ORGANIC CHICKEN
Braised in rum & spices with parsnip puree on a
bed of mixed puy lentil + grain pilaf 26

CHARRED COS CAESAR With prosciutto
di San Danieli, radicchio, buttermilk dressing,
garlic croutons, herbs, pecorino 21

V – VEGAN

GF – Gluten Free

Any food allergies? Please let our staff know when
ordering.

SORRY, NO SPLIT BILLS FOR TABLES OF 5 OR MORE.

Weekend surcharge 10%. Public holiday surcharge 13.5%.

A 1.05% surcharge applies to all card payments.