

BRUNCH

WEEKENDS FROM 8AM - 3PM

BANANA BREAD

passionfruit yoghurt, salted green tea crumble 13

DRY CURED BACON & SMOKED MOZZARELLA BAGEL

avocado, egg sunny side up, chipotle aioli, house ketchup 16

COCONUT QUINOA PORRIDGE

banana, pear, whipped coconut, maple syrup, gingerbread spice 16

ORANGE & ALMOND BIRCHER MÜSLI

apple rhubarb compote, chia yoghurt, candied cranberries 16

EGG SUNDAE ROYALE, SOFT BOILED EGGS

avocado, parmesan, tomato salsa, spiced brioche 18

RICOTTA & PASSIONFRUIT PANCAKES

pear, toffee, lemoncurd, sweet dukkah, pistachio 20

PORTOBELLO MUSHROOM & GRUYERE POTATO RÖSTI

poached eggs, spinach leaves, hazelnut hollandaise 19

SMOKED SALMON & FRIED POACHED EGG

avocado, lime hummus, apple horseradish crème fraiche, crispy quinoa 22

THICK CUT BACON & SMOKEY BORLOTTI BEANS

poached eggs, creamed feta, sourdough crumb, dukkah 21

SHREDDED LAMB & BUTTERNUT POTATO HASH

fried egg, smoked tomato, cabbage slaw, sweet corn salsa 22

MIXED MUSHROOMS & POACHED EGGS

silky polenta, spinach, taleggio, dashi caramel 21

CHILLI & FENNEL SAUSAGE, FRIED ONION RINGS

poached eggs, pumpkin lentil ragu, apple, beetroot chutney 22

TOASTED CAULIFLOWER & QUINOA FALAFEL

apple tahini syrup, carrots, potato custard, spiced sunflower seeds, 25

POTATO GNOCCHI & ZUCCHINI PESTO

orange squash, halloumi, tomato velouté, charred brussel sprouts 27

SLOW COOKED SALMON FILLET & CRISPY SCHOOL PRAWNS

lemon potato puree, pumpkin caponata, spinach, verjuice 31

BBQ PULLED ORGANIC LAMB SHOULDER

roasted cauliflower, peas, cous cous, beetroot yoghurt, feta, pine nuts 30

WESTERN PLAINS CRISPY PORK BELLY

tamari pumpkin, hummus, apple slaw, lentils, chilli glaze 31

TWO FREE-RANGE EGGS

cooked to your liking on sourdough 11

Desserts

AMARETTO AFFOGATO

coffee, vanilla ice cream, Amaretto & biscotti 11

BLACK FOREST GATEAU

hot chocolate fondant pudding, cherries, vanilla kirsch panna cotta 14

PEAR TARTE TARTIN

smoked vanilla yoghurt, pepperberry compote, candied walnut 14

MATCHA CRÈME BRÛLÉE

orange, coconut, salted green tea crumble 14

CHOCOLATE CHIP COOKIES & MILK

baked to order, please allow 10 minutes 11



Soft and fresh

Freshly squeezed orange juice 8

House made spirulina -

pineapple, pear & mint juice 8

Cleanser - apple, cucumber,

beetroot, kale, ginger 8

Cocktails 14

APEROL SPRITZ

Aperol, sparkling wine, soda

ESPRESSO MARTINI

Vodka, Kahlua, Liquor 43,

Coffee

ENDLESS SUMMER G&T

Four Pillars Gin, Elderflower liquor,

mint, tonic

GRAIN STORE'S BLOODY MARY

Vodka, spices, tomato juice

Sides

Dry cured bacon

Avocado

Roasted roma tomatoes

Buttered mushrooms

Wilted spinach

Crispy halloumi 5

Borlotti beans

House smoked salmon

Chilli & fennel sausage

Gruyere potato rösti 6

Cos hearts, avocado,

shaved pickles, yoghurt 9

Brussel sprouts, pine nuts,

currants, apple balsamic 9

Rosemary polenta chips 8

House fries, chipotle aioli 8

**gluten free bread and
gluten free fruit bread
available.**

Thank you for your patronage, we would appreciate no alterations to the menu during our peak weekend trade.

For group bookings over 4 people, no split bills please. Thank you for your understanding.