

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> | \$13 |
| choice of free range poached, fried, or scrambled eggs, on sourdough, roquette, tomato relish | |
| summer fruit tapioca <i>vg, gf</i> | \$15 |
| coconut tapioca, dried mango, berries, lychee, passionfruit puree, toasted coconut | |
| maple + pecan granola <i>vg</i> | \$14 |
| 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 <i>gf.o</i> | \$20 |
| scrambled black garlic eggs, burnt onion, confit shallot, old bay, toasted sourdough | |
| chilli eggs <i>gf.o</i> | \$21 |
| crispy potato cake, grilled pork + fennel sausage, scrambled eggs, meredith feta, nduja, basil oil, toasted sourdough | |
| benedict <i>gf.o</i> | \$21 |
| two poached eggs, wilted spinach, choice of fried ham, second fiddle smokehouse trout, bacon, or sauteed mushroom, hollandaise, toasted sourdough | |



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

smoked trout toast *g.f.o*

\$21

second fiddle smokehouse trout, avocado, soy, coriander, garlic, pickled cucumber,
grilled sourdough
add add poached egg \$3

avocado toast *g.f.o*

\$19

avocado + tomatoes, meredith feta, burnt onion, herbs, chilli soy pepitas, toasted sourdough
add add poached egg \$3

the feast *g.f.o*

\$25

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

toffee apple cake

\$22

baked toffee apple cake, miso salted caramel

chocolate ganache tart

\$16

dark chocolate ganache tart, yuzu marscapone cream

spiced cauliflower bowl *vg, gf*

\$21

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



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| crispy fish burger | \$22 |
| soda battered john dory, remoulade, jack cheese, potato bun, french fries | |
| ott hct <i>gf.o</i> | \$18 |
| grilled ham, 3 cheese, tomato relish, toasted sourdough, french fries | |
| veg toastie <i>gf.o, vg.o</i> | \$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 <i>gf.o</i> | \$22 |
| slow braised brisket, beer mustard, pickles, cheddar, toasted sourdough, french fries | |
| chilli chicken burger | \$22 |
| grilled 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, black garlic aioli \$9 ea | |



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