

| **All Day Breakfast** |
7am till 3pm

Toast & Seasonal Conserves 6.5

Sourdough | 7 Grain | Fruit | Gluten Free | Bagel

Vegemite | Peanut Butter | Honey |
Raspberry & Rhubarb Chia Jam | Blueberry & Lime Jam

Acai Bowl 13.0

Banana, Pomegranate Honey w. Spelt Agave Granola, Strawberries

Coconut Bircher 15.5

Flaxseed, Black Sesame, Sunflower Seeds, Goji Berries, Coconut & Almond
Milk, Seasonal Fruit & Yoghurt

Strawberry Pikelets 15.0 GF

Pikelets, Vanilla Bean Mascarpone, Strawberry Compote, Toasted
Pistachio, Balsamic Reduction, Lemon Balm

Eggs In A Cup w. Vegemite Soldiers 9.0 CGF

Smashed Soft Boiled Eggs w. Vegemite Toast Strips

Breakfast Tacos 16.5 GF

Black Beans, Chorizo, Manchego Sheeps Cheese, Pomegranate, Avocado
Salsa, Coriander, Quail Eggs

Truffle Mushroom 16.5 CGF

Sautéed Portobello & Shiitake Mushroom, Truffle Oil, Chive Goats Cheese,
Beetroot Purée, Basil, Poached Eggs, Ciabatta

Brekky Bowl 17.0 GF

Grilled Zucchini, Broccoli, Asparagus, Pinenuts, Black Quinoa, Sumac,
Mint, Soft Boiled Eggs

Dodger Benedict 19.0

Poached eggs, Basil Hollandaise, Ham off the Bone, Black Pudding, Potato
& Leek Croquette

Hash Stack 19.5 GF

Potato Hash, Penny Box Espresso Maple Bacon, Charred Pineapple, Chili
Relish, Poached Egg

Artful Dodger Roti Wrap 17.5

Bacon, Scrambled Egg, Tomato Relish, Avocado & Spinach in Roti

Avocado & Zucchini Smash 17.5 CGF

Avocado, Zucchini, Lemon, Chili, Rocket, Mint, Roti, Poached Eggs

Heirloom Tomato Salad 17.5 CGF

Goats Curd, Kale Chips, Micro Herbs, Poached Eggs, Ciabatta

GF – Gluten Free
CGF – Can be Gluten Free



"Keans" Free Range Eggs on Toast 9.0

Poached | Scrambled | Fried

Basil Hollandaise | Tomato Relish | Halloumi 3.5

Roasted Field Mushrooms | Cherry Tomatoes | Spinach 4.0

Bacon | Avocado | Chorizo | Black Pudding 4.5

Sourdough Toasties 12.5

Truffle Mushrooms, Cream Cheese, Heidi Gruyere, Swiss Cheese, Truffle Oil

Ham Hock, Gruyere, Swiss Cheese, Smoked Cheddar & Sundried Tomato
Smoked Turkey, Cranberry Mayo, Caramelised Onion, King Island Black Label Brie

Bagels 12.5

Tuna, Coriander, Basil, Mayonnaise, Tomato, Melted Vintage Cheddar

Slow Cooked Pull Brisket, Spiced Labneh, Beetroot Relish

House Cured Salmon, Cream Cheese, Avocado, Capers Berry Purée

| Lunch |

11am till 3pm

Open Kebab 18.5

Black Pudding, Rosemary Potato, Roasted Tomato, Caramelised Onion, Chipotle Aioli, Herb Salad

Beetroot Salmon & Bean Salad 15.5 GF

Beetroot Cured Salmon, Beetroot, Smoked Almonds, Yellow Wax Beans, Edamame, Pomegranate Seeds

Marinated Lamb Salad 17.5 GF

Marinated Lamb Tenders, Smoked Yoghurt, Charred Whitlof, Pomegranate & Snowpea Tendrils

The "Dodger" Chicken Burger 18.5

Cornflake Panko Chicken, Kewpee Mayo, Red Cabbage, Cucumber w. Shoestring Fries

Black Bean Nachos 17.5 GF

Black Beans, Corn chips, Chorizo, Sauerkraut, Chili Salsa, Shallots, Coriander, Burnt Lime & Sundried Tomato Verde

Barley, Fennel & Baby Beet Salad 16.5

Fresh Mint, Toasted Pecan, Shallots, Sherry Vinegar Dressing

Brisket Salad 18.5

Slow Cooked Pulled Brisket w. Baby Kale, Raddicho, Roast Pumpkin, Sundried Tomato, Spiced Labneh & Crispy Quinoa

Roasted Chickpea & Poached Chicken Salad 17.5

Red Cabbage, Raisins, Heirloom Carrots, Za'atar, Lemon

