

BREAKFAST

House Sourdough Crumpet

vegemite butter or rhubarb jam (v) | 12

Porridge

steel cut oats, poached quince, passionfruit, rosemary (ve) | 16

Eggs Your Way

eggs, wood fired sourdough, zucchini relish, shallot salt (v) | 16

Smashed Avocado

toasted multigrain, pistachio & almond dukkah (ve) | 18

Mushies on Toast

toasted multigrain, stracciatella, pickled mushrooms, herbs (v) | 20

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
Cured Salmon	8

LUNCH

Mushroom Broth

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

Spring Harvest Bowl

black lentils, rainbow chard, jammy egg, macadamia cream, avocado, pepitas, tahini lime dressing (v, gf, df) | 24

+ cured salmon 8

Wood Fired Baguette

pork & veal meatballs, sugo, gruyere, basil | 26

Lumache Pasta

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

Chicken Cotoletta

wild rocket sauce, fried egg, pecorino | 32

SIDES

Flatbread

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

Wood Fired Haloumi

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

Beer Battered fries

smoked aioli (v) | 10

Urban Heirloom Greens

aged white balsamic (ve, gf) | 10

SWEETS

Belgian Chocolate Torte

Alexandrina creme fraiche (v) | 16

Braised Rhubarb

vanilla custard, pecan crumble (v) | 16

SHARED

Parma Handcrafted Mortadella

allepo pepper, olive oil (gf,df) | 12

Baba Ganoush

smokey eggplant, black truffle oil (ve, gf) | 14

Wood Fired Leek

smoked almond romesco, chervil (ve, 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

Southern Grain 300gm Striploin Cooked Over Fire

cafe de paris butter, rosemary (gf) | 50

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 beer, wine, fizz & cocktail jugs to any meal | 45 pp

*see T&Cs on drinks menu