

BREAKFAST 6:30AM-12PM

A.M. All In Breakfast
28

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
+0.5 decaf

Cold brew coffee
5.0
Summer cold brew green tea
8.0
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-11PM

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,
pickled zucchini, black
garlic
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, mulloway,
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,
hazelnut, mint, fernet
branca
21

Green tea, coconut,
raspberry, mille feuille
18

Nectarine, lychee, crème
fraiche, elderflower
19

