

**BREAKFAST 6:30AM-11AM**

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**

Eggs your way on toast  
or  
Spelt and maple granola  
or  
Coconut rice pudding  
Or  
Three Mills toasts and  
preserve

**BREAKFAST DRINKS**

Fresh orange juice  
8

Organic cold pressed juice  
Apple or Orange  
7

Bloody Mary  
Tomato juice, vodka, lemon,  
sriracha, guindillas  
18

Mimosa  
Fresh orange juice, Prosecco  
15

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

Tea by Tea Garden Co  
6  
"Dark & Stormy" Monster  
blend  
*Bold black tea with dark  
chocolate and velvety vanilla  
with a sneaky punch of cardamom*

Vermont chai  
*Spicy and warming chai, based  
on bold Indian Assam bursting  
with the sweetness of Maple.*

Good morning London  
*If Queen Lizzie was visiting  
this would be the tea you'd  
serve for sure!*

Sir Earl  
*Perfect Earl Grey, daring and  
bold in bergamot, sweet to the  
eye with blue cornflower*

Vanilla Jazz  
*Traditional Chinese Green Tea  
paired perfectly with jasmine  
blossoms and French vanilla*

Pyjama party  
*Our two favourite mints,  
spearmint and peppermint with  
some of nature's kindest  
relaxing ingredients*

1 Tea or Coffee  
and  
1 Apple or orange juice

Extras and sides available  
at additional fee

**SMALL PLATES 5.30PM-10PM**

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

Shane's oysters  
4.5 each

Local olives, orange, thyme  
9

Cured kingfish, sweet  
ginger pickle, daikon,  
gochujang  
22

Txistora, lemon, grilled  
sourdough  
20

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

Boxgum Grazing beef  
tartare, miso cured egg  
yolk, avocado, 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  
DAILY CHEF'S SELECTION**

3 small plates  
4 share plates  
+ shared dessert

**SHARED PLATES 5.30PM-10PM**

Buffalo mozzarella, bitter  
leaves, puffed rice, basil  
22

Kinkawooka 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

Peju barramundi, celeriac,  
smoked almond, pickled  
nashi, karkalla  
32

Twice cooked duck breast,  
carrot, Thousand-acres figs  
32

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

Glenlea beef sirloin, miso,  
corn, grilled cabbage  
34

**SWEET PLATES**

Cheese of the day  
Ask us for today's  
selection  
25

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

