

Daytime

[T]ruffles: add a generous portion of local "Blue Frog" truffles	9
Three Mills fruit loaf with honey & sweet ricotta	8.5
[T] Buckwheat porridge, chia, honey, halva, goji, apple	12
Fried eggs, creamed spinach, labneh, broccolini, chili	19
[T] Poached eggs, jerusalem artiochokes, fetta, walnut za'atar	19.5
[T] Slow cooked eggs, Gooda Creek mushrooms, sambal, kale	18
Sobrassada on toast, poached egg, topaz apple and cucumber salsa	18.5
[T] Baked eggs, last season's tomato kasundi, nduja, fennel oil, garlic bread	19
Toasted sourdough with your choice of jam, vegemite, peanut butter or organic honey	8
+ Gooda Creek mushrooms 5 / Soft fetta 5 / Cured salmon 6	
Lost River Bacon 6 / Organic egg 2 / Gluten Free Bread 2	
South coast oyster, natural or baked with bacon jam and pangrattato	3.5/4
Alto Misto olives marinated with bay, garlic, chilli	7
Junee Pistachios, roasted, spiced and smoked	7
[T] Buffalo mozzarella, Owen's pears, smoked walnuts, basil, garlic bread	18
Salad of pink fir potato, smoked pancetta, slow egg, horseradish dressing, dill	19
Cured salmon, pickled cucumber, bonito jelly, garlic bread	21
[T] Gigli, slow roast lamb, cavolo nero, smoked butter, basil	21
Udon noodle broth, smoked pork, slow egg, black garlic, chilli oil	19
Longaniza Oscura / Morcon Ahumado Picante	[1, 2 or 3]
Cacciatorini Piccante / Wagyu Pastrami / Lonza	13, 18, 23
L'Artisan 'Mountain Man' Washed Rind [VIC] / Heidi Gruyere [TAS]	[1, 2 or 3]
Berrys Creek 'Tarwin' Blue [VIC] / Pyengana Cheddar [TAS]	12, 17, 22