

ALL DAY MENU

...

SOURDOUGH OR FRUIT TOAST,

BUTTER, SEASONAL PRESERVES

GFO

—

COCONUT MUESLI

ROSEWATER, STONEFRUIT, VANILLA,
PEPPERED RASPBERRIES

VE

—

RICOTTA HOTCAKE

MAPLE SYRUP, SEEDS AND GRAINS,
CREAM, SEASONAL BERRIES, FLOWERS

V

—

PEANUT BUTTER WAFFLE

CHOCOLATE & ORANGE YOGHURT
MOUSSE, PEANUT BRITTLE,
ROSEMARY

V

—

RUEBEN BENEDICT

POACHED EGGS ON RYE, HOUSE MADE
PASTRAMI & SAUERKRAUT, MUSTARD,
PICKLE, DILL HOLLANDAISE

GFO

CHILLI SCRAMBLED EGGS

GLAZED PUMPKIN, SMOKED YOGHURT,
GUNDILLAS, FLAT BREAD

+ SLIPPER LOBSTER TAIL W. PARSLEY SAUCE

V GFO

BURRATA TOAST

BLACKENED GREENS, GODDESS,
BARBERRIES, TARRAGON

+ AVOCADO

V GFO

KALE & CAULIFLOWER SALAD

ALMOND HUMMUS, AVOCADO,
POMEGRANATE, POACHED EGG,
SPICED SESAME

GF V DF VEO

—

NDUJA ON TOAST

SALSA VERDE, SPICY SAUSAGE,
SHALLOTS, SALTED RICCOTA,
FRIED DUCK EGG

+ JAMON SERRANO

DFO GFO

—

AVOCADO ON PRETZEL

WHIPPED RICCOTA, LIME DRESSING,
SEED CRACKER, POACHED EGG

+ HALOUMI W/ THYME HONEY

V

—

EGGS ON SOURDOUGH

POACHED, SCRAMBLED OR FRIED

DF GFO

SWEETS

...

ASSORTED CAKES, CROISSANTS
AND DANISHES AVAILABLE DAILY

PLEASE ASK YOUR WAITPERSON
FOR TODAY'S SELECTION

EXTRAS

...

EXTRA EGG / EXTRA TOAST,
DILL HOLLANDAISE

AVOCADO / PERSIAN FETA

THICK CUT BACON /
JAMON SERRANO

HALLOUMI
W/ THYME HONEY

MUSHROOMS
W. GARLIC & THYME

CURED KINGFISH / CHORIZO

SLIPPER LOBSTER TAIL
W/ PARSLEY SAUCE

—

BROCCOLINI W/ HAZELNUT DRESSING
FRIES, SPICED SALT

SEARED PORK SCOTCH

GLAZED PARSNIPS, HAZELNUT
BUTTER, SHERRY CARAMEL

GF

—

BABY BARRAMUNDI

RAW & PICKLED CAULIFLOWER SALAD,
CAPERBERRIES, TARRAGON, MARIGOLD

GF, DF

—

LOCAL SNAPPER

MILK BUN, CHERMOULA, RED CABBAGE,
MOJO VERDE, JALAPENO

+ SPICED SALT FRIES

—

CAPE GRIM FLANK MB3+

ALMOND ROMESCO, FRIED PADRON
PEPPERS, BABY LEEKS, PIQUILLO

+ FRIED EGG

GF DF

