

## ALL DAY BREKKY

QUINOA CEREAL (VG, GF, DF) summer berries, toasted almonds, coconut yoghurt, green apples	9
PANCAKES (V) served with fig ice-cream & syrup	12
EGGS YOUR WAY (NF, DF) hearth bakery woodfire sourdough	12
BRUSCHETTA (V, NF) mushroom, sherry vinegar, gruyere	9
HASH BROWN WAFFLE (V, GF, NF) avocado, fried egg, curry oil	14

### 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) woodfire sourdough, butter	4
MARINATED CICADA OLIVES (GF, NF, DF, VG) chilli, rosemary, garlic	4
ONION RINGS (NF, V) smoked paprika aioli	8
HOT CHIPS (GF, DF, NF, V) chilli lime aioli	8

## SWEET

ENDLESS SUMMER (NF) Grilled pineapple, coconut ice-cream & shortbread salty sand	8
--	---

## LIGHT

CARAMELIZED PEAR BRUSCHETTA (V) spiced walnuts, witlof, blue cheese aioli	12
CHICKPEA FALAFEL (VG, DF, GF) roasted beets, lemon, horseradish, pistachio	14
TANDOORI PUMPKIN & RED LENTIL FRITTERS (V, GF, NF) served with raita, sprouts	13
MIXED GREEN SALAD (VG, NF, DF, GF) char corn, sauerkraut, heirloom tomato, pickled radish, cucumber, herb vinaigrette	13
<b>Add Chicken</b>	3.5
HOUSE SMOKED SALMON (NF) wood fired flat bread, cucumber, avocado crème fraiche, pickled onion, coriander	16

## LARGER

LEMON PEPPER & SEASALT SQUID (GF, NF, DF) housemade tartare, roast potato, tendril, pressed tomato, pickled cucumber	18
LAMB GOZLEME served with yoghurt & pomegranate salad	18
PESTO CHICKEN SALAD (NF) grilled cos, bacon jam, cured egg yolk, pangrattato, anchovy dressing	18
ORECCHIOTTE GIGANTI (V, GF, NF) cream, braised mushroom, parsley, lemon	16
CHARCOAL SOBA (VG, GF, NF, DF) chinese spinach, pickled veg, enoki, sesame fried tofu, mushroom soy broth	15
<b>Swap tofu for master stock poached pork belly</b>	5

CAFÉ  
A·LE·RE

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