

# DB

toast + preserves 7.5  
sourdough, rye, multigrain, fruit  
toast, gluten free + 2

gf  
df banana, honey +  
coconut loaf 10  
served with house made preserve

eggs 9  
scrambled, poached, fried served  
with toast

house baked granola 15  
seasonal fruit, nuts + seeds, goji  
berry, lemon curd, vanilla yoghurt

gf  
df chia pudding 15  
mango + coconut soaked  
chia, watermelon

porridge 13  
quinoa, roasted cashew,  
banana, honey

bircher muesli 15  
organic oats, hazelnuts,  
shaved apple, orange segments,  
seasonal berries

hotcake 18  
plum + peach crumble,  
mascarpone

gf benedict 20  
roast pork belly, house hash  
brown, tarragon hollandaise,  
cavolo nero, crackling,  
poached eggs

gf mushroom d'luxe 20  
mixed mushroom medley, white  
wine, cream, goats cheese, pine  
nuts, polenta croutons, truffle oil,  
poached eggs

gf mexican omelette 20  
slow braised beef cheek, queso  
fresco, grilled corn + avocado  
salsa, bravas oil, corn chips,  
charred chilli

gf burrata 18  
free range prosciutto, fresh fig,  
poached egg on a pumpkin,  
quinoa + chia seed loaf

gf/o avocado on toast 19  
feta, mint, chilli, seeds,  
poached eggs

super salad 16  
green beans, spinach, broccoli,  
freakah, farro, pomegranate,  
halloumi, shaved almonds  
+ grilled chicken 5  
+ cured salmon 5

lamb salad 18  
cous cous, cauliflower, currants,  
snow pea tendrils, dukkah, sumac,  
coriander, pomegranate dressing

gf/o waldorf sandwich 16  
poached chicken, apple, celeriac,  
celery, walnut, cress

beef burger 15  
american cheese, lettuce, pickles,  
onion, house sauce  
+ smoked bacon 5

soft shell crab burger 16  
watercress, fennel, citrus  
mayonnaise

market fish / market price  
with seasonal sides

kids  
egg + vegemite soldiers 6  
baked beans 6  
chicken nuggets 11.5  
with fries

sides  
roast tomato 4  
roast mushroom 4  
hollandaise 4  
tarragon hollandaise 4  
bacon 5  
chorizo 5  
halloumi 5  
smashed avocado 5  
persian feta 5  
cured salmon 5  
house hash brown 5  
beef patty 5  
fries 5



gf ..... gluten free  
gf/o ..... gluten free option  
df ..... dairy free

symmetry coffee roasters  
house blend 4  
single origin 4.5  
decaf blend 4  
mug + .5  
extra shot + .5  
soy + .5  
almond + 1  
split shot 6  
hot chocolate 4  
+peanut butter 1  
prana chai 5.5  
turmeric latte 5.5

tea 4  
earl grey  
english breakfast  
lemongrass + ginger  
chamomile  
peppermint  
green  
cold drip 5  
vietnamese iced coffee 6  
iced chocolate 6  
iced chai 7  
milkshakes  
vanilla, chocolate,  
strawberry, caramel  
blue heaven 6  
salted caramel, oreo 8  
thickshake + 1

organic lemon squash 5  
coke / coke zero 3.5  
cape grim sparkling  
330ml 5 / 880ml 8  
organic orange juice 5  
cold pressed juice 6  
red - beetroot, carrot,  
celery, cloudy apple +  
lemon  
green - kale, cucumber,  
capsicum, cos lettuce,  
cloudy apple + lemon  
orange - tumeric,  
orange, apple, carrot +  
lemon

wine 9  
beautiful isle tamar  
river, tasmania  
white  
blend of riesling, pinot  
gris, sauvignon blanc,  
chardonay  
red  
blend of pinot noir,  
cabernet, shiraz,  
tempranillo, merlot  
bubbles 9  
chrismont prosecco  
beer  
rotating selection, ask  
your waiter