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FORTITUDE ROASTERS COFFEE

SINGLE SHOT 4.5

DOUBLE SHOT 5.5

milk options - full cream / bonsoy / milk lab almond / lite / lactose free /
syrup options - vanilla / salted caramel / chocolate

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BATCH & CO GUAVA AND STRAWBERRY SODA 10

BATCH & CO SPICED PEAR AND FIG SODA 10

KOMBUCHA WITH FRESH PASSIONFRUIT OR GINGER 10

CAPI SODA RANGE 8

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EARL GREY 4

PEPPERMINT 4

EBT 4

GREEN TEA 4

DANDELION CHAI 4

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LITTLE GREEN 10

ENDLESS SUMMER 10

RUBY TUESDAY 10

FRESHLY SQUEEZED ORANGE 10

VIRGIN MARY 10

BREAKFAST

UNTIL 11:30 AM

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
PANCAKE / caramelised brandy banana / mascarpone cream / maple nuts (V)	19
CONGEE / zucchini / bamboo / nori / fermented chilli (GF, DF, V)	18
GREEN BOWL / super grains / chickpea / spinach / roast pumpkin / radish (GF, V)	19
EGGS YOUR WAY / poached, omelette, fried or scrambled / fresh chilli / sourdough	14

SIDES

SWEETS

AVOCADO	4	PORT GLAZED CHARRED PEACH / mascarpone cream / puff pastry	14
GARLIC MUSHROOMS	8	LIGHT RICE PUDDING / fresh mango / coconut sorbet / lemon balm	14
BACON	6	CHOCOLATE SPONGE / earl grey ice-cream / chocolate mousse	14
CURED SALMON	8		
SAUTÉED KALE	6		
EGG	4		
TOMATO	5		

(DF) DAIRY FREE (V) VEGETARIAN (GF) GLUTEN FREE

LUNCH

12:00AM - 3:00PM

OYSTER WITH CHOICE OF DRESSING (GF, DF) cabernet vinegar fresh lemon	4.5
STRACCIATELLA / kai lan / sourdough	24
FIG AND ICEBERG SALAD / white anchovy / witlof / balsamic (GF)	16
DUCK LIVER PARFAIT / cabernet vinegar / pickles	18
VIETNAMESE CHICKEN SALAD / namjimm / asian leaves / caramelised cashew / mango (GF, DF)	28
GRILLED CALAMARI / fennel / ginger and green chilli dressing (GF, DF)	26
RISOTTO / namul / salted ricotta / lemon (GF)	26
ORGANIC SOBA NOODLES / local mushrooms / soy marinated egg (DF, V)	22
SCOTCH FILLET SANDWICH / caremelised onion / fontina cheese	29
HERB CRUSTED CURED SALMON / orange beetroot / fresh fennel / sourdough	27
LAMB RACK / salad of quinoa and chickpea / cucumber / shallot dressing (DF)	32
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BROCCOLINI / char grilled / truffle emulsion / nori furikake (GF, V)	11
SAUTÉED KALE / garlic oil / almond (GF, DF, V)	10
CRISPY BABY POTATOES / togarashi / bonito cream (GF)	10
FRENCH FRIES (GF, DF, V)	10