

## BRUNCH from 12pm

**FREE RANGE EGGS ON TOAST (v)** 12  
(POACHED, SCRAMBLED OR FRIED)

**SMASHED AVOCADO** 19.5  
W. PERSIAN FETA, HEIRLOOM TOMATO & BASIL SALAD,  
EGYPTIAN DUKKAH & PICKLED GOLDEN BEETROOTS  
ON GRAIN TOAST  
(v) (vga) (gfa)

**OPEN FREE-RANGE OMELETTE** 22  
W. GYPSY LEG HAM, PEAS, AGED CHEDDAR,  
TOASTED HAZELNUTS, CAULIFLOWER PUREE  
& SOURDOUGH (gfa)

**GOODNESS BOWL** 23  
W. QUINOA, BLACK RICE, EDAMAME, AVOCADO,  
SEMI-DRIED TOMATO, SWEET POTATO,  
CHARGRILLED BROCCOLI, CAULIFLOWER, KALE,  
BABY SPINACH & CASHEW & CHIPOTLE DRESSING (v) (vg)

**HOUSE CURED SALMON W. ZUCCHINI & CORN BREAD** 24  
LEMON RICOTTA, PEA SMASH, POACHED EGGS & SUMAC

**BALSAMIC ROASTED PORTABELLO MUSHROOMS** 18.5  
W. FOUR CHEESE GRILLED SOURDOUGH,  
CARAMELISED ONION CREAM & HERB SALAD (v)

## EXTRAS

EGG / POTATO ROSTI / TOAST 4.5

MUSHROOMS / TOMATO / SPINACH 5.5

SMASHED AVO / BACON / FETA 6.5

## KIDS MENU

**CHICKEN NUGGETS & FRIES** 14

**FISH GOUJONS & CHIPS** 14

**PASTA W. NAPOLI SAUCE** 14

**VANILLA CHOC TOP** 7

## SIDES

ROCKET, APPLE & PARMESAN SALAD 10

FRENCH FRIES 10

GREEN VEGETABLES W. ALMONDS 10

## FLATBREADS

**TOMATO, MOZZARELLA & CRISPY BASIL (v)** 22

**ZUCCHINI, PUMPKIN, CARAMELISED ONION, OLIVES,  
& RICOTTA (v)** 24

**CHORIZO, ROAST PEPPERS & PERSIAN FETA** 26

**MOROCCAN LAMB, PUMPKIN, GOATS CHEESE  
& MINT YOGHURT** 26

## BURGERS

**BC BEEF BURGER** 23  
W. SWISS CHEESE, COS LETTUCE, CARAMELISED ONIONS,  
TOMATO, PICKLES, AIOLI, TOMATO CHUTNEY & FRIES

**PULLED BBQ PORK BURGER** 23  
W. CHILLI SLAW & FRIES

## SALADS

**CRISPY GARLIC & HERB CALAMARI** 26  
W. ASIAN SLAW & SRIRACHA DRESSING

**MOROCCAN CHICKEN SALAD** 26  
W. SWEET POTATO, DATES, RAISINS, QUINOA, ALMONDS,  
BABY SPINACH, CHERRY TOMATO, CUCUMBER,  
MINT YOGHURT & POMEGRANATE MOLASSES (gf)

## MAINS

**KOHLRABI & AVOCADO PILLOWS** 24  
W. CHILLI, ORANGE SEGMENTS, CHERRY TOMATO  
GAZPACHO, PISTACHIO & CHARD (gf) (v) (vg)

**CONFIT DUCK & MUSHROOM RISOTTO** 32  
W. BABY SPINACH, GRANA PADANO PARMESAN  
& TRUFFLE OIL (gf)

**OVEN BAKED BARRAMUNDI** 38  
W. PEA & MINT PUREE, ASPARAGUS, ROASTED FENNEL,  
CRISPY CAPERS & BALSAMIC GLAZE (gfa)

**SEAFOOD LINGUINE** 38  
W. CHILLI, GARLIC, PRAWNS, CRAB, CALAMARI,  
CHERRY TOMATO, OLIVE OIL & WHITE WINE

(vg) vegan (v) vegetarian (gf) gluten friendly (gfa) gluten friendly available  
15% surcharge applies on public holidays

no modifications during busy periods, however we will always accommodate  
for allergies and intolerances