

muffin, fresh baked daily banana bread, baked in house, toasted with butter coconut bread, gluten free, baked in house and toasted toasted turkish and condiments: house jam, honey, pb and vegemite house made granola, berry compote, tasmanian honeycomb and coconut yoghurt	4 5 5 8 14
free range eggs poached, scrambled or fried with confit cherry tomato, hollandaise and toasted turkis avocado bruschetta with house pesto, lemon dressed rocket and roasted pine nuts dried fruit compote and saffron honey labneh with sweet orange couscous and pistachio crumb swiss brown mushrooms, toasted pumpkin and meredith goat cheese with fresh herbs on pane di casc croissant french toast with honey charred late season peach, mascarpone and pistachio brittle crumb	14 15
zeppole: toasted sesame and five spice doughnuts with plum compote and sweet and sour labneh shakshuka: israeli baked egg in rich tomato concasse with creamed spinach, yoghurt and flatbread nasi goring kampung: malay style chicken fried rice with rempah, fried egg, lime and tapioca crackers za'atar roast cauliflower salad with kale, quinoa, raisins and sweet apple cider on turmeric hummus alinazik: middle eastern spiced lamb mince, eggplant, zucchini and root veg with fried egg and raita	18 19 s 22 23 25
house made semolina gnocchi in butter sauce with chilli kale, feta and mixed toasted seeds linguini with smoked salmon, white wine, garlic and chilli, flatleaf, baby capers, poached egg and lemo slow cooked pork belly on asian slaw with aromatic naam plaa waan: sweet fish sauce caramel nq tiger prawns and thai pickled vegetable salad on a three egg omelette, thai chilli jam and chilli oil nam tok: thai beef salad with chilli, herbs, lemongrass and sweet lemon fish sauce and crushed peanu	25 26
SOMETHING TO SHARE fries by the bowl with our sweet and spicy salt, sweet chilli jam and garlic aioli	7   10
crispy smashed potato, sweet chipotle chutney and our aioli fresh apple and mesculin salad with roast almond, shaved romano and balsamic our flatbread, warmed and served with our homemade labneh	7   10 11 11
SOMETHING TO ADD	
salmon: hickory and earl grey smoked with care in our kitchen a side of eggs   two slices haloumi   two rashers bacon	5.9 5
crispy smashed potato   garlic buttered greens   pan fried mushrooms   smashed avo one little poached egg   just one piece of bacon   persian feta	3.8 2.9
SOMETHING TO FINISH	
affogato: two scoops of vanilla ice cream and two shots espresso fudgy tiramisu: choc brownie, chocolate gelato, mascarpone, cinnamon, candied nut and espresso	5 14
hoboken crunch: salted caramel gelato, vanilla icecream, popcorn, honeycomb, lashings of caramel	14

WE'RE PROUD OF OUR PRODUCT AND AIM TO IMPRESS / GREAT FOOD COOKED TO ORDER EACH AND EVERY PLATE

DIETARY REQUIREMENTS ACCOMMODATED WHERE POSSIBLE / BE AWARE YOUR PERSONAL BELONGINGS ARE YOUR RESPONSIBILITY

COOKING 6.30 TILL 2

BOOKING AND VENUE HIRE INQUIRIES WELCOME

WEB FACEBOOK INSTAGRAM



,	4.5 5 5 8 5 5
CHAMELLIA LEAF TEA english breakfast   spanish bergamot earl grey 500ml sensha green   peppermint   lemongrass and ginger 300ml tulsi rose   chamomile lemongrass and lavender ethically traded and certified organic and we happily refill for free	4.5 e
BOTTLED WATER san pellegrino sparkling mineral water 500ml or 1 litre 5.5	9
MILK AND ICECREAM chocolate   coffee   caramel   mocha   strawberry	7
COLD AND CAFFEINATED lemon and mint iced tea, unsweetened and brewed slowly by us cold drip single origin made inhouse with merlo: black or white	6.5
SIMPLY ORGANIC SOFT DRINKS ginger beer   lemonade   blood orange   cola make it a soda float with lashings of icecream	5.5 7
COLD PRESS JUICE ruby grapefruit   orange   cloudy apple	7
ACK VOLID WAITED FOR OUR DAILY EDUIT EDARRE ORECLA	

## ASK YOUR WAITER FOR OUR DAILY FRUIT FRAPPE SPECIAL

WE'RE PROUD OF OUR PRODUCT AND AIM TO IMPRESS / GREAT FOOD COOKED TO ORDER EACH AND EVERY PLATE
DIETARY REQUIREMENTS ACCOMMODATED WHERE POSSIBLE / BE AWARE YOUR PERSONAL BELONGINGS ARE YOUR RESPONSIBILITY