

Vegetarian Menu

(v) – Vegan Option Available

Breakfast

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

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

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

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

Spiced avocado smash, wood smoked mozzarella, rye toast 24

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

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

Eggs your way, toast, cultured butter 18

Lunch

Hors d'oeuvres

Warm marinated olives (v) 6

Devilled eggs (6) 12

Baguette, garlic butter, cheese 12

Main Plates

Spaghetti, blistered cherry tomatoes, parsley (v) 30

Creamed broccoli risotto, basil, pine nut butter, parmesan 32

Seared tofu 'nicoise', heirloom tomato, olive, french beans (v) 30

Haloumi, garlic greens, mustard cream 30

Tartine

Roasted mediterranean vegetables, pesto, smoked mozzarella, focaccia (v) 20

Sides - 12 each

Hand cut fries, aioli, parmesan (v)

Buttered corn, café de paris (v)

Butternut pumpkin, brown butter, yuzu kosho (v)

Newcastle Greens leaves, green goddess dressing (v)