

Snacks from 4pm

\$6 Minis the perfect Amuse Bouche

- ◆ **Rosemary bar mix**
- ◆ **Smoked olives vv**
- ◆ **House pickles vv**
- ◆ **Crostini** seasonal bite on small toast vv*
ask our team for today's flavours and wine pairings
- ◆ **Gilda** skewer of olives, anchovies, pickles and
vegetables vv*

Platters

For 2 hungry people, or up to 4 sharing. Crackers, pickles and chutneys included.

Add our bread basket on the side.

Meat & fish	60.0
Veggies & cheese	50.0
Surprise me! vv*	55.0

Small Plates

Pork and duck rillettes with pickled cherries	16.0
Truffled mushroom parfait with pickled buttons	15.0
Artichoke cheese fondue	15.0
Garlic & herb cheese roulade vv*	14.0
Warm kumara agrodolce vv	13.0

**Bread basket
with whipped salty butter**

Half / Full **7.5 / 10.5**

Sweet

Chocolate mousse with spiced macadamia sourdough praline	11.0
Cherry amaretti cookie vv	5.0
Olive oil and sea salt brownie <i>df gf*</i>	9.0

*Vegan on request. Non-gluten available on request. Traces of wheat, egg, dairy, almond and soy on site.



All Day from 7.30am.

Our breads are plant-based and made in-house daily. Please request a loaf to take home!

- ◆ Demi-baguette
- ◆ Malt and seed sourdough
- ◆ White sourdough
- ◆ Sweet potato brioche
- ◆ Buckwheat & linseed loaf +2.0 *made without gluten*

Sandwiches

- Jambon beurre ham hock with whipped salty butter **16.0**
- Green eggs tarragon and chive egg mayo with pickles **14.0**
- Beetroot cured salmon with cream cheese **17.0**
- Soft cheese, quince and tarragon *vv** **12.0**

Butter me up! **6.5**

Your choice of bread with whipped, salty butter / cream cheese if you prefer. Garlic and herb roulade *vv** if you're feeling fancy! +7.5

Snack Plate **18.0**

Cheese, apple jam, seed bread, house pickles, fruit, greens *vv**

- Sides** house-cured salmon +7.0
- braised ham hock +4.0
- quince jam / blueberry and cardamom jam +2.0
- peanut butter +2.0
- sliced boiled egg +4.0
- house salad +7.5

Go Continental! **+8.0**

Add Big Joe filter coffee or small hot chocolate with a small Moore Wilson's orange juice for the ultimate continental brekkie!

Signature drinks

- | | |
|---|--|
| Luxe Hot Chocolate 10.0 | Cocktails from 10am |
| Whittaker's dark Ghana with crème chantilly and chocolate marshmallows add booze +6.0 | Garibaldi Campari and orange 14.0 |
| House Chai Latte 7.0 | Coffee Negroni 19.0 |
| Caffè Corretto 15.0 | cold brew, Rinomato, gin, Cocchi Torino, cherry |
| espresso 'corrected' with a shot of amaro on the side | Seasonal Bellini 16.0 |
| Vienna 8.0 | Espresso Non-Tini 13.0 |
| | shaken coffee, cherry, orange, orgeat add booze +6.0 |

Hot

Porridge Bowl **18.0**

with seasonal fruit compote, coconut yoghurt and seed brittle *vv*
or with cinnamon, brown sugar and cream **14.0**

Amuse Toastie **16.0**

Smoked provolone cheese with roasted garlic, chilli and wilted greens with a side of pink pickled onions

add ham +4.0

Croque Madame Slice **12.0**

One slice of our toasted white sourdough, layered with rich bechamel, cheese, eggs and bacon

add house salad +7.5

Soup Bowl **18.0**

Slow cooked chickpeas with ham broth, seasonal vegetables, our fresh bread and parmigiano *vv**