

### ALL DAY BREKKY

COCONUT & LIME PANACOTTA (DF, VG, V) house made granola, berries	9
CINNAMON WAFFLE maple syrup, nutmeg ice cream, spiced walnuts	12
EGGS YOUR WAY (V) Hearth bakery woodfire sourdough	12
HARISSA SPICED EGGS (V) Scrambled, spinach, dukkah, sourdough	15
62° EGGS (NF, V) In spicy tomato & pumpkin tajine, fetta add chorizo	14 2
BLT ROLL (DF) BBQ aioli, iceberg lettuce, tomato	12
ADDITIONAL	
gluten free toast	1
bacon	3
avocado	3
sautéed spinach	3
chorizo	4
smoked salmon	4
mushroom	4
haloumi	4

### SMALL

HEARTH BAKERY (NF, V, VG) woodfire sourdough, butter	4
MARINATED CICADA OLIVES (GF, NF) chilli, rosemary and garlic	4
ONION RINGS (NF, V) paprika salt, soubise	7
HOT CHIPS (GF, DF, NF, V) chilli lime aioli	7

### SWEETS

PASSIONFRUIT PARFAIT coulis (GF, NF, V)	8
APPLE AND RAISIN CRUMBLE honey ice cream	8

### LIGHT

SOUP & SOURDOUGH See staff for details	11
BEET, CARAMALIZED ONION, GOATS CURD, LEMON, THYME TART Radicchio, pickled fennel & orange salad (V)	13
CHICKPEA FALAFEL (GF, NF, DF, V) Charred eggplant, pomegranate, green yoghurt	14
PUMPKIN, CARROT, LENTIL FRITTER (GF, V, VG) Cashew butter, sprouts	13
GREEN SALAD (NF, DF, V, VG) Kale, bean, cucumber, avocado, pea, freakah, herbs	14
CHARRED BROCCOLI (DF, V, VG) Pine nut puree, cavolo nero, toasted quinoa	15
BEETROOT HUMMUS (V.) Labneh, mint, dukkah & wood fired flat bread	12

### LARGER

RISOTTO (GF, V) Pea Puree, Char Zucchini, Rocket, Parmesan, Pistachio <b>Add chicken</b>	15 3
BEEF TAGINE (NF) Preserved lemon, Peas, Herbs, Cucumber olive raita, Pumpkin cous cous	17
BRAISED LAMB SHOULDER (GF) Broad bean, harissa gel, spiced cauliflower	19
14 HR SLOW COOKED PORK BELLY Celeriac, pickled cabbage, red love apple crisps (GF, NF)	18
CHARGRILLED SQUID (GF, DF, NF) Spiced lentils, chermoula and roasted truss tomatoes	18

CAFÉ  
A·LE·RE

GF- Gluten Free DF- Dairy Free V- Vegetarian VG – Vegan  
NF – Nut Free