

# All Day Menu

<b>Toast &amp; spread</b>	9
Sourdough/Fruit & Raisin/Gluten Free/Multigrain with choice of two condiments	
<b>Eggs your way</b>	14
sourdough toast, butter	
<b>Breakfast Roll (GFA/DFA)</b>	16
Fried egg, grilled haloumi, crispy bacon, baby spinach, harissa aioli, pickled onion, house made focaccia	
<b>House Granola (DFA)</b>	16
Toasted ancient grains, sesame-pistachio crumb, orange blossom labneh, apricot compote, seasonal fruit, native bush honey	
<b>Sweet potato (GF/DFA)</b>	16
Sunnyside up eggs, persian Feta, arugula, pomegranate	
<b>Mediterranean Benedict (GFA)</b>	19
Za'atar-spiced Bagel, poached eggs, grilled halloumi, arugula, saffron hollandaise Add beet cured salmon/bacon/haloumi.	
<b>Shakshuka Eggs (GF/DFA)</b>	21
Soft-baked free-range eggs, sujuk, mild tomato & red pepper sauce, whipped yogurt, grilled focaccia	
<b>Chilli prawn scrambled eggs</b>	23
Avocado, roasted tomatoes, garlic, fried eschalots, herbs, crispy chilli oil, croissant	
<b>Zucchini fritters (NGCI/DFA).</b>	23
Beetroot hummus, avocado, kale tabbouleh, grilled haloumi, poached egg & dukkah	

<b>Za'atar Avo Smash (GFA/DFA)</b>	23
Sourdough toast, persian feta, poached eggs, cherry tomatoes, sumac dusted chickpeas, pomegranate Add Mushrooms/ Seared Halloumi	

<b>The Giles Big Board</b>	26
Three mills sourdough, eggs your way, avocado, portobello mushroom, roasted tomatoes, bacon, wilted spinach, crispy potato rosti	

<b>Cured Salmon Mille-Feuille</b>	25
Beetroot cured Tasmanian salmon, dill crème fraiche, avocado, saffron hummus, cucumber ribbons, preserved lemon	

<b>Hotcake</b>	23
Fluffy buttermilk hotcakes, whipped ricotta, poached fruit, citrus syrup, lemon curd, pistachio praline	

<b>Chicken, halloumi &amp; fig salad</b>	25
Brown rice, pumpkin red grapes, shredded red cabbage, avocado, cherry tomatoes, lemon vinaigrette, balsamic reduction	

<b>Vegan Super Bowl</b>	23
sumac roasted pumpkin, beetroot hummus, charred broccolini, pickled cabbage, avocado, kale & textures of grains.	

<b>Baby Squid (NGCI/DF/NF)</b>	20
Harissa mayonnaise, stealth fries, lemon wedge	

<b>Classic Arrabiatta</b>	23
House made Casarecce, Napoli, cherry tomato, pangrattato, parmesan Add in pan fried prawns/chicken	

<b>Buttermilk fried chicken burger</b>	23
slaw, pickles, jalapeno mayo, provolone cheese, relish, three mills milk bun	

<b>Mushroom Burger.</b>	23
panko crumbed portobello, mozzarella, kaya butter, harissa mayo, Stealth fries, three mills milk bun	

<b>Wagyu Beef Burger (DFA)</b>	25
Burger Sauce, mesclun, cheese, beetroot, tomato, caramelised onion, stealth fries	

## Sides/Extras

Stealth Fries: choice of sauce	10
Chicken/prawn	7
Beetroot cured salmon	7
Sourdough toast & Za'atar butter	6
Bacon	5
Eggs your way	5
Halloumi	5
Chorizo half	5
Rosti/falafel	5
Avocado	5
Mushrooms	5
Gluten free options	3

**While gluten-free, nut-free and dairy-free options are available, we use shared fryers and equipment in our kitchen. We take every precaution, but we cannot guarantee dishes are completely free from allergens. (NGCI: No Gluten Containing Ingredients)**