

Breakfast



till 2pm

Organic Açai Bowl DF, CN, VG granola, banana, strawberry, mango, coconut GFOA with GF granola +1	18
Homemade Granola Bowl CN, V Greek yoghurt, seasonal fruits, honey GFOA with GF granola +1	17
Smoked Salmon Bagel smoked salmon, avocado, cucumber, dill cream cheese, pickled onion, capers, tomato GFOA with GF buns +2	21
Steak and Eggs GF rump steak, eggs how you like them	26
Shakshuka GFOA marinated tomato, avocado, coddled eggs, feta, sourdough	20
Avocado Smash on Sourdough CN, GFOA poached eggs, feta, tomato, dukkah	23
The Ultimate Grilled Cheese Sandwich V oak smoked cheddar, gruyere, emmental, rosemary sourdough, house salad	22
B.L.A.T.E. nitrate-free <u>B</u> acon, <u>L</u> ettuce, <u>A</u> vocado, <u>T</u> omato, <u>E</u> gg, cheddar, homemade BBQ sauce, brioche bun GFOA with GF buns +2	21
<i>new!</i> Pistachio and Berries French Toast CN, V crispy kataifi, mixed berries, white chocolate ganache	22
Eggs Benedict on Toasted Croissant VG, GFOA choice of: nitrate-free ham / smoked salmon / spinach and mushroom	24
BREAKFAST PLATTER <i>A hearty way to start your day. Choose from:</i>	30
Aussie DF, GFOA 2 eggs, beans, portobello, tomato, free-range pork sausage, nitrate-free bacon, sourdough	
Vegan VG, GFOA portobello, kale, tempeh, beans, tomato, avocado, sourdough	
Keto GF 2 eggs, avocado, portobello, kale, tomato, nitrate-free bacon, free-range pork sausage	

**gluten-free bread available upon request*

little farms

Bakery

Banana Bread Slice VG	4
Croissant with Butter and Jam V	6
Pain Au Chocolat V	5.5
Blueberry Muffin V	6
Chocolate Peanut Butter Muffin VG, CN	7
Chocolate Sea Salt Cookie	4
Peanut Butter Cookie VG, CN	4
Cranberry Oat Granola Cookie	5
Caramel Swirl Muffin	6

**gluten-free option available at the display*

Baked Fresh Daily



Desserts



Bailey's Tiramisu	12
NY Cheesecake	10
Old Fashioned Carrot Cake CN	10
Chocolate Flourless Praline CN, GF	10
Chocolate Lava Cake CN	14
Little Farms Pavlova CN, GFOA <i>from 11am</i> whipped mascarpone, mixed berry compote, Little Farms berries, granola	12

Browse our cake display for seasonal treats



Build your own breakfast

2 Sourdough Toast with Butter and Jam 2 V, GFOA	8
Barossa Eggs GF	5
Free-range Pork Sausage GF	7
Nitrate-free Bacon GF	7
Avocado VG, GF	6
Portobello VG, GF	7
Baked Beans VG, GF	6
Halloumi V, GF	8

All prices are subject to prevailing GST and service charge.

Despite every effort, small traces of egg, meat, seafood, flour and nuts may cross contact. If you have an allergy, please approach our team for assistance before ordering.

CN - Contain Nuts DF - Dairy-free GF - Gluten-free GFOA - Gluten-free option available VG - Vegan V - Vegetarian

Salads and Soups

from 11am

 Avocado, Quinoa and Feta Bowl CN, GFOA	22
walnut, blueberry, tomato, baby spinach, romaine lettuce, pomegranate, lemon miso dressing	
Spiced Cauliflower CN, V, GFOA	21
pomegranate, avocado, almonds, red cabbage, baby spinach, mint yoghurt and molasses dressing, sumac spice	
Classic Caesar Salad GFOA	19
romaine lettuce, nitrate-free bacon, poached egg, parmesan, garlic toast	
Chef's Soup of the Day DF, GF, VG	12
sourdough or gluten-free bread	

Add to your salad

Smoked Salmon GF	9
Chicken Breast GF	8
Tempeh VG, GFOA	5
Homemade Falafel VG, GFOA	6

Asian

from 11am

 Chicken and Cauliflower Rice CN, DF, GFOA	27
pan-seared chicken breast, romaine salad, almond chili pesto, ginger, coriander	
<i>new!</i> Chilli Crab Pasta  DF	30
spaghetti, crab meat, homemade chilli crab base, fried mantou, coriander salad	
 Chickpea and Mushroom Coconut Curry CN, VG, GFOA	24
pickled slaw, Fable mushrooms, pomegranate, cauliflower rice, cashew, poppadom	
Barbecued Pork Rack 	32
Korean glaze, BBQ sauce, sesame seeds, spring onion, house salad	
Sesame Tuna Tataki and Soba	24
wakame, avocado, edamame, lettuce, green mango, ginger soy dressing	
<i>new!</i> Mussels Sambal Cream  GFOA	24
NZ greenshell mussels, sambal, cream, pita bread	

*gluten-free bread available upon request

Mains

from 11am

Chicken Breast Barley Risotto	29
pan-seared chicken breast, root vegetables, feta, kale, white wine	
Fish and Chips GFOA	30
sustainable sea bass, house salad, tartar sauce choice of: beer battered pan-seared	
Caribbean Jerk Chicken  DF	30
grilled half chicken, charred greens -Please allow at least 25 mins wait time	
Pan-Seared Salmon DF, GF	36
homemade avocado salsa, mandarin orange gel, coriander	
Smash Burger 	28
grass-fed beef (AUS), cheese, lettuce, pickled cucumber, tomato, sriracha mayo, shoestring fries GFOA with GF buns +2	
Steak Frites GFOA	32
grass-fed striploin 250g (AUS) steak, salt, shoestring fries	

<i>new!</i> Chicken Avocado Sandwich  GFOA	24
sourdough, sliced avocado, sriracha aioli, cheddar, sliced tomato, house salad	

<i>new!</i> Braised Lamb Leg  GFOA	32
lamb barbacoa, cucumber pico de gallo, flour tortilla, pickled onion, purple cabbage, lime	

Pasta GFOA

from 11am

<i>new!</i> Confit Yellowfin Tuna Arrabbiata 	26
fettuccine, spicy tomato sauce, Kalamata olives, fried capers, arugula, Grana Padano	
Mushroom Medley Aglio Olio Orecchiette  VG	24
mixed mushrooms, green asparagus, garlic sun-dried tomato, baby spinach, chilli flakes, parsley	
Tiger Prawn Fettuccine 	29
tiger prawns, onion marmalade, prawn stock, cherry tomato, bird's eye chilli, sesame pangrattato	

 Ox Cheek and Mushroom Pappardelle	28
plum tomato stew, mixed mushrooms, Grana Padano	

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Scan for digital menu and more information about our dishes



KTPC, SRGC, HLVC, TLMC