

BRUNCH

PORRIDGE (ve) Spiced oat porridge, maple roast pear, pecan crumb, quince jam, mandarin	16	CHICKEN BURGER (v-o, gf-o) Fried chicken, celeriac remoulade, pickled jalapeno, salsa verde, cos lettuce, bun, fries	23
AVOCADO (v, gf-o, ve-o) Avocado, poached eggs, whipped herb ricotta, hummus, toasted seeds, sesame lemon, sourdough + add bacon 6	21	SPICED BEANS (gf-o) Spiced baked beans, chorizo, poached eggs, feta, sourdough	24
FRENCH TOAST (v) Caramelised pineapple, rum & raisin ice- cream, toasted coconut, salted caramel, lime, mint	22	PUMPKIN (ve, gf) Roast japanese pumpkin, miso tofu, brown rice, wakame, kimchi pickled radish, wilted greens	22
EGG & BACON ROLL (v-o, ve-o, gf-o) Fried egg, bacon, cheddar, pickled cucumber, H.RD BBQ sauce, aioli, bun	18	SALMON (gf) 40° salmon, sous-vide egg, jasmine rice, dashi broth, rice paper chip, asian greens, shichimi	28
ROSTI (v, gf) Potato rosti, fried egg, broccolini, whipped goats cheese, bean salsa, gazpacho, hot sauce, tajin spice	24	PORK BELLY Crispy pork belly, steamed bao bun, chilli jam, house pickles, sesame aioli	26
BENEDICT (gf-o, v-o) Roast speck, poached eggs, horseradish hollandaise, chilli jam, wilted greens, sourdough	25	CHEF SELECTION GREEN BOWL (ve, gf) Assortment of fresh, pickled and roasted vegetables by Chef, ask us what's cooking + add poached egg 3 + add fried chicken 9	18

SIDES

40° SALMON	15	WILTED GREENS	6
CRUMBED HALOUMI & WASABI AIOLI	11	BROCCOLINI	6
ROSTI	10	AVOCADO	5
FRIED CHICKEN	9	HOLLANDAISE	5
PUMPKIN	7	HUMMUS	5
CHORIZO	8	CHILLI JAM	5
BACON	6	PICKLES	5
FIELD MUSHROOMS	6	EXTRA EGG	3



Kitchen closes

M - F 2PM | Weekends 2:30PM

v - vegetarian | ve - vegan
gf - gluten free | o - option

Surcharge applies

10% weekend | 15% public holiday