

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
zeppole: ricotta doughnuts, sweet chilli raspberry compote, mascarpone, white chocolate snow, sage	18
bibimbap: korean spiced pork, our miso sesame bbq sauce, rice, pickled vegetables, fried egg <i>*gf</i>	18
manouch: smoked eggplant and kumura hash, flatbread, hummus, pomegranate and egg <i>*dfo, gfo</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 long: yakiniku rump steak in a long milk bun, thai herb salad 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
green salad with fresh apple, romano cheese, roast almond and balsamic <i>*gf, dfo</i>	10
flatbread, spiced and served warm with labneh	10
pork terrine, turkish toast, baby cornichons	14

MORNING GLORY

only in the morning

creamy oat porridge and caramelised banana, brown sugar and toasted oat crumble	15
free range eggs on sourdough, wilted greens and herb hollandaise <i>*gfo</i>	15
avocado on sourdough, goat cheese, salad leaf, ras en hanout dukkah, pomegranate dressing <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
le birlou: apple liqueur, vanilla icecream, mocha hazelnut crumb, coffee honeycomb and espresso <i>*gf</i>	14
little man: ginger cream liqueur, salted popcorn salted caramel gelato and espresso <i>*gf</i>	14
mimosa anyone? just ask darling! mandarin, lychee or pomegranate	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

Anouk

merlo coffee espresso blend 4 | 4.5
 caramel, chocolate, an extra shot or decaf +.6
 with soyboy, almond breeze or lactose free +.6
 over ice extra

hot chocolate with marshmallows 5.5

affogato: double espresso over icecream 7

chai masala tea traditional on milk 6.5
 rooibos red tea caffeine free

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
 tulsii rose | chamomile lemongrass and lavender
ethically traded and certified organic - we happily refill for free

san pellegrino sparkling mineral water 500ml 5.5

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
 pineapple | orange | cloudy apple

frozen fresh fruit shake 6 | 8
 pineapple, mint and apple | pomegranate apple
 orange, ginger and strawberry | pineapple raspberry

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 14 | 52
 monmousseau sauvignon blanc 2018 loire FR 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 11 | 36
 saint andres rose 2018 provence FR 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 lazy day lager 4.4% 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