

BRUNCH MENU

WEEKENDS

SOURDOUGH TOAST 6

Butter & condiments (v)

TOASTED BANANA BREAD 8

Maple butter

FRUIT BREAD 8

Toasted with cinnamon butter

EGGS ON TOAST 9.5

Chargrilled sourdough with eggs your way (GFA)

SEASONAL FRUIT SALAD 16

Leatherwood honey, vanilla bean yoghurt (GF,v)

BIRCHER MUSELI 14

Berry compote, goji berries, hulled hemp seeds, green apple, coconut flakes (v)

SMASHED AVOCADO 18

Sourdough, poached eggs, roasted sweet corn, feta & dukkah (v,GFA)

NOURISH BOWL 19

Pearl cous cous & lentils, poached eggs, sumac spiced pumpkin, crispy kale, haloumi, mushroom, raw kraut & fresh herbs

BACON & EGG BURGER 16

Fried egg, bacon, cheese, hash brown & tomato chutney (GFA)

SLOW COOKED MUSHROOM RAGU 17

Poached eggs, goats curd, sourdough & herb oil (v)

ZUCCHINI FRITTERS 16

Romesco sauce, poached eggs, baby herb salad (GF, v)

CHILLI CRAB SCRAMBLED EGGS 22

Roasted thyme tomatoes, Korean hung labneh, sourdough, been shoots, witlof & fresh herbs (GFA)

FRENCH TOAST 18

Banana, honey & cornflake crunch, strawberry Persian fairy floss, maple syrup & salted caramel

BIG BREAKFAST 25

Eggs your way on sourdough, chorizo, bacon, roasted tomato, mushroom ragu & haloumi

AVOCADO / BACON / CHORIZO HALOUMI 6 EA

MUSHROOM RAGU / HASH BROWN ROASTED TOMATO 5 EA



ZAATAR 9

roasted flatbread

CRISPY FRIED CAULIFLOWER BITES 16

with buttermilk & chive dipping sauce (GF,v)

THAI FRIED CHICKEN 18

with chilli, green papaya & bean sprout salad (GF)

BLUE SWIMMER CRAB SPAGHETTI 29

Chilli, wood roasted cherry tomatoes & basil

MIDDLE EASTERN BONELESS CHICKEN LEG 28

Pearl cous cous & raisin salad, preserved lemon & coriander yoghurt

WAYGU BEEF BURGER 19

Burger sauce, cheese, house pickles, lettuce & chips

12HR SLOW COOKED LAMB SHOULDER 32

hummus, spiced chickpeas, yoghurt & flatbread

Sides

CRISPY CHIPS WITH AIOLI (GF) 9

WOOD ROASTED PUMPKIN WITH DUKKAH (V) 8

MIXED LEAF SALAD CUCUMBER & HERB DRESSING (GF,V,VG) 7

PEARL COUS COUS RAISIN & PRESERVED LEMON SALAD (V,VG) 8

Wood Oven Pizza 12"

MARGHERITA 20

San Marzano tomato, fior di latte, basil (v)

MORTADELLA 22

Caramelised onion, pickled chilli & feta

12HR SLOW COOKED LAMB SHOULDER 24

Coriander yoghurt, roasted tomato & sumac

ROASTED PUMPKIN 22

Red pepper pesto, spinach & dukkah (v)

BURRATA PIZZA 26

Fresh & roasted heirloom tomatoes, San Marzano sauce, basil (v)

GF PIZZA BASE + 5 VEGAN CHEESE + 3

Dessert

Please ask our wait staff for dessert options

DRINKS

Smoothies

BREAKFAST TREAT 10

Mixed berries, ice-cream, honey, full cream milk

GREEN SMOOTHIE 10

Spinach, apple, cucumber, banana, ginger, coconut water (v)

MANGO COLADA 10

Mango, orange, coconut milk (v)

Juice

FRESHLY SQUEEZED OJ 7

Breakfast Tipple

NV SIDWOOD ESTATE 9

SPARKLING PINOT NOIR
CHARDONNAY Adel Hills SA

BLOODY MARY 18

Absolut vodka, tomato juice, lemon, tobasco, worcestershire sauce, pepper,

RASPBERRY MIMOSA 16

Chambord, Sparkling wine, raspberry sorbet, lemon

WAKE UP ESPRESSO MARTINI 18

Double espresso, Absolut vanilla vodka, Kahlua

(GF) gluten free (V) vegetarian (VG) vegan
GFA + \$2.50

We take your allergy & dietary requirements very seriously. Please advise at the time of booking & we will do our best to accommodate you.