

## BRUNCH



Available from 9:00am ~ 4:00pm

Omelette \& Toast15
choice of sourdough or Pullman loaf with side of garden greens
mushroom or turkey bacon +7
tomatoes or spinach +5
in-house smoked salmon $+10$
cheese

## Eggs Benedict

choice of sourdough or Pullman loaf, poached egg, turkey ham, hollandaise with side of garden greens

## Eggs Royale

choice of sourdough or Pullman loaf, house smoked atlantic trout, buttered spinach, poached egg, hollandaise with side of garden greens

## Big Brekkie

choice of in-house made beef or chicken sausage, cocktail sausages, turkey bacon, sauteed mushroom, roasted potatoes and cherry tomatoes, hash browns, beans, eggs your way, toasts \& garden greens

## Beef Hash

browned potatoes with pulled beef brisket, fire roasted capsicums \& cherry tomato, fried egg, mozzarella \& jalapeno cream

## Duck Confit Waffle

crispy and tender whole duck leg confit on our homemade meringue waffle, fried duck egg, orange segments and duck jus flavored with mustard seeds

## Cauliflower Shashuka

fire roasted capsicum \& deep-fried cauliflower florets, soft boiled egg, pickled jalapeno and side of sourdough or Pullman toast

## SIDES

Toast Bread ~ Pullman Toast / Sourdough

Eggs ~ any way
Roasted Cherry Tomatoes
Home-made Sausage $\sim 2$ pcs
In-house Smoked Salmon

## Granola Bowl

gula melaka \& peanut butter granola,
homemade yoghurt, local fruits and forest honey

## Berry Waffles

in-house made meringue waffles, fresh berries, walnuts, chantilly cream \& honey Add on vanilla ice-cream+5

## Nutty Waffles

in-house made meringue waffles, fresh bananas, toasted nuts, chantilly cream \& honey Add on Valrhona chocolate ice-cream

## Brioche French Toast

with caramelized and spiced apples, chantilly cream \& maple syrup



Heirloom Tomatoes
locally grown heirloom tomatoes, mozzarella, rucola greens, basil oil

Greek Salad
locally grown tomato variations, feta cheese, kyuri cucumber, olives, strained yogurt

Caesar Salad
romaine, soft boiled egg, chicken 'bacon' herb crouton, parmigianno, anchovy dressing

House Salad
romaine \& baby spinach, roasted beetroot seeds, herb croutons, citrus vinaigrette

Cured Salmon
asian cure, fennel, herb oil, citrus dressing
Kale \& Eggs
kale, miso marinated beetroots, red radish, pickle shallots, pomegranate, honey citrus dressing


Sweet Potato Fries gochujang aioli, parmesan cheese

Fried Mozza double breaded mozzarella, pomodoro dip

Calamari Fritters
locally sourced squid, seaweed soda batter, sauce gribriche

Smoked Brisket Arancini
breaded and fried risotto balls, smoked brisket 'burnt ends', jalapeno aioli

French Onion Soup
beef broth, herb croutons, emmentaller cheese

Mushroom Soup
forest mushrooms, truffle cream, porcini oil

24



## HOME BAKED BREAD

## Bread Basket

selection of freshly baked breads, konbu butter, balsamic vinegar



## PROTEINS

## Striploin \& Frites

8oz Aus striploin, rucola greens, sundried tomato, parmesan, mixed fries, peppercorn jus

## Lamb Rack Chops

herbs and spices, lemon kosho, pomegranate and cous-cous, strained yoghurt

## Chicken Thigh

grilled marinated chicken thigh, buttered spinach, sauteéd mushrooms, mushroom jus

## Fried Chicken

3 pieces of brined chicken thighs and drumsticks, buttermilk, skin on fries, smoked chilli aioli

## Fish \& Chips

soda battered fish fillet, mixed fries, classic sauce gribiche

## Bangers \& Mash

chargrilled home-made chicken \& beef sausages, grilled onions, buttered spinach, grain mustard cream

## Atlantic Salmon Trout

mashed potatoes, lime hollandaise,
rucola \& heirloom tomato salad

## Mussels \& Clams

black mussels \& local clams, white wine, butter \& parsley, mix fries

## MAIN COURSE SIDES

Sauteed Mix Mushrooms 15
Skin-on Fries 8
Sauce ~ mushroom or black pepper
Sauteed Spinach12

Garden Salad

Mashed Potatoes 8

Garlic Baby Potatoes
15


## BOWL OF GRAIN

served with either steamed Japanese rice base or quinoa cous-cous base (+3)

## Shio Mackerel Bowl

spanish mackerel grilled with sea salt, edamame beans, soft boiled egg, pickled carrot \& radish, gochujang aioli

## Lemongrass \& Turmeric Chicken Bowl

marinated \& charred grilled boneless chicken chop, served with asian salsa, fried tofu, soft boiled egg, cucumber and mint

## Grilled Chicken \& Herbs Bowl

24
with chickpea hummus, roasted cauliflower \& tomatoes with garden greens, red onion, feta crumble \& herb vinaigrette

## Beef \& Basil Bowl

24
with minced beef stewed in sweet black sauce and holy basil, served with fried egg, garden greens, toasted sesame \& salted peanuts

## Kale \& Pumpkin Bowl

with roasted pumpkin \& cauliflower, kale, grilled zucchini, fried tofu, soft boiled egg, toasted seeds \& garlic aioli



