

BREAKFAST

From 8.00am Weekdays
From 9.00am Weekends

Surskål, maple granola, buffalo yoghurt, lemon, gingerbread, seasonal fruits \$17

Dill seasoned potatoes, poached eggs, garlic yoghurt, burnt sage butter \$19

Bacon Butty
Grilled bacon, semolina bap, fresh cracked pepper, butter \$12

Jam omelette, fresh strawberries, plum toast \$18

Panfried snapper, anchovy toast, citrus \$18

Fava 'ful medames', boiled egg, heirloom tomato, olives, cucumber, dill, turmeric ciabatta \$18

Breakfast cassoulet, pork belly, duck confit, smoked pork sausage, white beans & tomato ragout \$25

Bruschetta, cherry mozzarella, grapefruit, chilli, basil \$17

Eggs Benedict
Hollandaise sauce, salt & vinegar cucumber:
-Gravad lax, caviar \$22
-Streaky bacon, ham hock \$22
-Asparagus, tender broccoli stems \$22

Eggs, poached or scrambled,
toasted campagna sour-dough
\$13
-add
bacon/spinach/avocado/sausages/tomatoes \$6

Snacks

Midday till Late

Fried chicken, cucumber dip \$19
Charcuterie frites, shaved roast lamb, fries, Béarnaise dressing \$18
Harissa squid, saffron aioli \$18
Dijon crumbed lamb ribs \$20
Beer battered courgette \$10
Jackfruit gyros, mint, tomato, yoghurt dressing \$18
Duck confit croquette, juniper mayo \$18
Baked feta salad, fresh blackberries, beetroot, hazelnuts \$20
Poached chicken salad, witloof, watercress, citrus dressing \$22
Tuna ceviche, lime, coconut, radish, chilli, spring onion \$19
Double-cheese beef burger, Fontina, very old Edam, pickles, chips \$24
Fries and aioli \$10

LUNCH & DINNER

From 12.00 pm - 3.00pm
DINNER from 6.00pm

Small

Duck confit croquettes, juniper mayo \$18

Charcuterie frites, shaved roast lamb, fries, Béarnaise dressing \$18

Tuna ceviche, lime, coconut, radish, chilli, spring onion \$19

Pasta Orecchiette, ground lamb, chicken liver, ricotta salata \$17/\$26

Panfried snapper, anchovy toast, citrus \$18

Salads

Baked feta, fresh blackberries, beetroot, red dandelion, hazelnuts \$20

Poached chicken, witloof, watercress, citrus dressing \$22

Clevedon mozzarella, lavender honey, grapefruit, basil, croutons \$20

Larger

Roast lamb rump, Dijon breaded lamb rib, white beans, salsa verde \$29

Tomato tarte Tatin, confit fennel \$24

30 hour pork cheek, Bbq'd cabbage, Mt Eliza blue cheese \$27

Breaded veal Wallenbergare, potato salad, lingonberry sauce \$26

Grilled fish of the day, squid, clam vinaigrette, broad beans \$29

Double-cheese beef burger, Fontina, very old Edam, pickles, remoulade, chips \$24

Sirloin of beef, green peppercorn cream sauce, chips \$28

Sides

-Grilled asparagus, hazelnuts, ricotta salata \$11
-Heirloom tomatoes, buffalo curd, mint \$11
-Beer batter courgette fritters \$11
-Charred broccoli stems, tomato fava \$11
-Garden salad \$8
-Chips & aioli \$10