

all day menu

Everyday til 3

TOAST DF*, GF*, V	8.5	EGGS YOUR WAY	13
Sourdough, grain, dark rye*, fruit, GF white or GF fruit; with marmalade, jam, vegemite, crunchy peanut butter, Nutella, or cinnamon and maple.		Two free range eggs poached, scrambled or fried with toast.	
*gluten free or dark rye.	+1	- Penny's tomato salsa / spicy harissa baked beans	+ 4ea
SWEET POTATO & COCONUT FRITTERS V, DF*	16	/ buffalo ricotta / truffled mushrooms	
Served with seasonal fruits (fresh and cooked), a thyme and preserved lemon whipped buffalo ricotta, sprinkled with puffed grains and toasted coconut chips.		- avocado / sautéed kale	+ 4.5ea
BANOFFEE CROISSANT FRENCH TOAST GF*, V	19	- 'Pialligo Farm' pork, fennel and chilli sausage	+ 5
Banana, crushed peanuts, vanilla whipped mascarpone, caramel popcorn, salted caramel and shaved chocolate.		- 'Pialligo Farm' bacon	+ 5.5
*add 'Pialligo' bacon.	+5	- Ponzu confit salmon	+ 6
PUMPKIN, WALNUT & FLAXSEED HOTCAKE V	18	- gluten free bread / rye bread	+1
Served with whipped buffalo ricotta and an apple and goji berry compote.		SOUP OF THE DAY	15
*Please allow 15 minutes cooking time.		Served with toasted 'Three Mills Bakery' sourdough.	
WHITE CHIA, RICE & COCONUT PUDDING DF, GF, V, VE*	17	Please ask your waiter.	
Served warm, with a coconut rum and sour cherry compote, seasonal fruits, and a coconut panna cotta.		PENNY'S VEGO CLUB SAMBO GF*, DF*, VE*	19
AVO DISH GF*, DF*, V, VE*	19	Roasted and grilled vegetables, goat's cheese and a mild house-made harissa paste served with sweet potato crisps.	
Smashed avocado and chèvre on toasted dark rye, with a charred corn and quinoa tabouleh, chilli oil and topped with a 65/65 egg.		BULGOGI BEEF SALAD DF*	26
*add 'Pialligo' bacon.	+5	Korean style spicy BBQ beef salad with pan tossed vegetables and pickles.	
GREEN EGGS & HAM DF*, GF*	18	MARKET FRESH FISH	MARKET PRICE
Pea and herb scrambled 'Darbalara Farm' free range eggs on char-grilled 'Three Mills Bakery' ten grain sourdough topped with a warm tomato salsa and 'Balzanelli' double smoked leg ham.		Freshest available fish of the day. Please ask your waiter.	
THE DEEP DARK WOOD BREAKKY GF*, DF*, V	18	QUACK THAI DF, V*, VE*	26
Mixed mushrooms, almonds, and kale, sautéed with truffled honey, served with house-made cauliflower brioche and whipped goats cheese.		Pad Thai style stir-fried rice noodles with confit duck, bean sprouts, garlic chives, and egg, in a house made tamarind and soy sauce, finished with roasted peanuts. *Contains dried shrimp.	
*add poached egg.	+3ea	GNOCCHI V	26
'PIALLIGO' HASH DF	19	Preserved lemon and parmesan semolina gnocchi with winter vegetables, cherry tomatoes and greens, in a caper butter sauce, finished with puffed grains.	
'Pialligo Farm' pork, fennel and chilli sausage (mince), with confit potatoes and a medley of vegetables, pan tossed with a house made Szechuan chilli sauce, topped with a fried egg.		CONFIT SALMON BURGER DF*	22
PONZU CONFIT SALMON DF	20	Confit Huon salmon, with a wasabi and avocado purée, Japanese style pickles, vegetables and Kewpie mayonnaise in a milk bun. Served with chips tossed with a house-made nori and matcha salt.	
With pan tossed potatoes, preserved lemon and greens, topped with a poached egg, and sprinkled with pomegranate and hazelnut dukkha.		CHICKEN RAMEN DF	26
TAU BAN CHILLI BREAKKY DOG DF*, GF*	19	Master stock poached chicken ramen in a miso broth with tofu, enoki and shitake mushrooms, finished with a 65/65 egg.	
'Pialligo Farm' pork, fennel and chilli sausage, with a tau ban chilli scramble in a brioche dog bun, finished with house-made bacon jam and crisp fried shallots.		ROASTED VEGETABLE SALAD DF*, GF*, V	25
		With crisp chick peas, pearl barley, barberries, kalettes, house-made harissa and a mint labneh, finished with a sprinkle of hazelnut dukkha.	
		CHIPPIES GF, V, VE*	10
		Crisp fries with aioli and Penny's tomato relish.	

DF = Dairy free GF = Gluten free V = Vegetarian VE = Vegan / DF*, GF* or VE* = options available