



**DEAD
RINGER**

brunch

to start

bread & butter project • whey & rye	v	3.50
chilled mussels in shell • mignonette (6pcs)	gf	9.00
duck rillettes • plum • shoestring crisps	gf	18.00
king prawns • bisque emulsion • kaffir lime	gf	25.00

mains

tomato & ricotta tart • roquette salad	v	20.00
omelette • morcilla • red coral leaves	gf	19.00
ocean trout tartare • celeriac remulade • brioche		21.00
pine mushroom • farro • cress & pickles	v	24.00
roasted lamb ribs • buttered spinach • pine nuts	gf	22.00
blue mackerel • pickled zucchini • fried capers	gf	30.00

sides

broccoli florets • nectarine • pecorino	v, gf option	11.00
bitter leaves • sweet orange	v, gf	9.00
potato salad • cornichons • capers	v, gf	11.00

sweet

coffee mousse • caramelised fig • hazelnut praline	v	11.00
daily pastry • spiced rum canelé (3pc)	v	10.00
australian cheese selection (120g)	v, gf option	24.00

coffee

cold drip 4.00

No 161T blend (tanzania) • welcome dose • roseberry

delivery POA

whatever you need from our friendly neighbours with espresso machines

beverage

mimosa 8.00

bottomless mimosa* 20.00

cold pressed juice • prosecco • liquor

eureka spritz 16.00

lemon • apricot • sparkling wine

bloody mary 14.00

gin • tomato • sherry • umami

el gringo 19.00

tequila • citrus • cucumber • jalepeno

mandatory 19.00

bourbon • cold drip • vanilla • spice

breakfast beer 8.00

sample brew • 'gold ale'

sparkling wine gls / btl

dal zotto • 'pucino' prosecco king valley • vic 10.00 /56.00

white wine

vermentino • delinquente riverland • sa 12.50 /59.00

fiano • marq margaret river • wa 14.00 /64.00

rosé wine

sangiovese shiraz • gilbert mudgee • nsw 13.00 /60.00

red wine

pinot noir • airlie bank yarra valley • vic 12.00 /57.00

grenache blend • y&p barossa • sa 13.00 /61.00

please ask for our full wine list

* responsible service, 2 hour sittings, sharing blah blah blah