

all day menu

selection of pastries, slices + cakes in the display counter

toast with condiments vg.o, gf.o \$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 gf.o \$13

choice of free range poached, fried, or scrambled eggs, on sourdough, roquette, tomato relish

summer fruit tapioca vg, gf \$16

coconut tapioca, dried mango, berries, lychee, passionfruit puree, toasted coconut

maple + pecan granola vg \$15

house baked maple pecan granola, coconut yoghurt, passionfruit coulis, lemon balm

breakfast roll \$15

fried egg, bacon, hash brown, tomato relish, jack cheese, oak lettuce, potato bun

egg + mushroom muffin \$16

fried egg, mushrooms, pickled onions, crispy kale, curry leaf mayo, english muffin, hash

black garlic eggs gf.o \$20

scrambled black garlic eggs, burnt onion, confit shallot, old bay, toasted sourdough

chilli eggs gf.o \$22

crispy potato cake, grilled pork + fennel sausage, scrambled eggs, meredith feta, nduja, basil oil, toasted sourdough

benedict gf.o \$22

two poached eggs, wilted spinach, choice of grilled ham, second fiddle smokehouse trout, bacon, or sauteed mushroom, hollandaise, toasted sourdough

smoked trout toast gf.o \$22

second fiddle smokehouse trout, avocado, soy, coriander, garlic, pickled cucumber, grilled sourdough

add poached egg \$3

avocado toast gf.o \$19

avocado + heirloom tomatoes, meredith feta, herbs, chilli soy pepitas, toasted sourdough

add poached egg \$3

the feast gf.o \$25

pork + fennel sausage, bacon, two poached eggs, field mushrooms, tomato relish, roquette, hash, toasted sourdough || no meat option, swap for marinated tofu + haloumi



the feast gf.o \$25

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

spiced cauliflower bowl vg, gf \$22

roast, spiced cauliflower, red kraut, garlic hummus, fresh tomatoes, pickled onion, roast maple dutch carrots, seasonal greens, avocado, toasted nuts + seeds
add poached egg \$3

miso chicken bowl \$22

miso chicken, kimchi, brown rice, remoulade, oak lettuce, edamame, soy egg, furikake
vegetarian option: marinated tofu

spring veg salad gf, vg.o \$18

shaved spring veg, pickled cucumbers, spanish onion, iceberg, tahini yoghurt dressing

crispy fish burger \$22

soda battered john dory, remoulade, jack cheese, potato bun, french fries

ott hct gf.o \$18

grilled ham, 3 cheese, tomato relish, toasted sourdough, french fries

veg toastie gf.o, vg.o \$22

mushroom duxelle, broccoli rabe, provolone, curry leaf mayo, toasted sourdough, french fries

beef n' bacon burger \$23

wagyu beef patty, bacon, jack cheese, oak lettuce, onions, pickles, american mustard, ketchup, mayo, potato bun, french fries

brisket toastie gf.o \$22

slow braised brisket, beer mustard, pickles, cheddar, toasted sourdough, french fries

chilli chicken burger \$22

grilled spicy marinated chicken, oak lettuce, tomatoes, fermented chilli mayonnaise, cheddar, potato bun, french fries

sides

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

please advise of any dietary requirements when ordering.

a 10% surcharge applies on weekends. a 15% surcharge applies on public holidays.

please ask our team if you have any questions.

