



Vegetarian Menu

(v) – Vegan Option Available

Breakfast

- *White, Wholegrain or Dark Rye sourdough toast available* -

Eggs Florentine – English muffin, poached eggs, greens, hollandaise 24

Spring greens omelette, binnorie feta, basil pesto, toast 22

Fried haloumi, potato and macadamia hash, poached eggs, zhoug 24

Buttermilk pancakes, roasted apricot, hazelnut maple caramel 20

Curried tofu scramble, onion and fennel compote, zhoug, toast (v) 22

Eggs your way, toast, cultured butter 14

Lunch

Starter

Garlic butter ciabatta, raclette 12

The following can be made as an Entrée or Main

Roast cauliflower, harissa, spiced yoghurt, tahini (v) 22 / 30

Spaghetti, broccoli tips, heirloom tomato, verjuice (v) 22 / 30

Pumpkin risotto, sage, pine nut butter 24 / 32

Haloumi, fried sprouts, charred lemon, chimmi churri 22 / 30

Tofu, yellow curry, coconut (v) 22 / 30

Sides 12 each

Hand cut fries, aioli, parmesan (v)

Mac & Cheese, truffle, pangratatto

Butternut pumpkin, brown butter dressing, yuzu kosho (v)

Newcastle Greens leaves, green goddess dressing (v)

Dessert

Coconut cloud, blackberry compote 16