

Brunch

Goats Cheese Omelette, Fresh Herbs, Crisps 12 **nv**

Smokey Mushrooms & Charred Greens on Focaccia w Brown Sauce 13

*Add poached egg 2 **nv***

Chilli Crisp Fried Eggs on Focaccia w Feta and Coriander 13 **nv**

Roasted Tomatoes & Lemon Ricotta on Focaccia 12 **nv**

Ve Option with Cashew Cream

Cheddar, Caramelised Onion, Wholegrain Mustard Toastie, Dijonaise,
Smoked Pickles 11 **nv**

Ve Option Applewood Smoked Slices

Date and Ginger Banana Bread w Caramelised Banana, Tahini, Crumble,
Date Syrup, Cacao Nibs 11

House Granola, Raspberry Compote, Chocolate Almond Butter 9

Natural Yoghurt or Coconut Yoghurt

Sides

House Hash Browns w Brown Sauce 7

Fresh Focaccia 5

Oyster Mushrooms 5

Greens 5

Feta 2.5 **nv**

Ricotta 2.5 **nv**

nv = Not vegan

Discretionary service charge of 12.5%

Please advise your server if you have any allergies