

ALL DAY BREKKY

CHIA, OAT & COCONUT PUDDING 9
(NF, V)
mixed berries, passionfruit, yoghurt

HOUSE MADE CRUMPETS 9
maple syrup, honey, cream (NF,V)

EGGS YOUR WAY (V) 12
hearth bakery woodfire sourdough

HARISSA SPICED EGGS (V) 15
scrambled, spinach, dukkah, sourdough

CHORIZO, SPINACH &
HALOUMI WAFFLE (NF) 15
served with fried egg

BLT ROLL (DF) 12
BBQ aioli, iceberg lettuce, tomato

ADDITIONAL

gluten free toast 1
bacon 3
avocado 3
sautéed spinach 3
chorizo 4
smoked salmon 4
mushroom 4
haloumi 4

SMALL

HEARTH BAKERY (NF, V, VG) 4
woodfire sourdough, butter

MARINATED CICADA OLIVES (GF, NF) 4
chilli, rosemary, garlic

ONION RINGS (NF, V) 7
smoked paprika aioli

HOT CHIPS (GF, DF, NF, V) 7
chilli lime aioli

SWEET

ETON MESS (GF, NF) 8
crisp meringue drops, vanilla infused cream,
mixed berries

LIGHT

ROASTED ASPARAGUS & GRUYERE
TART (V) 13
heirloom tomato, preserved lemon & pea salad

CHICKPEA FALAFEL (NF, V) 12
tahini yoghurt, grilled flat bread, tabouleh

CURRIED CAULIFLOWER &
MUNGBEAN FRITTER (GF, V, VG) 13
carrot hummus, sprouts

QUINOA, KOHLRABI & CABBAGE
SLAW (GF, V) 13
nuts, herbs, seeds & yoghurt

LEMON POACHED FENNEL (DF, V, GF) 12
parsnip puree, spiced walnuts, herbs

SPICED LENTILS (NF, V) 15
wood fired flatbread, roasted tomatoes,
babaganoush, labneh

LARGER

LINGUINE (NF) 15
broccoli, rocket, cream, pangrattato,
parmesan
Add crisp prosciutto 3

BEEF TAGINE (NF) 17
preserved lemon, peas, herbs,
cucumber olive raita, pumpkin cous cous

BRAISED LAMB SHOULDER (GF, DF) 19
spiced eggplant, cannellini, fennel frond, dukkah

CHIMICHURRI CHAR-GRILLED CHICKEN 18
(GF)
sweet potato, spinach, almond, feta

CHAR-GRILLED SQUID (DF, NF) 18
romesco, freekah, radish, broad bean, lemon

CAFÉ
A·LE·RE

GF- Gluten Free DF- Dairy Free V- Vegetarian VG – Vegan
NF – Nut Free