

BREAKFAST

EGG ON TOAST (V)

Poached, scramble or fried on ciabatta with house-made relish \$10

*Add bacon extra \$5

HOUSE-HASH (GF)

House-made hash with poached eggs and hollandaise sauce w

-Salmon \$21 -Bacon \$20 -Spinach \$19

SWEET WAFFLE

Sweet waffle topped with bacon, ricotta & maple syrup \$16

THE GRILL

Bacon, poached eggs, creamy mushroom, kransky, saute spinach, house-hash and ciabatta w house-made hollandaise

\$24 or 1/2 \$16

FRIES

W Ketchup & Aioli \$10

PEANUT BUTTER ON TOAST (VEGAN)

Spread of peanut butter on sourdough topped with banana & toasted coconut & cinnamon sugar \$ 10

EGG BENEDICT

Poached eggs w ciabatta & hollandaise sauce w

-Salmon \$19 -Bacon \$18 -Spinach \$17

HOUSE-MADE GRANOLA

Yogurt, seasonal fresh fruit & berry compote \$15

CREAMY MUSHROOM'S ON TOAST (V)

Toasted almond, pickle red onion, garden herbs, truffle olive oil

\$16*

ADD ON

Bacon \$5, Mushroom \$5, Avocado \$5 (When available), Kransky sausage \$5, Halloumi \$5, Spinach \$4, Single-hash \$3,

LUNCH

PULLED PORK SANDWICH

Grilled Swiss & Cheddar cheese served with BBQ pulled pork & fries \$20

PORK BELLY SALAD (GF)

Crispy pork belly serve with green salad, pickle red cabbage, feta, almonds, apple \$22

TAMARIND TOFU SALAD

Mixture of mushroom, bean sprout, red pepper, crunchy green, crispy noodle, tofu & herbs with tamarind dressing \$18

PATE & PICKLE PLATE

House-made pate served with sourdough, butter, pickle vegetable, sultana & marinated artichoke \$18

BUN THIT NUONG

Grilled pork, rice vermicelli noodle, roasted peanut, spring roll, pickle daikon & Vietnamese dressing \$20

KUY TEAV (GF)

BBQ pork & poached prawn with rice noodle, chives, garlic chips & bean sprout in a flavourful pork broth \$18

CANH GA CHIEN NUOC MAM (CHIKEN WINGS) (GF)

Crispy fried chicken wings coated in a sweet Asian sauce \$16

VIETNAMESE PLATTER

Plate with spring roll, summer roll, chicken roti wrap \$ dumplings served w side of salad \$15

\$24 This plate can be share between two people

. Please inform our friendly staff if you have any dietary requirement or allergies

. We use free range eggs & chicken

. (GF) Gluten Free -(V) Vegetarian