

## Breakfast

- White, Wholegrain or Dark Rye sourdough toast available -

Eggs Benedict – English muffin, poached eggs, bacon, hollandaise 24

Eggs Royalé - English muffin, poached eggs, smoked salmon, hollandaise 24

Eggs Muse Kitchen – English muffin, house duck ham, poached eggs, hollandaise 25

Croque Madame – ham, truffle béchamel, comte cheese, fried egg 22

Wild mushroom omelette, parmesan, miso, porcini puree, toast 23

Fraser Isle spanner crab omelette, XO, bisque, toast 26

Spiced avocado smash, wood smoked mozzarella, rye toast, caviar 24

Our hot pastrami, house pickles, swiss cheese, fried eggs, rye 28

Marsala fried haloumi, potato and macadamia hash, poached eggs, kasundi 24

Kitchen Breakfast – bourbon glazed ham steak, white sausage, eggs your way, blistered cherry tomato, toast 30

Buttermilk pancakes, raspberry compote, caramelised white chocolate, chantilly cream 21

Eggs your way, toast, cultured butter 18

## Kids Menu – 12 years and under only

Ham and cheese toasted sandwich 12      Chocolate chip pancake, maple syrup 12

Cheeseburger, fries, tomato sauce 16      Pasta, napolitana, parmesan 16

Pan fried fish, fries 16

## Darks Coffee

Espresso – Macchiato – Piccolo - Long Black 4.00

Chai Latte – Hot Chocolate 4.00

Flat White – Latte – Cappuccino – Dirty Chai Latte – Mocha 4.50

Extras // Mug – Espresso Shot - Syrup (vanilla – caramel – hazelnut) + 0.50

Iced Latte – Iced Long Black 5.00

Iced Chocolate served with whipped cream 5.50

## Tea by T2 5.00

Earl Grey – English Breakfast – Peppermint – Jasmine Green  
– Chamomile - Pomegranate – Chai – Lemongrass & Ginger

- Norco Barista Milk, Norco Light, MilkLab Almond, Happy Happy Soy Boy & Alternative Oat available -

## Lunch

### Smaller

Appellation oysters, black pepper mignonette 4 ea

Garlic butter ciabatta, raclette 12

Salt cod brandade, cornichon, pickles, crispbread 26

Wagyu carpaccio, hazelnut tarator, porcini, parmesan 26

Chicken liver parfait, apple compote, brioche 22

Kitchen charcuterie, hummus, olives, slow roasted figs, croute 28

### Larger

Spaghetti, arrabbiata, tiger prawns, parsley, bottarga 30

Cold chicken salad, sourdough, fresh peas 28

Bouillabaisse, market shellfish, rouille, charred bread 36

Cauliflower risotto, black garlic, truffle butter, comte 32

Wood seared tuna, egg yolk puree, glazed butternut pumpkin, kimchi 36

Duck leg confit, parsnip puree, roast napa cabbage, bacon jam 36

Roast pork belly, boudin noir, kale, whole mustard jus 38

Cape Grim sirloin, green beans, potato dauphinoise, café de paris 40

---

### To Share - *designed for two // choose two sides*

Basque style chicken, charred lemon, chimmi churri 78

Whole baby snapper 'en papillote', fennel, citrus brown butter 54

---

### Sides - 12 each

Hand cut fries, aioli, parmesan

Shaved cabbage and fennel salad, macadamia, aged balsamic

Butternut pumpkin, brown butter, yuzu kosho

Newcastle Greens leaves, green goddess dressing

### Sweet

Belgian waffle 'suzette', vanilla bean ice cream 16

Carrot cake, cream cheese, gingerbread ice cream 16

Dark chocolate mousse, sour cherry, brownie 16

Affogato - Darks coffee, vanilla bean ice cream, booze 16

Fromage, figs, muscatels, croute 24