



Breakfast, Brunch & Lunch

Spiced Apple Crumble Porridge w/ Almonds & Vanilla Mascarpone (can be vegan) \$17

Ricotta Pancake w/ Lemon Curd, Roasted Rhubarb & Vanilla Cream \$22

Avocado & Broccoli on Sourdough w/ Cherry Tomatoes, Buffalo Curd, Olive Oil & Chives \$25.5

Chive & Spring Onion Omelette w/ Cauliflower, Cheese, Pine Nuts, Crispy Sage, Curry Oil & Whipped Feta (gf) \$25.5

Breakfast Bap w/ Pork & Beef Sausage Patty, Fried Egg, Baby Spinach, Polo Relish & Aioli \$19.5
Add a side of Hashbrowns \$8

Housemade Pastrami Bagel w/ Black Pepper Cream Cheese, Pickled Veg, Baby Spinach & Dill \$20

Carrot Lox Bagel w/ Vegan Cream Cheese, Cucumber, Capers, Baby Spinach & Dill (vegan) \$18

Veggie Breakfast w/ Two Scrambled Eggs, Toasted Five Grain, Haloumi, Avocado & Broccoli \$26.5

Big Breakfast w/ Two Eggs, Sourdough, Bacon, Sausage, Roast Tomatoes & Hash browns \$29
(let's keep it easy for the chefs & make no adjustments... but you can build your own with the sides below)

Welsh Rarebit on 5 Grain w/ Herbed Asparagus, Poached Egg, Paprika Oil & Sriracha Salt \$25.5

Corned Beef Hash w/ Mustard Sauce, Poached Eggs & Crispy Kale \$25.5

Vegan Kedgeree w/ Basmati, Coconut Curry Sauce, Peas, Broccoli, Hot Sauce, Crispy Onions & Coriander (vegan, gf) \$22.5 Add a Poached Egg +\$4 Add Smoked Fish \$4

Substitute Sourdough, Bagel or Bap for Gluten Free or Five grain toast \$1.5 each

Spreads; Aioli; Balsamic \$2 each

Free Range Egg; Avocado \$4.5 each

Roast Tomatoes; Pork & Sage Sausage; Roasted Field Mushrooms; \$6 each

Free Range Bacon; Housemade Hash Browns (gf); Haloumi; Dressed Broccoli; Herbed Asparagus \$8

Fries w/ Housemade Garlic Aioli \$9 each