

BREAKFAST

Lost Loaf fruit toast from the fire,
Pepe Saya butter (v) | 14

Rhodes eggs, wood fired sourdough, porcini butter,
shallot salt (v) | 16

Citrus panna cotta, Smith Gully figs, salted pistachio
cereal, burnt honey (v) | 18

Bap roll, beef sausage, scrambled egg, american cheese,
mustard aioli | 19

Avocado, almond ricotta, sun dried tomato, aleppo
pepper, soy & linseed toast (ve) | 21

Cast iron baked pancake, poached quince, house vanilla
ice cream, orange syrup, macadamia (v) | 26

Burnt leek & mushroom okonomiyaki, fried egg,
fermented cabbage, black garlic kabayaki, kewpie,
spring onion, herbs (v, gf) | 28

BBQ southern rock lobster, cheese & chive waffle,
kombu hollandaise, poached egg, parsley | 42

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chilli paste 2 | GF toast 3 | eggs 6 | greens 6 | tomato 6
avocado 6 | bacon 6 | mushrooms 7 | cured salmon 8

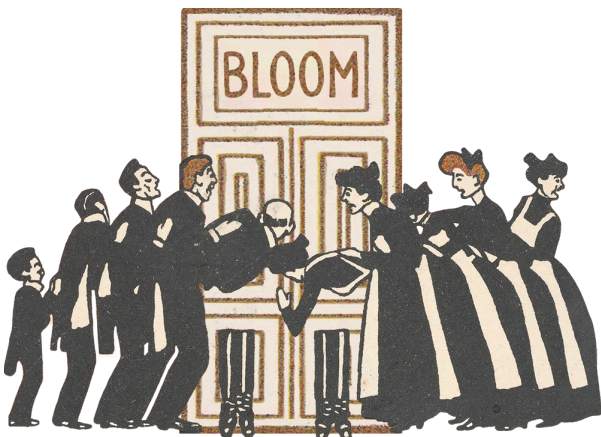
LUNCH

House focaccia, fried chicken, secret sauce, bacon,
heirloom tomato, bread & butter pickles, lettuce | 24
+ fries | 6

Spiced buckwheat, wood fired zucchini, pear,
queen green olives, goats chèvre, herbs (v, gf) | 28

Campanelle, cavolo nero pesto, green chilli, stracciatella,
pangrattato (v) | 30

200g Southern Grain striploin over the coals, peppercorn
sauce, fries (gf) | 38



BLOOMIN' BANQUET

A selection of our favourite seasonal
shared plates across two courses | 58 pp

Available from 11am. Minimum 2 people

MAKE IT BOOZY

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

*see T&Cs on drinks menu

SHARED

Flatbread from the fire, chicken skin butter | 12

Smoked baba ganoush, truffle oil (ve, gf) | 14

Prosciutto di San Daniele, Salame Bosco,
giardiniera pickles (gf, df) | 14

Potato hash, black pepper aioli, aged parmesan (v, gf) | 14

Chopped broccoli, freekah, hazelnut, mint,
horseradish vinaigrette (ve) | 14

Wood fired halloumi, honey, pine nuts (v, gf) | 16

Spencer Gulf king prawns, fermented chilli butter,
lemon (gf) | 22

Pumpkin, stracciatella, parsley gremolata,
walnuts (v, gf) | 32

Wood fired chicken skewer, harissa, sumac yoghurt,
herbs, lime (gf) | 36

BBQ Margra lamb shoulder, ox heart tomato,
anchovy salsa verde (df, gf) | 52

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Leafy greens, white balsamic (ve, gf) | 9

Crispy potatoes, rosemary (ve, gf) | 12

SWEET

Pistachio ice cream, olive oil, sea salt (v) | 12

Apple fritters, davidson plum sugar,
vanilla dipping custard (v) | 16

See bar for daily cakes & pastries