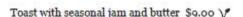
MENU



Honey maple roasted muesli, saffron poached pear, seasonal fruit, guava syrup, "Coyo" coconut milk yoghurt \$14.50 ✓

Coconut chia seed pudding, strawberries, pistachios, toasted coconut, crushed orange, pineapple, lemon verbena raspberry sauce \$16.00 V

Ricotta blue berry hotcake, caramelised banana, toasted nuts, seasonal berries, ricotta vanilla cream \$22.00

✓

Steel cut oat porridge, poached organic apple, rhubarb, banana, cardamom custard, chocolate caramel crumble \$15.50 ✓

Eggs your way with toast and tomato relish \$10.50 V

Chilli scrambled eggs, shiitake mushrooms, house smoked lemon ricotta, sourdough toast \$21.50 ✓

Baked beans, chorizo, smoked tomato chilli sauce, poached eggs lime crema, Turkish bread \$20.00

Roasted carrot salad, various beets, red Russian kale, poached eggs, goats cheese cream, radish, multigrain toast \$22.00 \rightarrow

House hot smoked salmon, sugar snap peas, crumbed egg, Asian greens, roast peanuts, coconut tamarind caramel \$25.00

Little Pom's Benny, smoked bacon, cheddar buttermilk biscuits, avocado, charred corn, coriander, poached eggs, smoked jalapeño lime hollandaise \$25.00

Grilled buffalo milk haloumi, smashed peas, avocado, brocolini, sugar snaps, smoked almonds, poached eggs, multigrain, extra virgin olive oil \$25.00 ✓

Pulled Chinese beef brisket, pickled vegetables, spring onions, kimchi mayo, brioche roll \$22.00

Bowl of fries with tomato relish and mayo \$8.50 V

SIDES

(In addition to any meal)
Toast \$2.00
Bacon \$5.00
Potato rosti \$3.00
Avocado \$3.50
Seasonal greens \$5.00

