BRUNCH MENU



Fruits. Grains		
Golden spiced yoghurt, poached quince, maple sesame oat granola, banana cashew butter		6.5
Steel cut oat porridge, dates, black sesame, tahini		6-
Coconut, mango and banana smoothie bowl, macadamia, buckwheat, aleppo		7.5
chilli crunch	,,	
On Toast - sourdough, grain, gluten free seeded loaf		
Butter and house spreads - house-made jam/miso peanut butter		3.5
Eggs: poached, scrambled, fried		6-
Smashed avocado, pickled red onion, manouri cheese, soy pumpkin seeds, sprouts - add poached egg		8- 9.5
Grilled montgomery's cheddar, kimchi, boiled egg, sweet soy, radish		8.5
leaves, sesame on toasted sourdough		
Dingley dell hand sausage, fried egg, che	ddar brioche sandwich, tomato	8.5
chilli jam, pickle		
Plates		
<u>riates</u> Vanilla waffle, espresso salt caramel sauce, mascarpone cream		8-
Quinoa and buckwheat grain bowl, roasted sweet potato, stem broccoli,		8.5
miso, tahini - add soft boiled egg		10-
Charred aubergine purée, soft boiled egg, chermoula, yoghurt, za'atar		9 -
toast - add merguez sausage		11-
Fried jalapeño cornbread, black bean salsa, fried egg, tomatillo feta, pickled red onion, chipotle mayonnaise		9.5
Hot-smoked salmon, soft scrambled eggs, toast		9 -
Chorizo, potato and cavolo nero hash, poached eggs, hollandaise		12-
Slow roast duroc pork belly, kimchi pancake, gochujang ketchup, sunny duck		14-
egg		0 5
Baked eggs, spiced tomato, pepper, chickpea ragu, rose harissa, greek 9. yoghurt, grilled flatbread, parsley		9.5
- add merguez sausage		11.5
Caravan fry: eggs, roasted field mushrooms, slow roast tomatoes, thick cut		10.5
bacon, toast		
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Sides There reacted field much many	Class magnetal tameters	2
Thyme roasted field mushrooms Smashed avocado, chilli, lemon	Slow roasted tomatoes Hot smoked salmon	3 - 4 -
Pork and leek sausage	Thick cut bacon	4-
Grilled chorizo	Merguez sausage	4-
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