

Day

Nut & seed granola, yoghurt, mango	13
Toast with condiments	8
Eggs on toast - poached, scrambled or fried	11
Avocado, poached eggs, vegemite ricotta, lemon, sourdough	18
Sausage & egg roll - cheddar, pickled cucumber, coriander mayo, bulldog sauce, potato bun	15
Mushroom, poached egg, hummus, buckwheat, wattle seed cracker, blue cheese scone	18
Pea & parmesan omelette, olives, pickles, spring onion, pangrattato	17
Pork belly, pickles, corn & jalapeno salsa, fried egg, seeded mustard, radicchio, buttermilk, panisse	23
40-degree salmon, salsa, boiled egg, sesame, avocado & wasabi purée, kewpie, potato & jalapeno bread	24
Waffle, eucalyptus gel, chocolate, milk crumble, mascarpone, berry textures	18
Fried chicken burger - chilli mayo, pickled cucumber, iceberg, potato bun	18
Beef burger - brie, mustard aioli, pickled shitake, iceberg, potato bun	18
Grain & legume salad, corn, herbs, ginger oil, kombu vinaigrette	18
Artichoke, haloumi, cauliflower, almonds, radish	21

Sides

Hummus	3
Pickled jalapeños	3
Avo	5
Vegemite ricotta	3
Corn salsa	3
Bacon	5
Panisse	5
Haloumi	5
Fried Chicken	6
Side of fries	3
Bowl of fries	10

Night

Pork puffs with oyster & bonito aioli	12
Kifler chips with bulldog sauce	10
Caraway focaccia with cultured butter	8
Oyster, dashi jelly, spring onion oil	5ea
Beer & oat cracker, hummus, molasses	8
Shoalhaven olives	5
Mushrooms, chawanmushi, broth, kombu	22
Burrata, cucumber, green tomato, finger lime, aromatic oil	19
Jamón, peas, tomato foam, white anchovies, licorice crumb	23
Lamb tartare, pickled mustard seed, egg yolk, smoked mussel mayo, cherry crouts	26
Liver parfait, mead jelly, pink peppercorn, rye sourdough	14
Bonito, koji butter, zucchini, daikon	30
Octopus, charred eggplant purée, fennel, roe	28
Eggplant, harissa, garlic cream, sesame caramel	21
Pork knuckle, chilli tomato, potato & jalapeno bread, pickles	75
Iceberg, buttermilk, almonds, semi-dried cherries	9
Chocolate mousse, coconut textures, cherry, burnt butter crumble	15
Yuzu cloud, berries, basil oil, meringue, pink peppercorn dust	14
Cheese, wattle seed crackers, honeycomb	20

Hot Drinks

H.R.D

sml lrg

Chocolate & Chai

45% Hot chocolate	4	4.5
45% Mocha	4.5	5.0
Bonsoy "Real Chai"	-	5.5

Teas

English Breakfast <i>Steeped for 2:30 minutes at 90 degrees</i>	-	4.5
Earl Grey <i>Steeped for 3 minutes at 90 degrees</i>	-	4.5
Chamomile <i>Steeped for 3 minutes at 95 degrees</i>	-	4.5
Green <i>Steeped for 3 minutes at 85 degrees</i>	-	4.5
Peppermint <i>Steeped for 3 minutes at 90 degrees</i>	-	4.5
Lemongrass & ginger <i>Steeped for 4:30 minutes at 95 degrees</i>	-	4.5
Black Fusion, Doke Estate India <i>Steeped for 1:30 minutes at 90 degrees</i>	-	5
Wild Ancient Black, Yunnan China <i>First infusion - Steeped for 1:50 minutes at 87 degrees</i> <i>Second infusion - Steeped for 1:30 minutes at 87 degrees</i>	-	8
Yuzu Kukicha, Kagoshima Japan <i>First infusion - Steeped for 1:50 minutes at 85 degrees</i> <i>Second infusion - Steeped for 45 seconds at 85 degrees</i>	-	7
Jasmine Dragon Pearls, Fujian China <i>First infusion - Steeped for 1:15 minutes at 89 degrees</i> <i>Second infusion - Steeped for 1:05 minutes at 89 degrees</i>	-	8
Yushan Oolong, Nantou Taiwan <i>First infusion - Steeped for 1:15 minutes at 86 degrees</i> <i>Second infusion - Steeped for 1:05 minutes at 86 degrees</i>	-	8

Cold Drinks

Shakes

Crunchy Nut	8
Cherry Cola	8
Chocolate	8
Taro & Coconut	10

Juices

Watermelon, basil & lime	7
Kale, pear & mint	7
Orange	7

Coffee

Iced Coffee	6
Cold Brew	4.5

Soft drinks

Cola	5
Lemonade	5
Ginger Beer	5
Yuzu	5

Wine

	100ml	bt1
<u>Sparkling</u>		
M & J Becker, Petillant Naturel 2017, Pinot Meunier, Tumbarumba NSW <i>Apricot, strawberry, grapefruit, medium bodied</i>	11	70
Dumangin, Brut Cuvée 17, Champagne <i>Fresh citrus, peach skin, green apples, dry</i>	16	120
Dumangin, Le Rosé 1er Cru NV, Champagne <i>Strawberry, blackcurrant, bread, dry</i>	-	130
Dumangin, Le Vintage 2004, Champagne <i>Lemon, hazelnut, brioche, dry</i>	-	185
Agrapart, Blanc de Blancs Brut Grand Cru NV, Champagne <i>Apricot, grapefruit zest, almonds, intense</i>	-	215
<u>Orange</u>		
Roberto Henriquez, Notro 2016, White Blend, Itata Valley Chile <i>Tropical fruit, floral, green apple, big body, dry</i>	11	70
Simao & Co., Ugni Blanc 2017, Glenrowan VIC <i>Lemon butter, caramelised banana, toasty, medium body, complex</i>	-	75
Catina Giardino, Adam 2015, Greco, Campania Italy <i>Cherry, ripe apricot, sandalwood, medium body, intense</i>	-	120
<u>Rose</u>		
Eastern Peake, Pinot Tache 2015, Pinot Noir, Ballarat VIC <i>Berries, grapefruit, toasty, light, complex</i>	9	60
Domaine Simha, Sanskrit Rose 2016, Pinot Noir, Derwent Valley TAS <i>Strawberry, rose, pink peppercorn, light, dry</i>	-	85
Gosta's Wine, Saperavi Rose 2015, Kartli Georgia <i>Cherry, rhubarb, honey, medium body, rich</i>	-	95
<u>Dessert</u>		
Lark Hill, Dial M for Marsanne, Bungendore NSW <i>Apricot skin, lemon curd, honeysuckle</i>	8	60
Domaine Economou, Late Harvest Liatiko 2000, Sitia Greece <i>Raisin, fig, warm spices</i>	10	80
Pillitteri Estate, Vidal 2009, Ontario Canada <i>Peach, baking spices, tropical fruits</i>	-	110

	100ml	bt1
<u>White</u>		
Simao & Co., Sauvignon Blanc 2017, King Valley, VIC <i>Pineapple, passionfruit, guava, medium body, dry</i>	8	50
Domaine Bott-Geyl, Les Éléments 2014, Riesling, Alsace France <i>Citrus, orange zest, apricot, medium body, rich</i>	11	70
Brash Higgins, NYMPH 2016, White Blend, McLaren Vale SA <i>Spiced apples, ginger, cardamom, medium body, complex</i>	10	65
Ameztoi, Txakoli 2015, Getariako Txakolina Spain <i>Lime rind, grapefruit, sea salt, light, dry</i>	9	60
Smallfry, Isolar 2016, Riesling Rouanne, Barossa SA <i>Guava, apricot, roast apples, big body, rich</i>	-	80
Erich & Walter Polz, Therese Sauvignon Blanc 2011, Sudsteiermark Austria <i>Citrus, tropical, juicy pear, minerality, medium body, rich</i>	-	75
Christian Tschida, Laissez-Faire 2012, Burgenland Austria <i>Grapefruit, green apple, minerality, medium body, dry</i>	-	130
Tyrrell's Vat 1 Semillon 1998, Hunter Valley NSW <i>Lemon, honey, butter, toasty nut complexity, medium body, rich</i>	-	140
Domaine Leflaive, Mâcon-Verzé 2014, Burgundy France <i>White peach, white florals, striking minerality, big body, dry</i>	-	145
Giaconda, Estate Vineyard Chardonnay 2012, Beechworth VIC <i>Stone fruits, orange rind, ginger, big body, rich</i>	-	260

Red

100ml bt1

Thomas Wines, Two of a Kind Shiraz 2015, Hunter Valley NSW & McLaren Vale SA <i>Cherry, plum, leather, medium to big body</i>	9	50
Ravensworth, Hilltops Barbera 2017, Murrumbateman NSW <i>Black cherry, delicate herbals, cured meat, light to medium body</i>	10	60
Domaine Simha, Simla Red White Blend 2016, Tamar Valley TAS <i>Guava, mixed berries, herbaceous, light, funky, complex</i>	11	65
Umathum, Zweigelt 2013, Burgenland Austria <i>Cherry, warm spices, mineral, medium body, clean</i>	12	80
Partida Creus, TN Tinto 2016, Red Blend, Catalonia Spain <i>Cherry, ripe plum, red currant, light, dry, rustic</i>	-	90
France Gonzalvez, Cote de Brouilly 2015, Gamay, Beaujolais France <i>Red fruits, red currants, delicate earthiness, medium body, pretty</i>	-	115
Foxy Foxy Nature Wildlife, Moonologue 2015, Syrah, Rhone Valley France <i>Black cherry, candied cherry, blood plum, medium to big body, creamy</i>	-	120
Domaine Vincent Paris, Saint Joseph 2010, Syrah, Rhone Valley France <i>Dark berries, violet florals, pepper, medium body, complex</i>	-	95
Bass Phillips, Estate Pinot Noir 2015, Gippsland VIC <i>Red berries, minerals, earthy, medium body, complex</i>	-	140
Stony Ridge, Larose 2008, Cabernet Blend, Waiheke Island NZ <i>Blackcurrant, plum, chocolate, pretty florals, big body, elegant</i>	-	280

Beer On Tap

Hawke's Lager, NSW	8
Pact Beer Co., 'L Yeah' Hoppy Lager, ACT	10
Bodriggy Chuckaboo, White IPA, VIC	9
Capital Brewing, Trail Ale Pale Ale, ACT	8.5
Capital Brewing, Rockhopper IPA, ACT	12
Bridge Road, Celtic Red Ale, VIC	9
Batlow Cloudy Apple Cider, NSW	8.5
Frank Strong's Hard Lemonade, NSW	11

Bottled Beer

Coopers Extra Strong Vintage Ale 2017, SA	12
Sapporo Premium 650ml, Japan	16
Two Metre Tall, Derwent Aromatic Spelt Ale, TAS	20
Tumut River Brewing Co., Ginger Ninja, Ginger Beer, NSW	10

Cocktails

Highroad Mimosa <i>Gin, aperol, passionfruit, sparkling wine</i>	16
Espresso Martini <i>Raspberry Candy espresso, Underground Spirits caramel vodka</i>	18
Cold Brew Boulevardier <i>Bourbon, campari, cold brew</i>	18
Dickson Side <i>Vodka, Balsazar rose vermouth, watermelon & basil juice</i>	16
Bloody Mary <i>Underground Spirits Vodka, green tomato, capers, tabasco</i>	16

Apéritif

Rondo Bio Aperativo, Italy	9
Venticinque 25 Bio Bitter, Italy	10
Escobac Sweet Dram, France	10
Belsazar Vermouth Rose, Germany	10
Antica Formula Vermouth, Italy	10
Campari, Italy	8
Aperol, Italy	8

Vodka

Underground Spirits Vodka, ACT	10
Underground Spirits, Caramel Vodka ACT	10
Süd Polaire Vodka, TAS	12
Sheeps Whey Vodka, TAS	14

Gin

Underground Spirits Gin, ACT	10
Kew Organic Gin, England	12
Santamania Reserva Gin, Spain	12
Süd Polaire Rare Oak Cask Gin, TAS	20

Bourbon / Whiskey

Buffalo Trace Bourbon, USA	9
Jack Daniels, USA	9
Rittenhouse Rye, USA	10
Hellyer's Road 10, TAS	12
Lagavulin 16, Scotland	14

Everything Else

Hennessey VSOP, France	12
The Jezebel Absinthe, VIC	15
Toro Abala, Fino Electrico Sherry, Spain (60ml)	10