

BRUNCH

GRILLED PRAWN TOSTADA

mango, avocado,
fermented chilli, lime \$19

FARMHOUSE BAGEL

cheddar cheese, goat prosciutto,
pickles, sumac onions,
smoked chilli mayo \$14

WOOD FIRED BEEF IN BETEL LEAF (df, gf)

bo la lot, lemon grass, sweet soy,
peanuts \$17

BREAKFAST GNOCCHI

bacon, mushrooms, spinach,
poached eggs \$19

HOMEMADE PORK & VEAL

SAUSAGES (vlg)

pumpkin puree, beetroot crisps,
fried eggs \$19



STEAK 'N' EGGS (vlg)

Riverine premium rump,
fried eggs, chips \$21

BACON, EGGS & AVO

eggs your way, bacon,
char grilled pita, avocado,
hipster BBQ sauce \$16

FALAFEL SHMAFFEL (vg)

broad bean falafel, avocado, hummus,
sumac onions, wood fired peppers,
dukkah \$20
add eggs (2) \$4

WOOD FIRED HALOUMI (v)

eggs your way, cherry tomatoes,
buttered mushrooms, asparagus,
grilled sourdough \$18

FRENCH TOAST (v)

brioche, Coeur à la Crème,
caramelised peach, strawberries,
Sunshine Coast honey \$18

• One bill per table. • All of our food may contain nuts, gluten and shellfish. • Cakeage fees apply to all cakes brought into the venue. • Surcharges apply to all Visa & Mastercard transactions (0.663%), American Express (1.60%).

DF = Dairy Free GF = Gluten Free VLG = Very low gluten
V = Vegetarian VG = Vegan