

BLOOM

BREAKFAST

until 11.30

morning buns
see bar for daily selection

bbq mushroom skewers, black garlic, preserved lemon (ve, gf) | 15

halloumi, pine nuts, sesame, honey, thyme (v, gf) | 16

potato hash, black pepper aioli, parmigiano (v, gf) | 14

folded egg, toasted focaccia from the fire, pepe saya butter (v) | 18

blood orange & yoghurt panna cotta, braised rhubarb,
walnut & oat crumb | 20

avocado, almond ricotta, sun dried tomato, aleppo pepper.
soy & linseed toast (ve) | 22

marino ham, house focaccia roll, egg gribiche, cheddar, lettuce,
beetroot relish, pepe saya butter | 24

leaven spelt pancake, vanilla ice cream, poached pear, maple,
macadamia (v) | 26

mushroom & leek galette, stracciatella, preserved lemon, thyme.
coral lettuce (v) | 28

toasted brioche, braised beef rib, pearl onions, hollandaise, gremolata | 32

calabrian chilli oil 4

fried eggs 6

gf toast 3

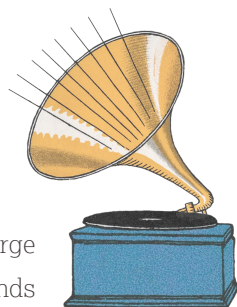
cavolo nero 7

avocado 6

skara bacon 8

please advise us of any dietaries. 10% weekend surcharge

kitchen 7:30-2.30 weekdays & 8-3 weekends



BLOOM

LUNCH

from 11.30

chef's selection 64 pp
lunch our way featuring our
favourite shared plates

mushroom & leek galette, stracciatella, preserved lemon, thyme.
coral lettuce (v) | 28

focaccia roll, wood fired margra lamb, hummus,
charred peppers, pickled onion, yoghurt, herbs | 32
swap lamb for halloumi (v)

200g o'connor striploin from the fire, chicken gravy, gremolata,
chipolini onion. hand cut chips (gf) | 44

designed to be shared

focaccia, chicken skin butter | 6pp

coriole olives warmed over the fire (ve, gf) | 10

cacio e pepe croquette, aioli, parmigiano (v) | 9pp

hummus, confit garlic, crispy chickpeas, rosemary (ve, gf) | 14

halloumi, pine nuts, sesame, honey, thyme (v, gf) | 16

wood fired flat beans, romesco, pangrattato (ve) | 18

bbq squid spiedini, parsley salsa verde, lemon (gf) | 20

house made pappardelle, beef rib ragu, parmigiano | 38

half chook cooked over the fire, green harissa, burnt honey, garlic rice,
yoghurt, lime (gf) 42 | 30 smaller serve

winter leaves, celery, pear, hazelnuts, vinaigrette (ve, gf) | 14

handcut chips, aioli, chicken salt (v, gf, df) | 12

tiramisu (v) | 18 per scoop

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