

all day menu

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|---|------|
| toast with condiments <i>vg.o, gf.o</i> | \$8 |
| choice of sourdough, seeded sourdough, turkish, fruit toast, or gluten free {house berry jam, peanut butter, house seasonal marmalade, vegemite, honey, nutella} | |
| eggs on toast <i>gf.o</i> | \$14 |
| choice of free range poached, fried, or scrambled eggs, on sourdough, roquette, tomato relish | |
| lychee + dried mango tapioca <i>vg, gf</i> | \$16 |
| coconut tapioca, dried mango, berries, lychee, passionfruit puree, toasted coconut | |
| maple + pecan granola <i>vg</i> | \$16 |
| house baked maple pecan granola, coconut yoghurt, passionfruit coulis, lemon balm | |
| breakfast roll <i>gf.o</i> | \$15 |
| fried egg, bacon, hash brown, tomato relish, jack cheese, oak lettuce, potato bun | |
| sausage + egg muffin | \$13 |
| pork + fennel sausage, fried egg, jack cheese, pickled onion, cheese, black garlic aioli, english muffin, add hash \$3 | |
| 'shrooms on toast <i>gf.o</i> | \$21 |
| mushrooms + spinach sauteed in black garlic butter, pickled onion, meredith feta, toasted nuts + seeds, on toasted sourdough add poached egg \$3 | |
| black garlic eggs <i>gf.o</i> | \$20 |
| scrambled black garlic eggs, burnt onion, confit shallot, old bay, toasted sourdough | |
| chilli eggs <i>gf.o</i> | \$24 |
| crispy potato cake, grilled pork + fennel sausage, scrambled eggs, meredith feta, nduja, basil oil, toasted sourdough | |
| benedict <i>gf.o</i> | \$22 |
| two poached eggs, wilted spinach, choice of grilled ham, second fiddle smokehouse trout, bacon, or sauteed mushroom, hollandaise, toasted sourdough | |
| smoked trout toast <i>gf.o</i> | \$24 |
| second fiddle smokehouse trout, avocado, soy, coriander, garlic, pickled cucumber, grilled sourdough, add poached egg \$3 | |
| avocado toast <i>gf.o</i> | \$19 |
| smashed avocado, grilled haloumi, pickled onion, dhukka, fresh herbs, toasted sourdough, add poached egg \$3 | |



Please advise our team of any allergies or dietary requirements when ordering.
GF: gluten free | GFO: gluten free option available. Gluten free buns additional \$2
VG: vegan | VGO: vegan option available
10% surcharge on weekends | 15% surcharge on public holidays

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| the feast <i>g.f.o</i> | \$26 |
| pork + fennel sausage, bacon, two poached eggs, field mushrooms, tomato relish, roquette, hash, toasted sourdough - no meat option, swap for marinated tofu + haloumi | |
| toffee apple french toast | \$22 |
| thick cut cinnamon french toast, toffee apples, yuzu marscapone | |
| smoked trout poke bowl <i>vg.o</i> | \$24 |
| second fiddle smokehouse trout, sesame slaw, soba noodles, avocado, nori, edamame, smashed cucumber, pickled ginger, vegetarian option: marinated tofu | |
| spiced cauliflower bowl <i>vg, gf</i> | \$23 |
| roast, spiced cauliflower, red kraut, garlic hummus, fresh tomatoes, pickled onion, avocado, seasonal greens, toasted nuts + seeds, add poached egg \$3 | |
| miso chicken bowl | \$22 |
| miso chicken, kimchi, brown rice, remoulade, edamame, soy egg, furikake vegetarian option: marinated tofu | |
| curry eggplant toastie <i>g.f.o, vg.o</i> | \$22 |
| curry eggplant, cashew cream, coriander, pickled onion, toasted sourdough, fries | |
| brisket toastie <i>g.f.o</i> | \$22 |
| slow braised brisket, beer mustard, pickles, sauerkraut, cheddar, toasted sourdough, fries | |
| beef n' bacon burger | \$23 |
| wagyu beef patty, bacon, jack cheese, oak lettuce, onions, pickles, american mustard, ketchup, mayo, potato bun, fries make it a double (extra patty, extra cheese) \$6 | |
| the deluxe | \$25 |
| wagyu beef patty, beetroot relish, heirloom tomato, iceberg, caramelised onion, tasty cheese, bbq sauce, american mustard, potato bun, fries, add bacon \$4 | |
| crispy fish burger | \$24 |
| soda battered john dory, lettuce, jack cheese, tangy tartare sauce, potato bun, fries | |
| thai chicken roll | \$22 |
| miso chicken, sesame slaw, sambal, mint + coriander, potato bun, fries | |

sides

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|---|--------|
| egg / kimchi / hash brown | \$3 ea |
| haloumi / marinated feta / marinated tofu / avocado | \$5 ea |
| bacon / grilled ham / mushrooms / pork + fennel sausage | \$6 ea |
| miso chicken / beef brisket | \$7 ea |
| second fiddle smokehouse trout, bowl shoestring fries with black garlic aioli | \$9 ea |



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