



Build your own

Toast with house-made butter.

Grain Sourdough / Whole-wheat Miche / Deeks' GF / Orange & Raisin Sourdough
1 serve \$5.5 / 2 serves \$9

Vegemite, House Made Jam, Marmalade \$0.50 Nut Butters \$1- *Peanut, cashew or almond*

Eggs / Hilltops' Free-Range Egg - Poached or fried \$4 Scrambled \$8.50

Free-Range Proteins

Smokehouse Bacon \$6.5

Semi cured 'Rodriguez' Chorizo \$6

Fennel Cured Salmon 6.5

Sides

Avocado, toum, pistachio & sesame crumble (vg/gf) 6

Wild mushroom medley & pine nuts & pepitas (vg/gf opt) 7

Roast tomato, crema de tomatillo, oaxaca Cheese (gf) 6

Broccolini, cavolo nero, chermoula (vg/gf) 7

Haloumi 5

Burnt Banana Porridge/ w 5 grain oats, winter compote, nut crumble, seasonal fruit (vg) 16

Buttermilk Waffles/ w lemon curd, 'Meander Valley Tasmania' mascarpone, pecan praline, macerated berries. 19.50

Potato Hash & Salmon Rillette/ w pea paté, asparagus, poached egg, pecorino (gf) 20

Red Lentil Dosa/ w Bombay potatoes, chana masala, lime pickle chutney, mint & coriander salad (vg/gf) 18

Bacon & Egg Roll/ w smoked aioli, rhubarb ketchup, cheddar & rocket (gf opt) 16

Croque Madame/ w parma ham, manchego, persimmon relish, fried egg (gf opt) 17

Vegan Miche Toastie/ w roast pumpkin, macadamia nut cheese, spiced pickled pear, 16 (vg)

House Casserole and Mash - ask our friendly staff

House Curry and Rice

Soup of the Week