

BRUNCH

WEEKENDS FROM 8AM - 3PM

BANANA BREAD

toffee banana, coconut yoghurt, passionfruit, candied walnuts 14

BAKED APPLE POLENTA PORRIDGE

slow roasted maple apple, glacé almonds, lemon coconut, quince jam 16

DRY CURED BACON & SMOKED MOZZARELLA BAGEL

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

GREEN APPLE BIRCHER MÜSLI

orange & rhubarb compote, poached pear, chia yoghurt, macadamia 16

PASSIONFRUIT & RICOTTA PANCAKES

spiced pear, strawberry, lemon custard, salted caramel, whipped chocolate 20

HOUSE SMOKED SALMON ON TOASTED BRIOCHE

poached eggs, chipotle butter, dill aioli, pickles, beetroot yoghurt 21

CROQUE MADAME & FRIED EGG

shaved daylesford ham, emmental cheese, leek fondue, pear & cider chutney 20

MIXED MUSHROOM & POACHED EGGS

silky polenta, spinach, broccolini, taleggio, dashi caramel 20

PORK BELLY BENEDICT & POTATO HASH

poached eggs, pommery hollandaise, apple remoulade 21

SWEET CORN FRITTER & AVOCADO

smashed peas & greens, poached eggs, hazelnut dukkah 20

PORTOBELLO MUSHROOM & GRUYERE POTATO RÖSTI

poached eggs, spinach leaves, hazelnut hollandaise 19

GRILLED SPICED CAULIFLOWER & CARROT FALAFEL

lemon cauliflower rice, avocado, tomato fondue, smashed peas & sesame 25

POTATO GNOCCHI & CRISPY CHICKEN FILLET

butternut squash, sage, taleggio, brown butter, pesto 26

PORK BELLY & SWEET POTATO GRATIN

roasted miso pumpkin, cashew coriander slaw, pear chutney, chilli caramel 28

BARRAMUNDI FILLET

charred broccoli risotto, tomato marmalade, saffron leek, broccolini 29

ROMSEY RANGE BUTTERY BEEF CHEEK

potato mash, cauliflower, beetroot yoghurt, brussel sprout remoulade 29

Desserts

AMARETTO AFFOGATO

coffee, vanilla ice cream, Amaretto & biscotti 11

BLOOD ORANGE CRÈME BRÛLÉE

orange shortbread, chestnut puree, maple & vanilla quince compote 12

WARM HONEY PEAR & PISTACHIO SPONGE CAKE

vanilla ice cream, hazelnut chocolate crème, spiced pear syrup 12

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

TWO FREE-RANGE EGGS

served on sourdough 11

Sides

Dry cured bacon

Roasted roma tomatoes

Buttered mushrooms

Wilted spinach

Crispy halloumi 5

Avocado

Gruyere potato rösti

Sweet corn fritter

House smoked salmon 6

Zucchini & avocado salad,
pecorino, chilli caramel 8

Sesame broccolini, taleggio

Polenta chips, truffled pecorino

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.