

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
 Toasted crumpet, serrano jamon, avocado and local feta 25
 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
 Smoked salmon, 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
 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 - 4:30PM

- 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

- 4 house selections with pickles, olives and sourdough 25pp

CHEESE PLATTER

- Served with lavosh, quince, muscatels
 3 selections 25pp / 5 selections 35pp

MIXED PLATTER

- Selection of 3 meats and 3 cheeses with pickles,
 Olives, lavosh, sourdough, quince, muscatels 35pp

PIES (ALL DAY)

- Served with ketchup or HP sauce 10
 Sherry roasted chorizo, chicken and
 leek
 Bolognaise
 Braised beef and mushroom
 Ham, leek and grain mustard
 Pork and fennel sausage roll

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

5

Mocha
Hot chocolate

SYRUPS

.5

Hazelnut
Caramel
Vanilla

MILK ALTERNATIVES

.5

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

SWEET TREATS AND PASTRIES

Please see today's selection at our counter
