

all day menu

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>	\$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	
'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>	\$22
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>	\$22
second fiddle smokehouse trout, avocado, soy, coriander, garlic, pickled cucumber, grilled sourdough add poached egg \$3	
avocado toast <i>gf.o</i>	\$19
avocado + heirloom tomatoes, meredith feta, herbs, chilli soy pepitas, toasted sourdough add poached egg \$3	
the feast <i>gf.o</i>	\$25
pork + fennel sausage, bacon, two poached eggs, field mushrooms, tomato relish, roquette, hash, toasted sourdough - no meat option, swap for marinated tofu + haloumi	



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

toffee apple french toast \$22
 thick cut cinnamon french toast, toffee apples, yuzu marscapone

smoked trout poke bowl *vg.o* \$24
 second fiddle smokehouse trout, sesame slaw, soba noodles, avocado, nori,
 edamame, pickled ginger
 vegetarian option: marinated tofu

spiced cauliflower bowl *vg, gf* \$22
 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

crispy fish burger \$24
 soda battered john dory, remoulade, jack cheese, potato bun, fries

porchetta toastie *g.f.o* \$22
 porchetta, broccoli rabe, chimichurri, rocket, toasted sourdough, fries

veg toastie *g.f.o, vg.o* \$22
 curry eggplant, cashew cream, coriander, pickled onion, 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

brisket toastie *g.f.o* \$22
 slow braised brisket, beer mustard, pickles, sauerkraut, cheddar,
 toasted sourdough, fries

thai chicken roll \$22
 miso chicken, sesame slaw, sambal, mint + coriander, potato bun, 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



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