

**WINTER FRUIT SALAD 12 \***

baked lemon ricotta parfait, poached rhubarb & pear, passionfruit dressing, brazil nut, pumpkin + sunflower seeds

**HOUSE ROLLED ORGANIC OAT PORRIDGE 12 \***

apple, hibiscus honey, almond milk, dehydrated plum, cultured sheep's milk

**INDIAN FRENCH TOAST 12**

masala potato + tamarind stuffed bread pakora, green chilli & mint chutney, fried curry leaves

**JUMPIN' MONKEY 14 \***

banana + rye bread, espresso salted caramel, roasted banana curd, caramelised banana, cacao, clotted cream

**SMASHING PUMPKIN 18.5\***

roast queensland blue pumpkin, romesco, beans, hazelnut, herb gremolata, croutons, poached egg

**THE POTATO HASH 21.5**

russet potato hash, smoked shoulder bacon, poached egg, baby kale salad, bagna cauda

**AVOCADO ON TOAST 18.5**

marinated avocado, sprouting lentil + mung bean, mixed seeds, tomato, goats curd, soft herb, salsa verde, sourdough toast

**HOUSE OF THE RISING SUN 20.5 \***

ricotta hotcakes, yuzu + marscapone cheesecake, grapefruit + fennel salad, yuzu meringue, matcha crumble

**CRAB & POTATO OMELETTE 20.5**

blue swimmer crab & potato omelette, tomato kasundi, green bean, dill & radicchio salad, herbed crème fraiche

**CHICKEN, BISCUITS & GRAVY 21.5**

poached saskia beer free range chicken, buttermilk biscuits, white gravy, pickles, fermented chilli

**PERSIAN CAULIFLOWER SALAD 18.5\***

spiced cauliflower, shaved zucchini, crispy chickpea, pomegranate, mint, dill, babaganoush, pistachio, zhoug

**POTATO GNOCCHI & LAMB RAGOUT 21.5**

potato + pecorino gnocchi, lamb shoulder ragout, parsley, anchovy sourdough crumb

**SMOKED SALMON SOBA NOODLE BROTH 21.5**

tea smoked salmon, soba noodle, shimiji mushroom, eggplant, bean sprouts, prawn + ginger broth

**EXTRAS**

burd eggs x2	4
zeally bay organic sourdough toast x2	6.5
avocado	5.5
slow roast tomato, black garlic, greek oregano	4.5
kale, herb & shallot salad, lemon dressing	4.5
meatSmith thick cut bacon, hasbeans coffee rub	6.5
grilled la boqueria chorizo, saffron aioli	6.5
g.f precinct bread	2.5

contains nuts \*

Let us know if you have any dietary requirements and we'll talk you through the dishes that can be made suitable

## COFFEE

house blend - black or white 4

extra shot 0.5

soy 0.5

almond milk 1.5

## ONTAP

nitrogen infused cold brew coffee 6

## COFFEE SHOWCASE

read the story behind your coffee - refer to our current coffee showcase menu, changing fortnightly

## OTHER DRINKS

chai latte 4.5

magic mocha 5

hot chocolate 5

## MORK HOT CHOCOLATE 6

pure, dark & rich, made from real cacao, served with unrefined coconut blossom sugar

## EVERYDAY TEA

english breakfast / earl grey 4

chai tea 4.5

## HERBAL TEA 4.5

lemongrass ginger / peppermint / chinese sencha

## SPECIALTY TEA

HONG CHA 6.5

sweet honey notes with malty overtones

## HIMALAYAN SPRING WHITE 7

fresh, clean, light liquor, crispy and oral aroma

## WILD ANCIENT BLACK 10

complex notes of stewed stone fruit, tangy yellow plum on the nose, sourced from 200-year-old trees

## COCONUT WATER 6

## ICED COFFEE / CHOCOLATE / MOCHA 7

## SEASONAL JUICES, TONICS & SHRUBS 8.5

PINEAPPLE PEPPERBERRY pineapple, australian pepperberry leaf, verjus

TOOTIE FRUITY watermelon, strawberry, white grape

KERMIT cucumber, celery, sage, lemon, elderflower

BARNEY beetroot, ginger, lemon, orange

FRESHLY SQUEEZED VALENCIA OJ juiced to order

## SMOOTHIES & SHAKES

BANANA HAMMOCK 8.5 banana, honey, cinnamon

PURPLE RAIN 9.5 acai berries, coconut water, banana

SMOOTH DATE 10 \* almond milk, banana, dates, cinnamon, nutmeg

XMAS IN JULY 8.5 steamed eggnog, cinnamon, clove, nutmeg, orange

## MILKSHAKES 6.5

vanilla / strawberry / chocolate