

BREAKFAST - PARAKUIHI

Toasted, sourdough, grain or gluten free with
housemade jam, marmalade, nut butter or local honey 9

Raglan Bagel with

Cream cheese, jam, nut butter or both 10

Smoked Salmon, burnt feta, pickled fennel, rosemary + honey oil 17

Granola, toasted seeds, nuts, oats, rooibos poached pear, orange + honey
yoghurt, dreamview milk 16

Black forest waffles, chocolate mascapone, cherry + berry compote,
greek yoghurt, hazelnut praline 19

Spiced white beans, chickpeas + tomato, cauliflower, coriander + chilli, flatbread
harissa, sesame coco yoghurt 19 **vegan** + poached egg 3 or + grilled halloumi 7

Good eggs, poached or fried, sourdough, tomato chutney 12 (scramble +2)

Onesie, one poached egg, one bacon, one tomato, one toast,
one butter, onesie love 12

Roasted field mushrooms, midnight baker loaf, beetroot hummus, green leaves,
avocado, harissa + walnut dukkah 21 **vegan** + grilled halloumi 7

Eggs n holly

Pork belly, peanut chilli crunch, apple, green leaves, sourdough, hollandaise 25

Bacon, green leaves, smokey tomato oil, sourdough, hollandaise 24

Truffle buttered field mushrooms, green leaves, sourdough, hollandaise 23

Complete poached eggs, bacon, whipped feta, slow roasted tomato, potato hash,
pepitas, green leaves + sourdough 25

A LITTLE SOMETHING IN
Truffle buttered mushrooms 6 Slow roasted tomato 6 Herb salted potatoes 6
Grilled halloumi 7 Avocado 6 (subject to ripeness)
Soul Food Farm green leaves, pickled fennel + cucumber salad 6
Streaky bacon 7 Pork belly 8 House smoked salmon 9
Fries with aioli or vegan mayo 9

We are happy to swap any toast for Thoroughbread gluten free or green leaves.

We do use nuts, gluten, soy, crustacea, dairy, fish, eggs, sesame seeds and lupins in our kitchen.
If you have any food allergies, please be sure to tell us so we can help you with your options.

LUNCH - WA TINA

Raglan Bagel with

Cream cheese, jam, nut butter or both 10

Smoked Salmon, burnt feta, pickled fennel, rosemary + honey oil 17

Roasted field mushrooms, midnight baker loaf, beetroot hummus, green leaves, avocado, harissa + walnut dukkah 21 **vegan** + grilled halloumi 7

Black forest waffles, chocolate mascapone, cherry + berry compote, greek yoghurt, hazelnut praline 19

Smoked salmon, agria potato cake, poached egg, pickled cucumber, lemon + dill crème fraiche 22

Good eggs, poached or fried, sourdough, tomato chutney 12 (scramble +2)

Chilli crunch rice, peanuts, lime, cucumber, spring onion + coriander with... soy ginger bak choy 23 **vegan** or char siu pork belly 26

Royale with cheese. smashed wagyu beef pattie, milk bun, special sauce, pickles + yellow cheese 17 add fries + aioli 5

Chicken bun. crumbed chicken, tonkatsu, carrot, cashew + ginger slaw, milk bun, kewpie mayo + togarashi salted fries 23

Soup, our friendly staff will share the flavour goodness with you 15

Loaded fries charred onion gravy, cheese and mayo 15

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