

A.M

TOAST, PEPE SAYA, HOUSE JAM, BELCO HONEY 9

CACAO POPS 10

FRENCH TOAST, CARDAMON CREME FRAICHE + PISTACHIO 10

SOURDOUGH, ASPARAGUS, BROAD BEANS + RICOTTA SALATA 12

MORTADELLA, GREEN TOMATO PICKLE + PROVOLONE TOASTIE 14

BREAKFAST SHAWARMA 15

BAKED EGGS, SHANKLEESH + ALEPPO PEPPER 18

LEEK + GRUYERE OMELETTE 18

SALMON BELLY, POACHED EGGS, SALMON ROE + HORSERADISH 20

BLACK PUDDING, FRIED EGGS, PICKLES + HP 19

EGGS HOW YOU LIKE 'EM 12

SIDES

MUSHROOMS 5

ASPARAGUS 5

BACON 5

SALMON BELLY 5

MERGUEZ SAUSAGE 5

BLACK PUDDING 5

DRINKS

JUICE 7

ORANGE

RUBY GRAPEFRUIT

COFFEE 4

REBEL REBEL SEASONAL ESPRESSO BY BARRIO

SHAKY BOI 5

ESPRESSO, BELCO HONEY + MILK

HOT CHOCOLATE - REPUBLICA DEL CACAO 5

TEAS BY T TOTALER 5

AUSTRALIAN SENCHA

ORGANIC EBT

FRENCH EARL GREY

STICKY NATIVE CHAI /W YOUR CHOICE OF MILK

AFTER DINNER MINT

ORGANIC RELAX

BREAKFAST BOOZE 15

BLOODY MARY

SANTO PAULETTO

DAY + NIGHT

MOONLIGHT FLAT ‘RUSTY WIRE’ OYSTERS -
NATURAL OR W/ LIME AND LONG PEPPER 5EA
+ YARRA VALLEY SHIRAZ GIN CAVIAR 35

KINGFISH, SPRING GARLIC, NETTLE, OLIVE + PISTACHIO 22

BEEF TARTARE, ANCHOVY, PICKLES + HOT ENGLISH MUSTARD 24

PARMESAN CANNOLI 8EA

GRILLED PRAWN + BAY LEAF BUTTER 9EA

FRIED QUAIL, HARISSA + LEMON 22

ASPARAGUS, BROAD BEANS, AJO BLANCO + PANGRATATTO 20

SUGARLOAF CABBAGE, TAHINI + HARISSA OIL 20

PUMPKIN, SMOKED YOGHURT, CHILLI + CURRY LEAVES 21

GRILLED TONGUE, PEPPERS + PX 28

BLUE MACKEREL, ROMESCO, CAPERS + COS 34

DUCK, WITLOF + CUMQUAT 44

550GM GRASS FED RIB EYE + WAKAME BUTTER 60

ON THE SIDE

CHIPS 9

BRUSSEL SPROUTS + ‘NDUJA 10

RADICCHIO, WALNUTS , CELERY + RHUBARB 10

SWEET

MACADAMIA + LEMON MYRTLE ICE CREAM SANGA 16

COFFEE, DATE + CARDAMON 20

CHOCOLATE, RHUBARB + CAMPARI 20

SORBET/ICE CREAM 5

QUESO

PYENGANA CHEDDAR + PRESERVED FIGS 22

CHEF’S SELECTION \$90 PP