

Anouk

ALL DAY

cooking 7am till 2pm

çilbir: poached eggs on lashings of our labneh, a splash of shak sauce, chilli oil and turkish bread <i>*gfo</i>	18
cinnamon apple fritters, chai maple raisin syrup, whipped ricotta, white chocolate praline	18
bibimbap: korean spiced pork, our miso sesame bbq sauce, rice, pickled vegetables, fried egg	18
manouch: smoked eggplant and kumura hash, flatbread, hummus, pomegranate and egg <i>*dfo</i>	20
french omelette: it's all technique and truffle oil with shaved parmesan and chives <i>*gf, dfo</i>	22
nasi goreng: chicken, rice, kecap manis, belacan, with cucumber, tomato, peanuts, wok fried egg <i>*df</i>	24
aglio et olio: ours with a little chilli, some greens, romano pangritata and a poached egg	24
mr kim: korean spiced beef burger on brioche with slaw, pickled onion and shoestring fries <i>*gfo</i>	24
house smoked salmon salad with sweet and sour pickled vegetables and leaves <i>*gf, df</i>	25
aromatic eight hour beef cheek in red curry broth with rice and fiery bean shoot herb salad <i>*gf, df</i>	25
fish of the day <i>*gf</i>	28
TO SHARE	
shoestring fries and aioli <i>*gf</i>	7 10
smashed garlic buttered spuds, chilli jam <i>*gf</i>	7 10
green salad with fresh apple, romano cheese, roast almond and balsamic <i>*gf, dfo</i>	10
flatbread, spiced and served warm with labneh	10

MORNING GLORY

only in the morning

seasonal fresh fruit with honey toasted house granola and saffron yoghurt <i>*gf</i>	15
free range eggs on sourdough, wilted greens and herb hollandaise <i>*gfo</i>	15
avocado on sourdough with heirloom tomato, torn bocconcini, fig vincotto and basil <i>*gfo, vo</i>	15
croissant french toast with caramelized pear, whipped chestnut cream and mascarpone <i>*gfo</i>	17
sourdough, house jam and butter <i>*gfo</i>	8
our banana bread, grilled with butter	7

A BIT ON THE SIDE

to add not design

free range eggs 5	crispy bacon 5	haloumi 5
potato hash 5	garlic mushrooms 5	avocado 4

SPECIALS AS PER YOUR WAITER

HAPPY ENDING

affogato: double espresso over icecream	7
the pav: giselle pavlova gin, vanilla bean gelato and our cold drip coffee honeycomb <i>*gf</i>	14
le birlou: apple liqueur, vanilla bean gelato and our candied coffee hazelnuts <i>*gf</i>	14
little man: ginger cream liqueur, ginger snap cookies, vanilla bean gelato and espresso	14
mimosa anyone? just ask darling!	13
mother's ruin? sample a flight of gins <i>our gin list is fabulous – ask for a copy, choose and enjoy your choice of three gins with all the trimmings – and it's just one standard drink!</i>	25

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merlo coffee espresso blend	4 4.5
caramel, chocolate, an extra shot or decaf	+ .6
with soyboy, almond breeze or lactose free	+ .6
filter coffee on single origin beans	4.5
over ice	6
hot chocolate with marshmallows	5.5
affogato: double espresso over icecream	7
chai masala tea: traditional unsweetened	6.5
chamelia leaf tea by the pot 500ml	5
english breakfast spanish bergamot earl grey	
chamelia leaf tea by the pot 300ml	4.5
sensha green peppermint lemongrass ginger	
tulsi rose chamomile lemongrass and lavender	
<i>ethically traded and certified organic - we happily refill for free</i>	
san pellegrino sparkling mineral water 500ml	5.9
milky boy: flavoured milk and lashings of vanilla	8
icecream your choice of chocolate coffee	
caramel mocha strawberry	
lemon and mint slow brew tea over ice	6.5
unsweetened and brewed by us	
cold press juice over ice	5 7
ruby grapefruit orange cloudy apple	
frozen fresh fruit shake	6 8
pineapple, mint and apple raspberry and apple	
orange, ginger and strawberry berry mint grapefruit	

BUBBLES	
la gioiosa prosecco treviso doc 200ml nv IT	10
la gioiosa prosecco superior docg nv IT	40
piper heidsieck cuvée brut champagne nv FR	95

WHITES	
jean luc mader reisling 2017 alsace FR	59
trimbach pinot blanc 2016 alsace FR	52
monmousseau sauvignon blanc 2018 loire FR	13 46
mont-redon côtes du rhône blanc 2018 rhone FR	44
etienne boileau petit chablis 2018 chablis FR	17 68

PINKS	
marquis de pennautier 2018 languedoc-roussillon FR	36
saint andres rose 2018 provence FR	13 48
protocolo organic tempranillo rose 2018 castilla SP	45

REDS byo corkage 8

BEER + CIDER	
black hops mid range pale ale 3.5% gold coast	8
black hops hornet ipa 6% gold coast	9
black hops apple ginger cider 4.5% gold coast	8

MOTHERS RUIN	
or delight - we all love gin - choose, order, enjoy	POA
take it up a notch with a tasting flight of three	25
10ml each served with garnish, ice, mixer	

serving from 10am daily - wines poured at 130ml - drink sensibly and enjoy