



BREAKFAST until midday

House-made Sourdough toast
with butter and preserves 11.50

House fruit toast with butter 15.00
Add Ricotta and honey 6.00

Maple, tahini granola with yoghurt
and seasonal poached fruit 20.00
(Gluten free)

Pancetta and fried egg on
brioche bun with crunchy greens,
onion relish, chilli aioli 20.00

French toast with peach compote,
whipped ricotta, amaretti crumble 24.00

Nduja eggs, harissa, marinated greens,
confit garlic yoghurt + sourdough 24.00

Spring pea and lemony ricotta toast,
fried zucchini and poached egg 24.00

Crispy polenta with caponata, feta,
olive crumb, basil and pine nuts
and poached eggs 26.00
(Gluten free)

LUNCH PLATES from midday

Ratatouille tart with ricotta and
basil with green leaf salad 24.00

Harissa chicken salad, with marinated
kale, zucchini, zesty yoghurt dressing,
pepita praline, parmesan 26.00
(Gluten free)

Summer Fattoush, tomato, cucumber,
chickpea salad with grilled halloumi
and zaatar flatbread 26.00

Chickpea Farinata, whipped ricotta,
blistered tomato, olive crumb,
rocket salad, smoked almonds 26.00
(Gluten free)

SOURDOUGH PIZZA

Chorizo, tomato sugo, mozzarella,
Goats cheese and fresh rocket. 28.00

Zucchini, mozzarella, garlic oil ,
lemon, chilli, basil and pistachio 27.00

Garlic three cheese, mozzarella,
gorgonzola, goats feta and thyme. 27.00

SIDE SALAD

Garden leaves, shredded cabbage,
toasted almonds, peach, parmesan 14.00