

all day menu

Everyday til 3

TOAST DF*, GF*, V	8.5
Sourdough, grain, dark rye*, fruit, GF white or GF fruit; with marmalade, jam, vegemite, crunchy peanut butter, Nutella, or cinnamon and maple. *gluten free or dark rye.	+1
SWEET POTATO & COCONUT FRITTERS V, DF*	16
Served with seasonal fruits (fresh and cooked), a thyme and preserved lemon whipped buffalo ricotta, sprinkled with puffed grains and toasted coconut chips.	
BANOFFEE CROISSANT FRENCH TOAST GF*, V	19
Banana, crushed peanuts, vanilla whipped mascarpone, caramel popcorn, salted caramel and shaved chocolate. *add 'Pialligo' bacon.	+5
PUMPKIN, WALNUT & FLAXSEED HOTCAKE V	18
Served with whipped buffalo ricotta and an apple and goji berry compote. *Please allow 15 minutes cooking time.	
WHITE CHIA, RICE & COCONUT PUDDING DF, GF, V, VE*	17
Served warm, with a coconut rum and sour cherry compote, seasonal fruits, and a coconut panna cotta.	
AVO DISH GF*, DF*, V, VE*	19
Smashed avocado and chèvre on toasted dark rye, with a charred corn and quinoa tabouleh, chilli oil and topped with a 65/65 egg. *add 'Pialligo' bacon.	+5
GREEN EGGS & HAM DF*, GF*	18
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.	
THE DEEP DARK WOOD BREAKKY GF*, DF*, V	18
Mixed mushrooms, almonds, and kale, sautéed with truffled honey, served with house-made cauliflower brioche and whipped goats cheese. *add poached egg.	+3ea
'PIALLIGO' HASH DF	19
'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.	
PONZU CONFIT SALMON DF	20
With pan tossed potatoes, preserved lemon and greens, topped with a poached egg, and sprinkled with pomegranate and hazelnut dukkha.	
TAU BAN CHILLI BREAKKY DOG DF*, GF*	19
'Pialligo Farm' pork, fennel and chilli sausage, with a tau ban chilli scrambles in a brioche dog bun, finished with house-made bacon jam and crisp fried shallots.	

EGGS YOUR WAY	13
Two free range eggs poached, scrambled or fried with toast.	
- Penny's tomato salsa / spicy harissa baked beans / buffalo ricotta / truffled mushrooms	+4ea
- avocado / sautéed kale	+4.5ea
- 'Pialligo Farm' pork, fennel and chilli sausage	+5
- 'Pialligo Farm' bacon	+5.5
- Ponzu confit salmon	+6
- gluten free bread / rye bread	+1
SOUP OF THE DAY	15
Served with toasted 'Three Mills Bakery' sourdough. Please ask your waiter.	
PENNY'S VEGO CLUB SAMBO GF*, DF*, VE*	19
Roasted and grilled vegetables, goat's cheese and a mild house-made harissa paste served with sweet potato crisps.	
BULGOGI BEEF SALAD DF*	26
Korean style spicy BBQ beef salad with pan tossed vegetables and pickles.	
MARKET FRESH FISH	MARKET PRICE
Freshest available fish of the day. Please ask your waiter.	
QUACK THAI DF, V*, VE*	26
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.	
GNOCCHI V	26
Preserved lemon and parmesan semolina gnocchi with winter vegetables, cherry tomatoes and greens, in a caper butter sauce, finished with puffed grains.	
CONFIT SALMON BURGER DF*	22
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.	
CHICKEN RAMEN DF	26
Master stock poached chicken ramen in a miso broth with tofu, enoki and shitake mushrooms, finished with a 65/65 egg.	
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