

## small plates

<b>CHEESE STUFFED GARLIC BREAD</b> .....	10
freshly toasted, seasonal herbs	
<b>TIGER PRAWN</b> .....	15
crispy rice, lemon, chili aioli (df)	
<b>BEET SALAD</b> .....	14
labneh, orange, dill, toasted hazelnut (gf)	
<b>CANTALOUPE &amp; BURRATA</b> .....	16
black olive shallot crumb, arugula, fermented plum vin (gf)	
<b>ROASTED BROCCOLI</b> .....	15
labneh, chili gremolata, sumac, grana padano (gf)	
<b>EGGPLANT</b> .....	17
tenkasu, yuzu aioli, nitsume, salsa verde, maitake (df, vf)	
<b>GRILLED ROMAINE</b> .....	15
miso cream, feta, chili oil, lemon, tahini, dukkah (gf)	

(gf) - gluten free

(nf) - nut free

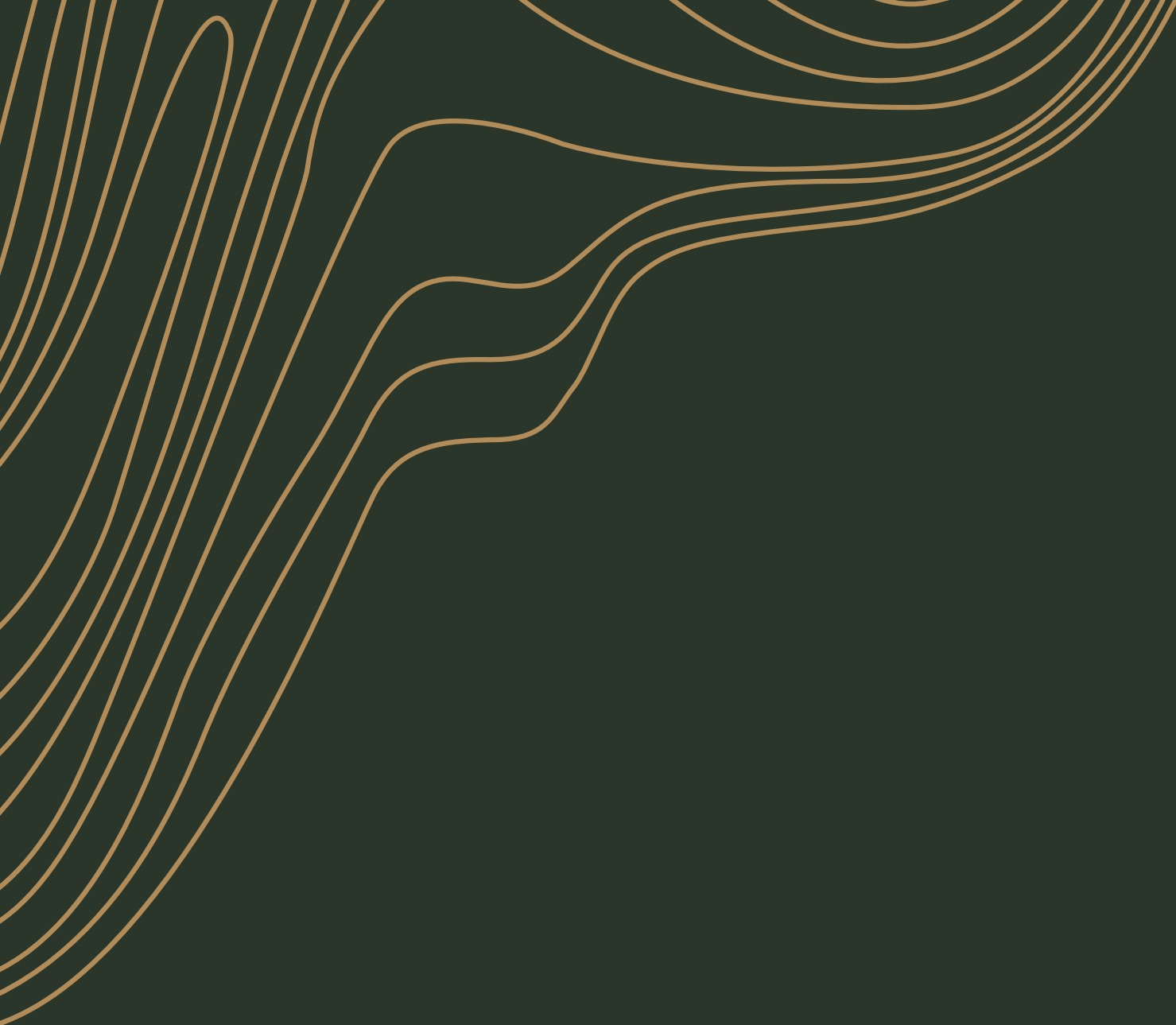
(df) - dairy free

(vf) - vegan friendly (alterations required)

## large plates

<b>MUSHROOM ON TOAST</b> .....	20
assorted mushroom, poached eggs, hollandaise, demi glace, brioche	
<b>EGGS BENEDICT</b> .....	21
smoked duck breast or spinach mushroom or maple salmon gravlax, hollandaise, bacon, wedge potatoes	
<b>HONEY BUTTERED FRENCH TOAST</b> .....	18
chantilly, almonds, toasted coconut	
<b>YELLOWFIN TUNA SANDWICH</b> .....	28
wasabi tartar, artichoke tapenade, tomato, lettuce served with fries or baby green salad (df) - add 2 eggs any style \$6	
<b>HALLOUMI BOWL</b> .....	19
shaved vegetables, baby greens, haloumi, chickpeas, greek yogurt (gf, vf) - add 2 eggs any style \$6	
<b>POACHED EGG SHAKSHUKA</b> .....	19
pepper, onion, tofu, zucchini, tomato, poached eggs, spinach, grilled sourdough (vf)	
<b>ARTICHOKE SPINACH LINGUINE</b> .....	23
tomato, olives, grana gadano, herb cream (vf)	
<b>GRILLED FLAT IRON</b> .....	30
pickled red onion, cornichon, served with fries and baby green salad - add 2 eggs any style \$6	
<b>SCRAMBLED EGG CROISSANT</b> .....	19
cotto, gruyere, baby green salad	
<b>ORCHARD FRITTATA</b> .....	21
cabbage, pepper, onion, zucchini, shrimps, spinach, soy glaze, mayo, tobiko, cheese, bonito flakes	

One bill policy and 18% service charge for groups of 6+



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