

BREAKFAST

House Sourdough Crumpet

vegemite butter or plum jam (v) | 12

Porridge

steal cut oats, poached quince, passionfruit, rosemary (ve) | 18

Eggs Your Way

eggs, wood fired sourdough, charred squash relish (v) | 16

Smashed Avocado

toasted multigrain, pistachio almond dukkah (ve) | 18

Cast Iron Dutch Baby

roasted pear, vanilla bean ice cream, spiced orange syrup, macadamia | 26

Pork Sausage Croissant

scrambled eggs, iceberg, japanese curry mayo | 24

Burnt Leek & Mushroom Okonomiyaki

fried egg, black garlic kabayaki, fermented cabbage, kewpie, coriander, spring onion, shiso (v, gf) | 28

EXTRAS

Chilli paste	2
GF Toast	4
Greens	5
Tomato	5
Mushroom	6
Eggs	6
Avocado	6
Bacon	6
Chorizo	7
Potato Hash	7

LUNCH

Mushroom Broth

mapo tofu dumplings, udon noodles, charred corn, asian greens, spring onion, sesame (ve) | 24

Chef's Garden Beetroot Salad

salt baked beetroot, persian feta, raddichio, baby cos, chickpeas, pickled lemon vinaigrette (v, gf) | 26

Fire Toasted Baguette

roasted porchetta, smoked garlic aioli, pickled red onion, basil (df) | 26

swap pork for fried halloumi (v)

Heirloom Zucchini Casarecce

creamy garden peas, truffled manchego, oregano (v) | 30

Beetroot & Whisky Cured Salmon Bowl

buckwheat risotto, egg tamagoyaki, avocado, cashew cream, pickled turnip, salmon caviar (gf, df) | 32

SIDES

Flatbread

za'atar (v) | 10

Wood Fired Halloumi

honey, pine nuts, thyme, sumac (v, gf) | 16

Shoestring fries

smoked garlic aioli (v) | 12

Leafy Greens

mustard vinaigrette (ve, gf) | 8

SWEETS

Braised Rhubarb

vanilla custard, pecan crumble (v) | 16

Sticky Date Pudding

marigold coconut labneh, brandy butterscotch sauce (gf, ve) | 18

SHARED

Mortadella

allepo pepper, olive oil | 12

Smokey Eggplant

black garlic, cashew cream, truffle (ve, gf) | 16

Stracciatella

pickled pine mushrooms, garlic, herbs (v, gf) | 16

BBQ SA King Prawns

fermented chilli butter, lemon (gf) | 22

Roasted Pumpkin

desert oak wattle seed, artichoke creme, walnut gremolata (ve, gf) | 30

Wood Fired Harissa Chicken Souvlaki

sumac yoghurt, fresh herbs, lime (gf) | 32

300gm Striploin Cooked Over Fire

white anchovy salsa verde (gf) | 48

BLOOMIN' BANQUET

A mouth-watering selection of chef's favourite shared plates | 58 pp

Available from 11am. Minimum 2 people.

MAKE IT BOOZY

add a 1.5 hour drinks package of beer, wine, fizz & brunch punch to any meal | 45 pp

*see T&Cs in drinks menu