

BREAKFAST

Lost Loaf fruit toast from the fire, Pepe Saya butter (v) | 12

Eggs your way, wood fired sourdough, zucchini relish, shallot salt (v) | 15

Macadamia & dark chocolate granola, coconut labneh, cherry (ve) | 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, roasted pear, vanilla ice cream, orange syrup, macadamia (v) | 26

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

SA blue swimmer crab skagen, potato hash, poached eggs, salmon roe (gf) | 30

EXTRAS

Chilli paste	2
GF Toast	4
Greens	5
Tomato	5
Mushroom	6
Eggs	6
Avocado	6
Bacon	6
Chorizo	7
Potato Hash	8
Cured Salmon	8

LUNCH

Wood fired baguette, pork & veal meatballs, sugo, gruyere, basil | 24

Mushroom broth, mapo tofu dumplings, udon noodles, corn, greens, spring onion, sesame (ve) | 26

Spiced buckwheat, grilled zucchini, yellow nectarine, queen green olives, goats chèvre, herbs (v, gf) | 28

Lumache pasta, asparagus, garden peas, truffled manchego, tarragon (v) | 32

Southern Grain striploin over the coals, peppercorn sauce, fries (gf) | 36
*200g

SIDES

Flatbread from the fire, za'atar (v) | 10

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

Crispy potatoes, rosemary (v, gf) | 12

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

SWEETS

Chocolate torte, cherry, creme fraiche (v, gf) | 16

Rhubarb, custard, pecan crumble (v) | 16

See bar for daily cakes & pastries

SHARED

Mortadella, Aleppo pepper (gf,df) | 12

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

Leek over the coals, almond romesco, chervil (ve, gf) | 16

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

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

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

BBQ Margra lamb shoulder, ox heart tomato, anchovy salsa verde (df, gf) | 52
*400g

BLOOMIN' BANQUET

A selection of our favourite seasonal shared plates | 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