

BREAKFAST 6:30AM-12PM

House made crumpets with
Hotel Hotel honey (hive #9)
11

Three Mills toast, Pepe
Saya cultured butter,
Lynwood preserves
9

Spelt and maple granola,
roasted rhubarb, berries,
whipped ricotta
13

Quince, almonds, dates,
labneh, honey
15

Bikini tostada
14

Poached eggs, avocado,
whipped chèvre, dukkah
18

Çilbir, pide, Aleppo pepper
18

Kedgeree
21

Pork belly, fried egg,
green mango, chilli jam
21

Eggs any way on toast
13

Sides-

Sauteed kale 5
House made bacon 7
Smoked salmon 7
Smashed avocado 6
Meaty beans 7
Mushrooms 5
Chorizo 7

BREAKFAST DRINKS

Fresh juice-
Orange
8

Oracle organic juice-
Cloudy apple
Orange
Apple guava
6

Bloody Mary-
Tomato juice, Anjea vodka,
lemon, Worcestershire sauce,
sriracha, celery bitters,
guindillas
18

Mimosa-
Fresh orange juice, Prosecco
15

Canberra roasted coffee
4 black coffee
4 milk coffee
4.5 large
0.5 + soy
0.5 extra shot

Cold brew coffee
5.0

Filter coffee
4.0

House blended chai-
5 small pot
8 large pot

Tea by Teacraft

English Breakfast
Earl Grey
Gunpowder Green
Chamomile
Peppermint

Small 4 large 6

Jasmine
Cloud and mist green
Hibiscus and rose
Lemongrass and ginger

Small 5 large 8

BAR MENU 12PM-1AM

Moonlight Flat oysters-
Clair de lune
Rusty wire
5 each

Shane's oysters
4.5 each

Local olives, orange, thyme
9

Hiramasa kingfish, lardo,
kohlrabi, pink peppercorn
23

Boxgum Grazing beef tartare,
miso cured egg yolk, avocado,
horseradish, crisp black rice
23

Jamón Serrano, guindillas
22

Duck parfait, pickled quince,
walnut
22

Crispy fried quail, house
togarashi, kewpie, sriracha
9 half

Wagyu tongue sandwich,
mustard, sauce gribiche
10

Mixed leaf salad, herbs, yuzu
vinaigrette
7

Hand cut chips, house made
ketchup
10

Seasonal fruit sorbet and
icecream
4 each scoop

**MONSTER ALL IN
CHEF SELECTION 70PP**

3 bar menu
4 share plates
+ shared dessert

SHARED PLATES 12PM-10PM

Fried tofu, pickled shitake,
bonito soy, spring onion oil,
sesame
18

Pumpkin, yoghurt, chickpeas,
sumac
19

Grilled asparagus, crispy
pigs ear, fried egg, Sichuan
vinaigrette
23

Heirloom carrots, black
barley, hazelnut, pomegranate
vinaigrette
21

Eggplant, smoked goat's curd,
katsubushi, sesame
20

Goolwa pippies, chorizo,
cider
26

Palmers Island mulloway,
cauliflower, leek, nori,
capers
34

Pork neck cooked in whey,
white bean, mallorquina,
almond, fennel
34

Pulled lamb shoulder,
pistachio, yoghurt, vine
leaf, pomegranate, brik
30

Grilled flank steak, bonito
butter, cabbage, wild rice,
black garlic
34

SWEET PLATES

Poached quince, yoghurt
sorbet, barberry, rose,
pistachio
18

Chestnut, pear, earl grey,
thyme
19

Green tea, coconut,
raspberry, mille feuille
18

Soft chocolate, mandarin,
almond, rosemary
20

