

**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

Bikini tostada  
14

Poached eggs, avocado,  
whipped chèvre, dukkah  
18

Çilbir, pide, Aleppo  
pepper 18

Kedgeriee  
21

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

Eggs any way on toast  
13

Sides-  
Sautéed 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, 666 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

Culatello, pickled grapes,  
saba  
27

Jamón Serrano, guindillas  
22

Blue eye brandade, pickled  
radish, grilled sourdough  
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**

That's Amore stracciatella,  
broad beans, peas, almond,  
bottarga  
24

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

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

Tomato, whipped feta,  
preserved lemon, cumin oil,  
rose  
22

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

Cuttlefish, chorizo, corn,  
chick peas, salsa nero  
26

Palmers Island mullet,  
cucumber, wakame, black  
sesame  
34

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

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

Black Angus flat iron,  
smoked potato, bagna cauda  
36

**SWEET PLATES**

Rhubarb cheesecake,  
strawberry, chamomile  
19

Chocolate, coffee, mint,  
fernet branca  
21

Green tea, coconut,  
raspberry, mille feuille  
18

Nectarine, lychee, crème  
fraiche, elderflower  
19