

BEVERAGES

COFFEE

| | |
|------------------------------|-----|
| Black / Iced Black | 3.5 |
| Coffee with milk (your way) | 4 |
| Hot chocolate | 4 |
| Chai latte (loose leaf) | 4 |
| Iced chocolate / Iced coffee | 5 |
| Extra shot / Bonsoy milk | 0.5 |

TEAS (Loose leaf)

| | |
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| English Breakfast, Earl Grey | 4 |
| Chai (Black or Infused w/ milk) | |
| Peppermint, Chamomile, Green, Lemongrass and ginger | |

JUICE

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| Freshly squeezed orange or apple juice | 6.5 |
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SOFT

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| CAPI Australia soft drinks | 5 |
| Lemonade, Grapefruit, Ginger Beer/Ale, Soda, Blood Orange | |
| Coke, Coke Zero | 4.5 |
| Sparkling water (750mL) | 7.5 |
| Lemon, lime, bitters | 5 |

ALL DAY GRAZING

THINGS TO START

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| Marinated Crookwell olives | 6.9 |
| Junee pistachios, roasted & smoked | 6.9 |

CURED MEATS

Served with bread & Fedra olive oil

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|-------------|----|
| One meat | 13 |
| Two meats | 18 |
| Three meats | 23 |

Salumi's cacciatorini
Salumi's salsiccia finocchietto
Lonza
Wagyu pastrami, pickled chilli
Truffle salami
De Palma capocollo

SEAFOOD

| | |
|--------------------------------------|-----------|
| South Coast oyster | 3.5/18/36 |
| Baked oyster, bacon jam, pangrattato | 4/20/39 |

CHEESES

Served with bread, fruit & Fedra olive oil

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|---------------|----|
| One cheese | 12 |
| Two cheeses | 17 |
| Three cheeses | 22 |

Tarago River Jensen's Washed Rind [Cow] GIPPSLAND
Heidi Gruyere [Cow], TASMANIA
Tarwin Blue [Cow], GIPPSALND
Pyengana Cheddar [Cow] Tasmania

DAYTIME

OPEN - 2:30PM

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|--|------|
| Three Mills fruit loaf with organic honey & house ricotta | 8.5 |
| Set yoghurt, cherries, berries, figs, sesame | 12 |
| Broken rice pudding served cold with chia, cinnamon, honey, hazelnuts, halva | 12.9 |
| Toasted sourdough with your choice of jam, vegemite, peanut butter or honey <i>Add fetta for \$5 or cured salmon for \$6 / Gluten free bread \$1</i> | 7.9 |
| Charred bread with harissa, poached egg, labneh and zucchini <i>Gluten free bread \$1</i> | 18 |
| Poached free range eggs, zucchini, fetta, house made walnut zaatar, mint <i>Add mushrooms for \$5 or cured salmon for \$6</i> | 18.5 |
| Slow eggs, mushrooms, kale, chilli, coriander, sourdough <i>Add bacon for \$5</i> | 19 |
| Soba noodle broth, smoked pork, slow egg, black garlic, chilli oil | 19.5 |
| Baked eggs, last season's tomato kasundi, nduja, fennel oil, charred bread | 18.9 |
| Choose your sides | |
| Bacon / Soft fetta / Local mushrooms in soy & ginger | 5 |
| Cured salmon | 6 |
| Extra egg \$2 / Gluten free bread \$1 | |
| Salad of charred wagyu inside skirt, mustard leaf, quinoa, crispy eschallot, broccolini, nori, sesame soy dressing <i>Perfect with the 2013 Nick O'Leary Seven Gates Tempranillo, Canberra District</i> | 22 |
| Buffalo mozzarella, heirloom tomato, basil, olive, charred bread <i>Perfect with 2015 Half Moon Pinot Gris, Bungendore NSW</i> | 17 |
| Salad of rolled rooster, mustard leaf, figs and smoked almonds <i>Perfect with the 2014 Collector Tiger Tiger Chardonnay, Tumbarumba NSW</i> | 20 |
| Spaghetti, today's seafood, squash, warrigal greens, smoked butter, basil <i>Perfect with the 2016 Long Rail Gully Rosé, Canberra District</i> | 19.5 |
| Market fish, olive, rosemary and lemon, salad of gem lettuce, horseradish, sour cream <i>Perfect with the matching wine of the day</i> | 24 |
| Side salad of gem lettuce, horseradish, sour cream | 7 |