

Linöuf

ALL DAY MENU

cooking from 6am

shakshuka: israeli baked egg in spicy tomato with labneh and spiced flatbread *gfo, dfo	18
little guy: haloumi burger, smashed pumpkin, egg, leaves, aioli, chilli jam, sweet potato fries *gfo	20
numero uno: omelette, foraged field mushrooms with parmesan, truffle oil and herbs *gf	22
big guy: gochujang steak burger on brioche, egg, pickled slaw, sesame mayo, sweet potato fries *gfo	23
pad anouk: chicken and rice noodle stir fry with tamarind fish sauce, peanuts, egg floss, lime *gf	23
pasta colazione: casarecce, foraged mushrooms, cream, garlic, truffle oil, poached egg	24
pad prik king: thai red curry with pork, lemongrass kaffir, coriander, coconut cream, rice, crackers *gf, df	24
banh xeo: pork and prawn egg pancake with sweet and spicy bean shoot herb salad *gf, df	24
confit duck, japanese sesame slaw, beansprouts and toasted sesame seeds *gf, df	26
beef rendang curry with slow braised cheek and steamed jasmine rice *gf, df	26
fish of the day, garlic buttered smashed potato and minty pickled cucumber *gf	28

A BIT ON THE SIDE

make it all about breakfast

free range eggs 5	crispy bacon 5	haloumi 5
field mushrooms 4	smashed avocado 4	

MORNING GLORY

only till 11am

house muesli with almonds, coconut, fresh local honeycomb and greek yoghurt *gf	14
free range eggs on sourdough, wilted greens and herb hollandaise *gfo	15
avocado on sourdough with whipped meredith goat cheese, mashed peas, mint and lime *gfo	15
croissant french toast, raspberry compote, roast white chocolate crumble, mascarpone *gfo	17
sourdough, house jam and whipped butter *gfo	8

TO SHARE

house cured salmon, salmon pearls, lemon *gf	10
sweet potato fries and aioli *gf	7 10
smashed garlic buttered spuds, chilli jam *gf	7 10
green salad with fresh apple, romano cheese, roast almond and balsamic *gf, dfo	10
flatbread, spiced and served warm with labneh	10

SWEETIES

affogato: double espresso over vanilla icecream	7
choc brownie icecream sandwich, chocolate gelato, candied nuts, espresso *gf	14
the hobo: salted caramel sundae, honeycomb, vanilla icecream, lashings of caramel *gf	14
zappelle: our lemon ricotta doughnut puffs with blueberry compote	18

Lincoln

merlo coffee espresso blend	4 4.5
caramel, chocolate, an extra shot or decaf with bonsoy, almond breeze or oat milk	+ .5 + .5
hot chocolate with marshmallows	5
affogato: double espresso over icecream	7
chai masala tea: traditional unsweetened	6
chamelia leaf tea by the pot 500ml english breakfast spanish bergamot earl grey	4.5
chamelia leaf tea by the pot 300ml sensha green peppermint lemongrass ginger tulsi rose chamomile lemongrass and lavender <i>ethically traded and certified organic - we happily refill for free</i>	4.5
san pellegrino sparkling mineral water 500ml or 1 litre	5.5 9
milky boy: flavoured milk and lashings of vanilla icecream your choice of chocolate coffee caramel mocha strawberry	7
lemon and mint slow brew tea over ice unsweetened and brewed by us	6
cold drip single origin coffee over ice	6
cold press juice over ice ruby grapefruit orange cloudy apple	7
frozen fresh fruit shake pineapple, mint and apple raspberry and apple orange, ginger and strawberry berry mint grapefruit	6 8

BUBBLES

nv la gioiosa prosecco treviso doc 200ml italy
nv la gioiosa prosecco superior docg italy
nv piper heidsieck cuvée brut champagne france

WHITES

2017 jean luc mader reisling alsace france
2018 monmousseau sauvignon blanc
loire valley france
2016 trimbach pinot blanc alsace france
2018 mont-redon côtes du rhône blanc
rhône valley france
2018 etienne boileau petit chablis chablis france

PINKS

2018 marquis de pennautier rose
languedoc-roussillon france
2018 saint andres rose provence france
2018 protocolo organic tempranillo rose
castilla y leon

REDS

byo corkage 8

BEER + CIDER

bricklane fine line lager 3% melbourne
black hops mid range pale ale 3.5% gold coast
bricklane base lager 4.4% melbourne
black hops pale ale 4.8% gold coast
black hops hornet ipa 6% gold coast
black hops apple ginger cider 4.5% gold coast