

# All day MENU



## Breakfast.

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**organic fruit toast** *vegan option*  
with pepe saya cultured butter and davidson plum jam · 10

**coconut quinoa porridge** *vegan*  
stewed native quondong and rhubarb, roast macadamias, canadian maple syrup, chia seeds, vanilla bean · 16

**banana pikelets**  
burnt banana, strawberry puree, salted caramel, vanilla ice cream, bee one third fresh honeycomb and white chocolate wattle seed tuile · 17

**avocado, pumpkin & haloumi**  
*gluten free option*  
with pumpkin puree, pepitas and salad served on sourdough · 18

**sweet potato slab**  
*vegan, gluten free*  
avocado, sesame cheese, pomegranate with zucchini and watermelon radish salad · 17

**mushrooms on rye**  
*gluten free option*  
scrambled eggs, herbed labne, onion jam and mushroom ketchup · 17

**salmon benedict**  
*gluten free option*  
house cured salmon gravlax, sourdough, chard, beetroot gel, target beets, hollandaise and Avrug a caviar · 19

**bacon and egg roll**  
damper bun, lemon aspen aoli, fried eggs, bacon, kanga banga, leafy greens and house chutney · 18

## Build your own breakfast.

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free roaming eggs – poached / fried / scrambled · 6

toast (2 slices) – organic sourdough / rye / gluten free, sweet potato slab · 5

roast cherry tomatoes / field mushrooms / leafy greens / house kraut · 4 per item

avocado · 5

free range bacon / kangaroo sausage with house chutney / house cured salmon gravlax / haloumi · 6 per item

sauce - house tomato chutney / lemon aspen aioli / russian dressing / miso dressing / davidson plum jam · 2 per item

## Lunch.

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**soup**  
market soup with crusty sourdough and pepe saya cultured butter · 17

**salad**  
*vegan, gluten free*  
roast pumpkin, avocado, pickled beets, house kraut, leafy green, seeds and miso dressing · 19

**sandwich**  
rueben with smoked beef brisket, house kraut, swiss cheese, dill pickle and russian dressing, frisse & pickle salad · 20

Tasmanian truffle service  
\$6 per gram

Head Chef: Ryan Sharpe

PLEASE NOTE OUR KITCHEN CONTAINS GLUTEN, DAIRY AND NUTS · 15% SURCHARGE ON PUBLIC HOLIDAYS