BRUNCH MENU



Fruits. Grains		
Golden spiced yoghurt, poached quince, ma butter	ple sesame oat granola, banana cashew	6.5
Steel cut oat porridge, dates, black sesa Coconut, mango and banana smoothie bowl, crunch		6- 7.5
On Toast - sourdough, grain, gluten free		
Butter and house spreads - house-made jam Eggs: poached, scrambled, fried	-	3.5 6-
Smashed avocado, pickled red onion, manou sprouts - add poached egg	ri cheese, soy pumpkin seeds,	8- 9.5
Grilled montgomery's cheddar, kimchi, boi sesame on toasted sourdough	led egg, sweet soy, radish leaves,	8.5
Dingley dell hand sausage, fried egg, che jam, pickle	ddar brioche sandwich, tomato chilli	8.5
<u>Plates</u>		
Vanilla waffle, espresso salt caramel sau Quinoa and buckwheat grain bowl, roasted	-	8- 8.5
miso, tahini - add soft boiled	-	10-
Split pea dahl, braised greens, carrot re pickled red onion	lish, ginger jam, coconut yoghurt,	14.5
Charred aubergine purée, soft boiled egg,		9 -
toast - add merguez saus Fried jalapeño cornbread, avocado, black pickled red onion, chipotle mayonnaise		11- 9.5
Hot-smoked salmon, soft scrambled eggs, t		9 -
Chorizo, potato and cavolo nero hash, poa Slow roast duroc pork belly, kimchi panca		12- 14-
Baked eggs, spiced tomato, pepper, chickp grilled flatbread, parsley		9.5
- add merguez saus	age	11.5
Caravan fry: eggs, roasted field mushroom bacon, toast	s, slow roast tomatoes, thick cut	10.5
Pizza (from 12pm)		
Tomato, mozzarella, basil Kale, porcini cream, mozzarella, oregano		9- 9.5
Roasted cauliflower, broccoli, harissa, squash, hazelnut sesame dukkah		10-
Anchovy, tomato, oregano, red chilli, black olives, mozzarella, parsley		10.5
Speck, parmesan cream, egg, aleppo chilli Nduja, tomato, confit garlic, cavolo nero		12- 12-
<u>Sides</u>		
Thyme roasted field mushrooms	Slow roasted tomatoes	3 - 4 -
Smashed avocado, chilli, lemon Pork and leek sausage	Hot smoked salmon Thick cut bacon	4- 4-
Grilled chorizo	Merguez sausage	4-