

MENU



SOURDOUGH & PRESERVES (V) (P) * 4.5

Dusty Knuckle sourdough w/ seasonal jam, peanut butter OR vegemite

EGGS ON TOAST (V) * 8.25

Poached eggs on Dusty Knuckle sourdough

Scrambled eggs on Dusty Knuckle sourdough 9.35

BRÛLÉE BANANA BREAD (N) 10.5

Brûlée banana bread, white chocolate creme diplomat, cherry & tonka bean compote, hazelnut praline

MUSHROOM TOAST (Ve) 13

Chestnut mushrooms, sage & stuffing, soubise, Dusty Knuckle sourdough

FOO-CACCIA SANDWICH * 11.55

– Smoked streaky bacon with sriracha mayo

– BBQ mushroom (Ve)

All sandwiches served with Dusty Knuckle focaccia, baby gem lettuce, mustard butter & tomato

CILBIR (V) (N) * 13.5

Poached eggs, citrus labna, vegan nduja butter, charred leeks, pistachio & walnut dukkah, dill, toasted Dusty Knuckle focaccia — **add halloumi** (+6)

NASHVILLE HOT CHICKEN SANDWICH 14.5

Buttermilk fried chicken thigh, sesame brioche, smoked pickles, ranch dressing, fermented chilli butter - **add crispy hashbrown salad, ranch dressing** (+4.5)

SMOKED MACKEREL 14.5

Smoked mackerel, celeriac remoulade, poached egg, borage & Dusty Knuckle sourdough

CROQUE MADAME MONSIEUR 17.5

Braised chuck & flank steak, fermented chilli jam, miso bechamel, sourdough, fried egg, shaved manchego

SIDES

Hashy B's with manchego 5.5

–choose from fermented chilli OR pickled walnut ketchup (N)

Halloumi, hot honey (V) 6

Streaky bacon 4

Lamb merguez sausage 6.5

Smashed avocado (Ve) 4

Barbeque confit portabello mushrooms, pine nuts (Ve) 6

Cavolo nero, hazelnuts, charred bay leaf oil (Ve) (Nuts) (Gf) 6

Extra sourdough toast / Poached egg / Scrambled egg 2.5

HOUSE DIPS

Pickled walnut ketchup (N) 2

Fermented chilli 2

Hot honey 2

FRENCH TOAST

Miso & tonka bean french toast, poached quince, sour cherry butter, dark chocolate custard, pecan praline (V)

16

CHECK OUT OUR COUNTER FOR PASTRIES & SWEET TREATS

(V) = VEGETARIAN

(Ve) = VEGAN

(P) = CONTAINS PEANUTS

(N) = CONTAINS NUTS

(GF) = GLUTEN-FREE

* = GLUTEN-FREE OPTION AVAILABLE

Where applicable, our meat is Halal.

Please inform your server of any allergens before ordering. Be advised that we handle allergens with care, but cross-contamination may occur.

During peak times, we may request the return of your table after 90 mins. During busy periods food may take up to 30 mins.

12.5% discretionary service charge

OUR COFFEE



ALL COFFEES AVAILABLE ICED

Espresso	3.2
Piccolo / Machiato	3.5
Cortado	3.5
Flat White	3.8
Latte / Cappuccino	4
Long Black / Americano	3.3
Mocha	4.4
Hot Chocolate	4.2
Matcha	4.5
Matcha Lemonade	5
Chai	4.2
Filter Coffee	3.4
Cold Brew	3.6
OAT / ALMOND / COCONUT MILK	+0.5
DECAF / EXTRA SHOT	+0.5

TEA

Breakfast Tea	3.6
Earl Grey	3.6
Rooibos	3.6
Jasmine	3.9
Jade	3.9
Lemon Verbena	3.9
Hibiscus	3.9
Fresh Mint	3.9
Hibiscus, Lime & Mint Iced Tea	4.5

WATER

BOTTLED, 750ML

Belu — STILL	4.5
Belu — SPARKLING	4.5

COCKTAILS

Mimosa	9
Bloody Mary	10.5
Aperol Spritz	9.5
Apple Gin Fizz	9
Cassis Negroni	9
FOO Fermented Chilli Margarita	9.5

WINE

Chin Chin	7 / 28
– VINHO VERDE	
Montresor Urban Park Appassimento	9 / 35
– CORVINA BLEND	
Durello Spumante	8 / 32
– PROSECCO STYLE	

PLEASE ASK YOUR SERVER FOR OUR FULL WINE LIST

BEER

Hofmeister Helles 5% — PINT (DRAUGHT)	8.4
East London Brewing — 440ML CAN	5.8
Lucky Saint 0% — 330ML BOTTLE	6.4

SOFT DRINKS

LEMONAID

Blood Orange	4.5
Passionfruit	4.5

LIVING THINGS SODA

Watermelon & Lime	4.5
Raspberry & Pomegranate	4.5

DAILY DOSE JUICES

Apple	4
Orange	4
Dulce Verde (300ml)	6
Apple, Cucumber, Spinach, Kale, Lemon	
Bramble Smoothie (250ml)	6
Apple, Strawberry, Banana, Raspberry, Blueberry, Blackberry	
Daily Dose Hot Shot	3.2
Ginger, Lemon, Agave, Cayenne pepper	