



BREAKFAST until midday

House-made Sourdough toast with butter and preserves

11.50

House fruit toast with butter
Add Ricotta and honey

15.00
6.00

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

20.00

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
(Gluten free)

26.00

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
(Gluten free)

26.00

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
(Gluten free)

26.00

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