

ALL DAY MENU

SINGLE
2.0

Sourdough or Dark Rye w/ Pepe Saya butter & preserves	8	Avo Toast* w/ beetroot hommus, pickled fennel, snow pea tendrils, rosella labne, olive & wattleseed crumb, charred orange (v)	18
Gluten Free	+1		
Banana Bread w/ espresso butter	9.5	Gone Bush smoked bean cassoulette, native spices, muntries*, currants, pepitas, warrigal greens & mint pesto, poached eggs, curd, toast (v)	20.5
w/ Vegemite butterscotch & buffalo ricotta	12.5	Add halfa kanga sanga	+3
Muesli Clusters w/ coconut yoghurt, cascara & cinnamon	13.5	Croc-ettes croc, potato, corn croquettes w/ warrigal greens, japanese curry sauce, poached egg, pickled ginger (gf)	18.5
poached pear, lemon myrtle syrup, preserved bush apple. Choice of milk almond/ soy/ full cream		Mothership Bowl poached eggs, avo, marinated mushroom, mustard cauliflower, smoked pumpkin & almond cheese, chard, fermented cabbage, grains, saltbush, macadamia (v)	21.5
Poached or Fried Eggs on Toast w/ salt, pepper, chives (v)	10		
Single 0 Bae Roll	14		
bacon, red eye mayo, fried egg, tomato & apple ketchup			

My Body is a Tempeh sea parsley tomato, fried tempeh, black rice, edamame, asparagus, nukazuke pickle, sesame dressing (vg) (gf)	18.5	Lemon & Pepperberry Chicken Toastie shaved haloumi, black olives, roast capsicum, burnt garlic aioli, rocket & fennel salad	17.5
Anise Myrtle Braised Pork Belly w/ cauliflower rice, sorghum, pomegranate, zucchini, fermented chilli oil, sea spray & pear sauce (gf)	19	Sweet Vegan passionfruit baked 'hotcake', salted macadamia butter, strawberry gum poached apple, preserved native fruits, Davidson plum powder, melon & mint syrup (vg) (gf)	19.5
Brisket Roll coffee spiced brisket, pickled slaw, Somerset cheddar, wasabi ranch dressing, togarashi salt	17		

SIDES

Egg/s	3/5
Avo	5
Sea parsley tomato	4
Fried chats w/ tomato & apple ketchup	5
Rainbow chard & pickles	6
Marinated mushrooms	5
Bacon	6
Kangaroo & muntries* sausage w/ mustard	7
Lemon myrtle poached chicken w/ sesame & chilli oil	7
Hot smoked ocean trout w/ pickled fennel	7

SWEET THINGS

Portuguese tarts pastel de nata	4.5
Croissants butter, almond or choc	5/6
The Affogato Project: single origin espresso w/ Cow & the Moon gelato pairing	8.5
Check out what's in the pastry cabinet! Gluten free and vegan options available	

Our kitchen has tree nuts, peanuts, seeds & other potential allergens. Any questions ask us, aight?

(v) = vegetarian (vg) = vegan (gf) = gluten free