

BRUNCH

SOURDOUGH OR FRUIT BREAD / cultured butter or asian green butter/ jam (V)	8
HOUSE MADE GRANOLA / yoghurt parfait / berry coulis / toasted seeds (V)	14
MIXED MUSHROOM TOAST / pickled cucumber / umami mayo / garlic chips	22
SPANNER CRAB CONGEE / dashi / asian condiments	23
LOCAL BACON / choice of eggs / sourdough	20
OYSTER WITH CHOICE OF DRESSING (GF, DF) ponzu / chive cabernet vinegar / shallot fresh lemon	4.5
HIRAMASA KINGFISH SASHIMI / white kimchi / chive oil (GF, DF)	28
STRACCIATELLA / kai lan / sourdough (V)	24
FIG AND ICEBERG SALAD / white anchovy / witlof / balsamic (GF, DF)	16
DUCK LIVER PARFAIT / cabernet vinegar / pickles	18
VIETNAMESE CHICKEN SALAD / namjim / asian leaves / caramelised cashew / mango (GF, DF)	28
GRILLED CALAMARI / fennel / ginger and green chilli dressing (GF, DF)	26
PAN FRIED GNOCCHI / braised korean wild leaves / namul	26
ORGANIC SOBA NOODLES / local mushroom /soy marinated egg (DF, V)	22
CRISPY SKIN OCEAN TROUT / orange infused beetroot / braised fennel / radish (GF, DF)	36
BLACK MARKET ANGUS 5+ TRI TIP BEEF / crunchy chat potatoes (GF, DF)	38
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GRILLED BROCCOLINI / nori furikake / truffle emulsion (V, GF, DF)	11
CRUNCHY CHAT POTATOES / togarashi (V, GF, DF)	10
SAUTÉED KALE / garlic oil / almond (V, GF, DF)	10
FRENCH FRIES / maldon salt ((V, GF, DF)	8

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CRÈME CATALANA / FREEZE DRY MANDARIN (GF)	14
TOASTED MILK POWDER / DOLCE DE LECHE / PISTACHIO SORBET (GF)	14
GIPPSLAND BLUE CHEESE / CARAMELISED PECAN / CHOCOLATE MERINGUE (GF)	14

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LITTLE GREEN	10
ENDLESS SUMMER	10
ORIGINAL ORANGE	10
RUBY TUESDAY	10

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SINGLE SHOT the calile blend / monthly single origin / colombian decaffeinated	4.5
DOUBLE SHOT the calile blend / monthly single origin / colombian decaffeinated	5.5
<i>BY FORTITUDE COFFEE ROASTERS</i>	

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EARL GREY	4
PEPPERMINT	4
EBT	4
GREEN TEA	4
DANDELION CHAI	4