

PLEASE PLACE YOUR ORDER
AT THE COUNTER



TAKE AWAY AVAILABLE
PLEASE CALL AHEAD ON
4993 1190

BREAKFAST – 9AM – 11.30AM

Cru breakfast – chargrilled thick cut bacon, your choice of eggs, Cru hash brown, tomato and toasted sourdough 29
Apple wood smoked ocean trout, pasture raised truffled scrambled eggs, watercress, sourdough and lemon 27
Nasi Goreng, XO fried rice, chicken, prawn, shallots, coriander, chilli jam and fried egg /gf/df/ 26
Toasted crumpet, serrano jamon, avocado and local feta 25

BRUNCH – ALL DAY

Sourdough toast and butter with whisky marmalade or mixed berry jam /v/ 8
A tin of French caviar, brioche, crème fraiche 10g 70 / 30g 180
Wood fired local pumpkin, thick cut chargrilled bacon, tahini yoghurt, dukkah and sourdough 26
House made granola, vanilla yoghurt and berries /v/ 18
Thick cut chargrilled bacon, fried egg, truffle butter, milk bun, HP or ketchup 14
Ham and cheese croissant with zuni pickles /df/ 10
Poke bowl of cured salmon, seaweed, green noodles, Kewpie mayo, sesame, chilli and avocado 26
Whole baked brie with prosciutto, zuni pickles, rosemary, sourdough 26

SALADS - ALL DAY 31

Our house cured gravlax, local roast beetroot, radish, horseradish
yoghurt and toasted fennel seed vinaigrette /gf/
Roast pumpkin, pancetta, watercress, curd and pepitas /v/gf/
Chargrilled pear, Roquefort, radicchio and walnut verjus dressing /v/gf/

SIDES 9

Garden salad /gf/df/
Pommes frites with aioli /v/df/

PIZZA - 10AM - 4PM

TAKE AWAY AVAILABLE 4PM-8.30PM FRIDAY AND SATURDAY

100% organic 30cm sourdough base
Gluten free base available (surcharge) 3

ROSSO

Margherita: mozzarella, basil /v/ 23
Pumpkin, bacon, tahini yoghurt, dukkah 24
Hot salami, white anchovy, olives, mozzarella 24

BLANCO

Taleggio, roast field mushrooms, rocket /v/ 25
Potato, rosemary, salami, olives 24
Smoked Fior Di Latte, jamon, hazelnuts, rocket 26

TOASTIES - ALL DAY 14

Gluten free bread available (surcharge) 1

CROQUE MONSIEUR

Heidi gruyere, double smoked ham,
Dijon, zuni pickles, sourdough

REUBEN

Wagyu corned beef, emmenthal,
sauerkraut, Russian mayo, pickles

VEGGIE

Roast field mushrooms, charred
haloumi, peppers, basil, pickles /v/

FROM THE DELI FRIDGE (ALL DAY)

CHARCUTERIE PLATTER (suits 1-2 people)

House selection served with pickles, olives and sourdough 35

CHEESE PLATTER (suits 1-2 people)

House selection served with lavosh, quince, muscatels 35

MIXED PLATTER (suits 1-2 people)

House selection served with pickles, olives, lavosh, sourdough,
quince, muscatels 48

PIES (ALL DAY) 10

Served with ketchup or HP sauce

Curried chicken and leek

Bolognaise

Beef and mushroom

Beef, bacon and cheese

Pork and fennel sausage roll

gf – gluten free / df – dairy free / v - vegetarian

PUBLIC HOLIDAY SURCHARGE 10%

HOT DRINKS

ORIGIN TEA

4.5

English Breakfast

Earl Grey

Green

Lemongrass and ginger

Peppermint

Forest berry

Chamomile

DARK'S COFFEE SMALL

4

Piccolo

Espresso

Macchiato

DARK'S COFFEE STANDARD

4.5

Flat white

Cappuccino

Latte

Long black

CHOCOLATE/CHAI

5

Mocha

Hot chocolate

Chai Latte

SYRUPS

.50

Hazelnut

Caramel

Vanilla

MILK ALTERNATIVES

.50

Bonsoy

Almond milk

COLD DRINKS

WATER

4.5

Mount Franklin sparkling

Mount Franklin still

Orange, lemon and lime sparkling water

SOFT DRINKS

4.5

Coke

Coke no sugar

Sprite

Orangina

Ginger beer

Lemon, lime and bitters

JUICE

4.5

Orange

Pineapple

Apple

Tomato

MILKSHAKES

7

Chocolate

Caramel

Strawberry

Vanilla

COLD BREW

6.5

Dark's Cold Brew with milk or water and
syrup

SWEET TREATS AND PASTRIES

Please see today's selection at our counter
