

Breakfast + Lunch, Monday–Friday 7am–2:30pmBrunch, Weekends 8am–2:30pm

Toasted sourdough with your choice of jam, vegemite, peanut butter or honey	8
Three Mills fruit loaf, yuzu honey, sweet ricotta	8.5
Muesli with puffed grains, vanilla yoghurt, blood orange, halva	12
Poached eggs, creamed cauliflower, labneh, gai lun, chilli [veo, gfo]	19
Slow cooked eggs, local mushrooms, sambal, kale [veo, gfo]	18
Sobrassada on toast, poached egg, apple and cucumber salsa [gfo]	18.5
Baked eggs, last season's tomato kasundi, nduja, fennel oil [vo, gfo]	19
Buffalo mozzarella, pear, smoked walnuts, basil, garlic bread [v]	18
Rigatoni, kale, local mushrooms, harissa, orange [ve, gf]	20
Baked Tumut trout, pancetta, turnips, charred bread [gfo]	24
Gigli pasta, slow roast lamb, cavolo nero, smoked butter, basil	21
Udon noodle broth, smoked pork, slow egg, chilli oil	19
<i>Sides:</i>	
Local mushrooms / soft fetta / avocado	5
Lost River bacon	6
Organic egg	2
Extra toast	3
Gluten free bread	+2
<i>Soup of the day:</i>	
[Available weekdays only]	13.5
<i>Sandwich of the day:</i>	
[Available weekdays only]	12

[v/vo] = vegetarian / vegetarian option, [ve/veo] = vegan / vegan option

[gf/gfo] = gluten free / gluten free option