

BREAD BY RUSTICA

Toasted & served with butter and your choice of condiments

9

EGGS ANYWAY

Poached, fried or scrambled eggs served with sourdough

14

HOUSEMADE NAKED GRANOLA (V)

Mix of nuts, seeds, oats and dried fruits, fresh fruit, Greek yogurt, honey + milk of your choice

(No refined sugar + seed oil free)

21

STRAWBERRY FRENCH TOAST (V)

Spiced apple, strawberry, crumble, mascarpone, creme anglaise

26

MAPLE BUTTER CROISSANT FRENCH TOAST

Pork sausage, maple bacon, syrup

~ add poached egg +4

27

MUSHROOM MEDLEY (V)

Parsnip purée, greens, poached eggs, pecorino cheese, chives, Tuscan flatbread

29

AVO TOAST (V)

Tomatoes two ways, stracciatella cheese, spiced seeds, seedy sourdough

~ add poached egg +4

~ add bacon +8

22

CHILLI SCRAMBLED EGGS (V)

Chives, coriander, pickled chilli, crispy shallot, crème fraîche, Tuscan flatbread

~ add bacon +8

24.5

TURKISH EGGS (V)

Roasted peppers, cherry tomatoes, poached eggs, goats yoghurt, pickled onions, chilli oil, basil, Tuscan flatbread

~ add chorizo +7

24.5

LOBSTER & PRAWN BENEDICT (I)

Poached eggs, herb hollandaise, butter lettuce, shokupan

~ add glass of sparkling +10

34

STEAK & EGGS (GF, DF)

200g porterhouse steak, 2 fried eggs w chimichurri sauce

34

POKE BOWL (GF, DF, A)

Miso salmon, seasoned rice, edamame, wakame, pickle cabbage, Kewpie mayo, avocado & cucumber

31

CHOPPED CHICKEN SALAD

Lemon herb chicken tenderloin, stracciatella cheese, cherry tomatoes, capsicum, radish, cucumbers, Spanish onion, alfalfa, mixed leaves, quinoa, boiled egg, green goddess dressing

25

OPEN STEAK SANDWICH

Grilled porterhouse, spicy tomato relish, seeded mustard aioli, comté cheese, mixed leaves, sourdough, fries

~ add glass of Pinot Noir +10

36

CHICKEN SCHNITZEL

Cabbage, lettuce and herb slaw + ricotta salata

26

SIDES

Herb hollandaise	3	Mushroom	6
Egg	4	Potato hash	7
Tomato & balsamic	4.5	Chorizo + aioli	7
Sautéed greens	5	Free range short-cut bacon	8
Goats feta	5.5	Pork sausage	8
Avocado half	5.5	Grilled chicken	9
Grilled halloumi + lemon	6	French fries	10

KIDS 13 AND YOUNGER

Boiled eggs and toast 'soldiers'	10.5
Scrambled eggs on croissant	11.5
Cheese croissant	8

VG / vegan
V / vegetarian
GF / gluten friendly
DF / dairy free
O / option

New laws require seafood to be listed as the below:
A / Australian
I / imported
M / mix of both

HAPPY HOUR!

EVERYDAY
1 TIL 4PM

\$7

BASIC
TINNIES

\$8

WINES

\$15

ESPRESSO
MARTINIS

BEER

Great Northern Mid (3.5%)	10
Stone & Wood Pacific Ale (4.4%)	11
Guinness Draught Stout 440ml (4.2%)	14

SPARKLING WINE

Guerreri Rizzardi Prosecco / Veneto, Italy	10 / 45
Hahndorf Hill Rosé / Adelaide Hills	10 / 45

WHITE WINE

Babich Black Label Sauvignon Blanc / Marlborough, NZ	10 / 45
Balgownie Estate Black Label Chardonnay / Yarra Valley, VIC	11 / 50

RED WINE

Riposte Wines 'The Dagger' Pinot Noir / Adelaide Hills, SA	11 / 50
Cantina Tollo Sangiovese / Abruzzo, Italy	10 / 45

COCKTAILS

Mimosa - Prosecco, orange juice	12
Aperol Spritz - Aperol + prosecco, soda water	20
Bloody Mary - Vodka, worcestershire, tabasco, salt, pepper, lemon, tomato juice	22
Espresso Martini - Vodka, coffee liqueur, double ristretto	19
Classic Marg - tequila, lime juice, cointreau	19

FIZZ

Coca-Cola / Coke Zero	6
Kreol Sparkling - Raspberry Lemonade / Tropical Pineapple	8.5

HOT DRINKS

Black	5.5
White	6
Batch Brew	6.3
Hot Choc	6.3
Matcha	6.3
Chai served on soy	6.3
Turmeric served on soy	6.3

COLD DRINKS

Cold Brew	7.2
Banana Bread Cold Brew	11.5
Vanilla & Sea Salt Coconut Cloud	11.5
Strawberry Matcha Coconut Cloud	12.5
Iced Cookie Butter Latte	11.5
Iced Long Black	6
Iced Latte	7.2
Iced Mocha	9.5
Iced Coffee	8.5
Iced Chocolate	8.5
Affogato (Add Baileys +8)	7.2

TEA

English Breakfast	5.5
Earl Grey	5.5
Camomile	5.5
Green	5.5
Lemongrass Ginger	5.5
Peppermint	5.5

COLD PRESSED JUICES

Kale, capsicum, cucumber, celery, cos, apple, lemon	9
Beetroot, carrot, celery, Pink Lady apple, lemon	9
Watermelon, pineapple, mint	9
Orange juice	8.5