



BREAKFAST

BREADS

Sonoma Toast – sourdough / soy linseed (2 pieces)	6
Baked gruyere cheese / smoked ham toast / Dijon mustard / rocket / fried egg	18
Toasted milk bun / onion jam / avocado / fried egg / house BBQ sauce / bacon & lettuce	18
Soy & linseed sourdough / vine ripened tomato / avocado / feta / basil & chili flakes	18
Buttermilk pancakes / caramelised banana / maple syrup & Nutella mascarpone	18
French toast / warm seasonal fruits / mascarpone	17
Banana bread / caramelised banana / sweetened mascarpone	15

EGGS

2 free range eggs of the following choice served with sourdough toast - Poached / Scrambled / Fried	14.5
Eggs Benedict— choice of gypsy ham / smoked salmon / spinach	18
Huevos rancheros – beans / mozzarella / chorizo / pico de gallo / fried egg / tortilla	20

OMELETTES

Gypsy ham / Manchego cheese	18
Spanish - saffron potato / chorizo / oven roast capsicum / parsley & basil	20
Mushrooms / aged parmesan shavings / rocket / truffle oil	18
Herb & ricotta	18

HEALTHY

B'fast bowl - poached eggs/avocado/organic mixed grains/beetroot/pickles/kale/chili/ricotta/hummus	20
- add smoked salmon	24
Baked egg whites / heirloom truss tomato / spring vegetables / labneh	18
Seasonal fruit salad / Greek yoghurt	15
Apple & pear chia muesli / nuts, seeds & berries / soy milk & banana / coconut yoghurt	15
Mixed nut & oat granola / whipped Barambah organic yogurt / poached rhubarb	15

SIDES — can be added to any dish 4.5 each

Black Forest Bacon
Buttered baby spinach
Hash browns with dill & red onion
Smoked salmon
House made “baked beans”
Beef & thyme sausage
Mushrooms with flat leaf parsley
Roast tomato
Avocado

JUICES

Orange, apple, pineapple, watermelon
With additions of carrot, ginger or mint

COFFEE

Lavazza	4.5/5.5
Vienna coffee / Vienna chocolate	5
Iced coffee / Iced chocolate	8

Our menu changes regularly to ensure we are using Sydney’s best available produce.

Please note a 10% surcharge applies on public holidays



LUNCH FROM 12PM

LIGHT SMALL PLATES

Charcuterie – Bresola / Sopressa Salami / Jamon Serrano /pickles /green olives/hummus/mozzarella	28
Selection of mixed olives / hummus / warm sourdough baguette	15.5
Chicken liver parfait / tea soaked prunes / grilled rosemary / garlic ficelle baguette	18
Tempura zucchini flowers / goats cheese & green olive cream / slow cooked tomato/rocket	20
Mozzarella / cherry truss tomato / sour dough / aged balsamic	22
Mozarella / cherry truss tomato / sourdough / aged balsamic	20

SALADS & BOWLS

Grilled Spring vegetable / avocado / preserved beetroot / feta & horseradish	22
add a baked salmon fillet	28.5
Barramundi / freekeh / nuts & seeds / mint / avocado & cucumber / yoghurt chutney	28
Organic wild rice / herb roast chicken breast / sweet potato / tomato & cucumber / yoghurt chutney	28
Hand rolled gnocchi / hazelnut cream /asparagus/baby spinach/cherry truss tomato/aged parmesan	23
Prawn linguini /chili / garlic / baby spinach / lemon / basil & dill	24/30

LARGE PLATES

Seafood Risotto / clams / prawn / salmon / barramundi / Mediterranean broth	28.5
Snapper fillet / Thai style salad / coriander & chili dressing / wasabi mayo / sprouting shoots	28.5
Pork belly / heirloom carrots / garden peas / cauliflower puree / chili julienne	28.5
250g Tasmanian Scotch fillet / café de Paris butter/ fries	35

BURGERS & SANDWICHES

180g Wagyu burger – lettuce / tomato / beetroot jam / garlic aioli / manchego / fries	25
Grilled brioche / peppered Beef fillet / pickled cucumber / green chilli / fennel / aioli	20
Open Soy Linseed sourdough /dill cream cheese/smoked salmon/boiled egg/sweet mustard dressing	20

FOR THE TABLE

Mixed leaf salad / shoestring fries / green beans with almonds & eschallots	8 each
Warm Sonoma ficelle baguette	8 full/4half

SWEETS

Eton mess / lemon cream / Summer fruits	15
Tiramisu	
Buttermilk panna cotta / balsamic macerated berries / almond	
Chocolate fondant / tim tam ice cream / raspberry coulis	
Summer pudding / seasonal berries / mascarpone	
Selection of cheeses / breads & biscuits / fig paste / muscatels	18
Affogato (<i>choice of Frangelico, Kahlúa, Amaretto or Baileys</i>)	18
Devon tea / fruit & plain scones / tea or coffee	20
Handmade Petit fours	15

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