

D A Y

breakfast is served till 11.30am on weekdays and all day sat / sun
gluten free** and dairy free* alternative options available on request

BREAKFAST

| | |
|-------------------------------------------------------------------------|----|
| toast, salt river garden preserves | 12 |
| eggs your way on toast, scrambled extra \$1 | 16 |
| granola, greek yoghurt, seasonal fruits | 16 |
| overnight steel cut oats porridge, quince, prunes | 17 |
| brown butter, buckwheat pancake, greek yoghurt, lemon curd** | 25 |
| smoked tomatoes, scrambled eggs, ferment chilli, focaccia, feta | 25 |
| omelette, guanciale, toum, confit fennel ** * | 26 |
| farm breakfast, eggs, bacon, potatoes, whipped feta, avocado, sourdough | 29 |

SIDES

| | |
|-----------------------------|---|
| extra egg poached or fried | 4 |
| house made wheat free bread | 4 |
| greens / mushroom / avocado | 7 |
| bacon | 8 |

LUNCH

| | |
|----------------------------------------------------------------------|-----|
| pastrami croque monsieur, gouda cheese, sauerkraut, dijon, sourdough | 27 |
| chickpea socca, purple sprouting broccoli, almond, salsa verde** * | 26 |
| grilled lamb skewer, tarator, ras el hanout, flatbread | 30 |
| wild mushroom donuts, persian feta, basil | 27 |
| crayfish tortellini, yoghurt curd, saffron, spinach, habanero oil | 39 |
| market fish | m/p |

GARDEN / SIDES

| | |
|-------------------------------------------------------------------|----|
| garden leaves, crispy chicken skin, spring onion vinaigrette ** * | 19 |
| grilled endive, almond, pecorino, cure egg yolk ** | 23 |
| house made charcuterie ** | 39 |
| cassava fries, horseradish ** | 16 |