



ALL DAY

cooking 7am till 2pm

çilbir: poached eggs on lashings of our labneh, red pepper salsa, chilli oil and turkish bread *gfo	18
zeppole: our lemon ricotta doughnut puffs with blueberry compote and mascarpone	18
bibimbap: korean spiced pork, pickled vegetables, fried egg, rice and miso sesame bbq sauce	18
little guy: haloumi burger, smashed pumpkin, egg, leaves, aioli, chilli jam and shoestring fries *gfo	20
frittata di zucchini: open pan omelette, zucchini, sweetcorn, goat cheese and herb salad *gf, dfo	22
larb gai: chicken, chilli and lime with ground rice, iceberg, cucumber, herbs and rice *gf, df	24
breakfast pasta: linguine, mushrooms in cream, truffle oil, pangritata, poached egg	24
chorizo manouche: pitta bread with spiced pork, pickled cucumber, mint raita, pomegranate *gfo,	24
tom kha gai: rich coconut chicken noodle broth with snake bean, coriander and chilli *df	25
bun bo xao: sweet and sour beef and rice noodle salad with lemongrass, chilli and peanuts *gf, df	25
fish of the day *gf	28

TO SHARE

shoestring 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

MORNING GLORY

only in the morning

seasonal fresh fruit with honey toasted house granola and saffron yoghurt *gf	15
free range eggs on sourdough, wilted greens and herb hollandaise *gfo	15
avocado on sourdough with heirloom tomato, torn bocconcini, fig vincotta and basil *gfo, vo	15
brioche french toast with charred peaches and raspberry compote, thyme crumble, mascarpone *gfo	17
sourdough, house jam and butter *gfo	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 *gf	14
le birlou: apple liqueur, vanilla bean gelato and our candied coffee hazelnuts *gf	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



merlo coffee espresso blend	4 4.5
caramel, chocolate, an extra shot or decaf	+ .6
with bonsoy, almond breeze or oat milk	+ .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	15 59
trimbach pinot blanc 2016 alsace FR	13 52
monmousseau sauvignon blanc 2018 loire FR	12 46
mont-redon côtes du rhône blanc 2018 rhone FR	11 44
etienne boileau petit chablis 2018 chablis FR	17 68

PINKS

marquis de pennautier 2018 languedoc-roussillon FR	9 36
saint andres rose 2018 provence FR	12 48
protocolo organic tempranillo rose 2018 castilla SP	13 45

REDS

byo corkage 8

BEER + CIDER

black hops mid range pale ale 3.5% gold coast	8
bricklane one love pale ale 4.4% Melbourne	9
bricklane base lager 4.4% melbourne	9
black hops pale ale 4.8% 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