

**BREAKFAST 6:30AM-12PM**

House made crumpets with  
Hive #3 honey  
11

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

Ciabatta, harissa, Monster  
made bacon, hash brown,  
pickled green tomatoes,  
fried egg  
14

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

Coconut rice pudding,  
mango, mint, vanilla  
15

Shakshouka, baked eggs,  
feta, tomato, coriander,  
grilled Turkish bread  
19

Eggs your way on toast  
13

Avocado, poached eggs,  
whipped chèvre, dukkah  
20

Smoked trout, asparagus  
and gruyere omelette  
19

Poached eggs, roasted  
tomato, roquette, shaved  
Reggiano, mojama  
19

Sides  
Tomato 5  
House made bacon 7  
Smoked salmon 7  
Smashed avocado 6  
Meaty beans 7  
Hash brown 5  
Mushrooms 5  
Chorizo 7

**OVOLO FREEBIE BREAKFAST  
OPTIONS**

Eggs your way on toast  
or  
Spelt and maple granola  
or  
Coconut rice pudding

**BREAKFAST DRINKS**

Fresh juice  
Orange  
8

Organic juice cold pressed  
Apple or  
Orange  
7

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

Mimosa  
Fresh orange juice, Prosecco  
15

KYO Canberra roasted coffee  
4 black coffee  
4 milk coffee  
4.5 large  
+0.5 soy  
+0.7 almond  
+0.5 extra shot  
+0.5 decaf

KYO Filter coffee  
4

House blend chai  
5

Tea by Tea Garden Co

Good morning London  
Sir Earl  
Vanilla Jazz  
Chamomile  
Pyjama party  
5

Jasmine  
Cloud and mist green  
Hibiscus and rose  
Lemongrass and ginger  
5

1 Tea or Coffee  
and

1 Apple or orange juice

Extras and sides available  
at additional fee

**SMALL PLATES 12PM-10PM**

Moonlight Flat oysters-  
*Clair de Lune*  
Rusty wire  
5 each

Shane's oysters  
4.5 each

Local olives, orange, thyme  
9

Cured kingfish, dashi  
jelly, pork bubble,  
furikake  
20

Txistora, lemon, grilled  
sourdough  
20

Whipped feta, pistachio,  
honey, rose, toasted  
sourdough  
20

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

Jamón Serrano, guindillas  
22

Spiced lamb ribs, curry  
leaves, chilli jam, lime  
17

Fried spatchcock, soy  
glaze, roasted sesame  
8

Mixed leaf salad, herbs,  
yuzu vinaigrette  
7

Hand-cut chips, Monster  
made ketchup  
10

**FEED THE MONSTER 70PP**

3 small plates  
4 share plates  
+ shared dessert

**SHARED PLATES 12PM-10PM**

Stracciatella, heirloom  
tomatoes, jamón, basil  
22

Spring bay mussels, fennel,  
n'duja, prosecco  
25

Szechuan pepper tofu,  
garlic shoot, wild rice  
22

Eggplant, smoked goats  
curd, katsuobushi, sesame  
20

Roasted pumpkin, black  
barley, radicchio, mountain  
pepper chèvre  
20

Snapper, pickled zucchini,  
confit tomato, capers  
32

Twice cooked duck breast,  
carrot, pickled cherries  
32

Pulled lamb shoulder,  
pistachio, yoghurt, vine  
leaf, pomegranate, brik  
33

Glenlea beef sirloin, miso,  
corn, grilled cabbage  
34

**SWEET PLATES**

Nashi pear, green tea,  
honey, macadamia  
22

Mango, pineapple, yuzu,  
lychee  
20

Blood orange, passionfruit,  
basil, Solerno  
20

Fig, pecan, goat cheese,  
hibiscus  
21

Seasonal fruit sorbet and  
ice cream  
4 each scoop