BRUNCH MENU



Fruits. Grains		
Golden spiced yoghurt, poached quince, maple butter	e sesame oat granola, banana cashew	6.5
Steel cut oat porridge, dates, black sesame Coconut, mango and banana smoothie bowl, mac crunch		6- 7.5
On Toast - sourdough, grain, gluten free se	eded loaf	
Butter and house spreads — house-made jam/m: Eggs: poached, scrambled, fried	iso peanut butter	3.5 6-
Smashed avocado, pickled red onion, manouri sprouts - add poached egg	cheese, soy pumpkin seeds,	8- 9.5
Grilled montgomery's cheddar, kimchi, boiled sesame on toasted sourdough	d egg, sweet soy, radish leaves,	8.5
Dingley dell hand sausage, fried egg, cheddajam, pickle	ar brioche sandwich, tomato chilli	8.5
Plates		
Vanilla waffle, espresso salt caramel sauce Quinoa and buckwheat grain bowl, roasted swe		8- 8.5
miso, tahini - add soft boiled eg Split pea dahl, braised greens, carrot reli	•	10- 14.5
pickled red onion Charred aubergine purée, soft boiled egg, cl	hormoula vogburt galatar	9 -
toast - add merguez sausag	· · · · · · · · · · · · · · · · · · ·	11-
Fried jalapeño cornbread, avocado, black berpickled red onion, chipotle mayonnaise	an salsa, fried egg, tomatillo feta,	9.5
Hot-smoked salmon, soft scrambled eggs, toa		9 -
Chorizo, potato and cavolo nero hash, poach		12-
Slow roast duroc pork belly, kimchi pancake Baked eggs, spiced tomato, pepper, chickpea grilled flatbread, parsley		14- 9.5
- add merguez sausag	ge	11.5
Caravan fry: eggs, roasted field mushrooms, bacon, toast		10.5
Pizza (from 12pm)		0
Tomato, mozzarella, basil Kale, porcini cream, mozzarella, oregano		9- 9.5
Roasted cauliflower, broccoli, harissa, squa	ash, hazelnut sesame dukkah	10-
Anchovy, tomato, oregano, red chilli, black		10.5
Speck, parmesan cream, egg, aleppo chilli Nduja, tomato, confit garlic, cavolo nero,	scamorza	12- 12-
<u>Sides</u>		
Thyme roasted field mushrooms	Slow roasted tomatoes	3 -
Smashed avocado, chilli, lemon	Hot smoked salmon	4 -
Pork and leek sausage	Thick cut bacon	4- '
Grilled chorizo	Merguez sausage	4-