

OCT 2025 / ALL DAY FOOD MENU

SMALLS & TO SHARE

Caramelised onion mousse, sourdough toast (v,nf)	15
Tomato medley, lychee, pickled jalapenos, mung beans, wasabina, soy vinaigrette (vg)	21
Shoestring fries, nori aioli (v)	16

TOASTIES

Roasted pumpkin, beetroot sauerkraut, ricotta, pistachio pesto, leafy greens (v)	28
Dijon mayo-brined crispy chicken sandwich, slaw, Thai basil aioli, pickle	30

MAINS

Prawn linguine, anchovy butter, cherry tomato, pangrattato, prawn-chilli oil gremolata	36
Charred cabbage, cashew cream, capers-sultanas butter, walnuts (v)	27
Grilled seabass, beurre monte, peas, butter beans, makrut oil	42
Wild rice, sweet potato, leafy greens, cranberries, pecans, cucumber (vg)	33
Grilled chicken, herb butter stuffing, braised leek, orzo, cranberries, pine nuts * 1/4 chicken or 1/2 chicken	38/68

SWEET

Pumpkin pudding, mascarpone, pecans (v,gf)	18
Daily pastries – ask our team	

OCT 2025 / ALL DRINK MENU

COFFEE

Black	10
White	13
Double Espresso	10
Babyccino	7
Add Oat Milk	+2
Add Caramel Syrup	+2

NON-COFFEE

Matcha Latte	13
Kefir Soda (Nada Natural Soda)	18
* Passionfruit, wild honey, marigold	
* Nutmeg, apple, lime	
* Blueberry, lemongrass, butterfly pea flower	
* Pink guava, pineapple, mint	
Tea	11
* English Breakfast	
* Sencha	
* Chamomile	