

Daytime: 8:00 - 14:30 Saturday + Sunday, 7:00 - 11:30 Monday - Friday

[T]ruffles: add a generous portion of local "Blue Frog" truffles 9

*Breakfast:*

- [T] Three Mills fruit loaf, yuzu honey, sweet ricotta 8.5
- [T] Buckwheat porridge, chia, honey, halva, goji, apple 12
- Soft polenta, smoked cod, slow egg, burnt thyme butter [gfo] 19
- [T] Fried eggs, creamed spinach, labneh, gai lun, chilli [veo, gfo] 19
- [T] Poached eggs, roast cauliflower, sesame crumble, basil [v, gfo] 19.5
- Slow cooked eggs, Gooda Creek mushrooms, sambal, kale [veo, gfo] 18
- [T] Sobrassada on toast, poached egg, topaz apple and cucumber salsa [gfo] 18.5
- Baked eggs, last season's tomato kasundi, nduja, fennel oil, garlic bread [vo, gfo] 19
- Toasted sourdough with your choice of jam, vegemite, peanut butter or organic honey 8

*Sides:*

+ Gooda Creek mushrooms 5 / Soft fetta 5 / Avocado 5

Lost River Bacon 6 / Organic egg 2 / Gluten Free Bread 2

*Snacking:*

- 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] *Mains:*

- [T] Buffalo mozzarella, Owen's pears, smoked walnuts, basil, garlic bread [v] 18
- [T] Rigatoni, kale, Gooda Creek mushrooms, harissa, orange [ve, gf] 20
- [T] Baked Tumut trout, pancetta, turnips, charred bread 24
- Gigli pasta, slow roast lamb, cavolo nero, smoked butter, basil 21
- Udon noodle broth, smoked pork, slow egg, black garlic, chilli oil 19

*Cold cuts:*

- Papada de Cerdo, Wagyu Pastrami, Longaniza Oscura, Jabali [1, 2 or 3]
- Morcon Ahumado Picante, Cacciatorini Picante 13, 18, 23

*Australian cheese:*

- 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

V/VO = Vegetarian/Vegetarian option, VE/VEO = Vegan/Vegan Option

GF/GFO = Gluten free/gluten free option