

LUNCH

SEE OUR BOARD FOR LUNCH SPECIALS



MAINS

- **Kimchi Bacon Benedict \$20**
spinach, poached eggs, gochujang hollandaise; on croissant
- ☞ **House Baked Beans & Chorizo \$22**
● pommes dauphine, poached egg; lime & wasabi whipped sour cream
- ☞ **Chilli Con Carne \$23**
● char-grilled polenta cake, smashed avo, tomato salsa and paprika labne
- Matcha Flank Steak \$24**
focaccia, cherry labne, roasted apples, roasted onions, matcha salt, pesto and toasted almonds
- ☞ **Charred Tuna Belly Bowl \$26**
☞ marinated w yuzu & salted chilli; served with 5 spiced shiitake, garlic yoghurt cucumber, pickled carrots, sautéed spinach, fried egg, garlic bean sprouts and yuzu gochujang dressing; on scorched rice
- **Pancakes \$22**
fried maple & lemon pepper chicken wings, garlic whipped ricotta and tomato chutney
- ☞ **Flame Grilled Chicken Thigh \$24**
☞ marinated w lemongrass & ginger; served w asian herb rice salad, edamame and cucumber
- **Platter For 2 \$40**
bacon, chorizo, hash browns (2), mini croissants, smashed avo, mushrooms, fried eggs, haloumi, sourdough, fruit yoghurt bowls and tomato chutney
- ☞ **Duck Breast \$28**
☞ celery, potato, apple & sultana salad; fried salted egg and tonkatsu sauce
- ☞ **Omelette \$23**
☞ crab & tomato salsa, shichimi togarashi; mixed mushrooms, fried laver and bonito butter
- ☞ **Cheesy Polenta Waffle \$22**
☞ ham, fried egg, pickled cucumber
● slaw and tomato chutney
- ☞ **Savoury Crêpes \$23**
● wholemeal crêpes with béchamel, pulled chicken, sautéed leeks, rosemary roasted mushrooms and spinach salad
- ☞ **House Potato Hash \$23**
☞ black pudding, poached egg and rocket & potato creamy soup
- **Roasted Pumpkin & Haloumi \$22**
☞ prosecco & pea purée; laoganma & cherry roasted salsa; ● toasted almonds and za'atar spices
- ☞ **Açai Bowl \$20**
☞ gluten free granola, chia seeds, seasonal fruits, coconut flakes, ● coconut panna cotta and dried mango

● AVAILABLE FOR WEEKEND BREAKFAST

BAO BUNS

2 PER SERVE

- **Kimchi Beef Bao \$19**
beef patties, preserved olive mayo, kimchi and melted cheese
- **Panko Crumbed Pork Bao \$18**
fried pork fillets, hong kong style tomato gravy and parmesan
- ☞ **Peanut Butter Tofu Bao \$16**
☞ marinated tofu, spiced chilli mayo, sesame ssamjang, pickled chinese cabbage, mint and coriander
- **Duck Breast Bao \$19**
smoked oranges, chilli & coconut jam and garlic yoghurt
- ☞ **Chicken Larb Bao \$18**
☞ roasted rice seasoning, nahm jim dressing, tomato and cucumber

DESSERT

- ☞ **Sizzling Chocolate & Almond Brownie \$16**
☞ butterscotch ice cream, caramel popcorn and chocolate fudge sauce
- ☞ **Sizzling Matcha & White Choc Brownie \$16**
☞ matcha ice cream, meringue and white choc & miso sauce
- ☞ **Crème Brûlée \$15**
☞ mixed berry compote and vanilla ice cream
- ☞ **Ice Cream Crêpe \$13**
☞ vanilla ice cream wrapped in crêpes w burnt butter orange or choc fudge sauce
- Puffle Special** - please check specials board
- ☞ **Ricotta & Cointreau Dumplings \$14**
☞ spiced honey, condensed milk & yoghurt whip and vanilla ice cream
- ☞ **Dark Chocolate & Cherry Torte \$15**
☞ cherry labne, almond dacquoise, red wine dates & sultanas and vanilla ice cream
- ☞ **Plum, Apple & Ginger Crumble \$15**
☞ vanilla ice cream, hazelnut creme anglaise, assam tea & white chocolate ganache
- ☞ **Black Sesame & Coconut Panna Cotta \$14**
☞ brown sugar syrup, ginger & fennel seed stewed apples and walnut crumb
- ☞ **Taro Bavaoise \$16**
☞ earl grey tea sago, charred lychees and vanilla sable biscuits



**all comes with sourdough
**individual prices are for add ons*

NIBBLES

- ☞ **Duck Fat Roasted French Fries \$8.5**
☞ pho broth aioli
- ☞ **Sweet Potato Chips \$10**
☞ lemon & miso aioli
☞ add plum powder +0.8

- ☞ gluten free
- ☞ dairy free
- ☞ vegetarian
- ☞ option

ALLERGIES OR DIETARY REQUIREMENTS
PLEASE CONSULT PRIOR ORDERING.
WE ARE NOT RESPONSIBLE
AFTER FOOD IS SERVED.

1.65% all cards
split bill up to 5 cards
15% public holidays