

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 / buffalo ricotta / truffled mushrooms	+ 4ea
ACAI SMOOTHIE BOWL DF, GF, V, VE*	17	- Sautéed kale / side of potatoes	+ 4.5ea
Acai berry, banana, raspberry and coconut frozen smoothie topped with fruits and house-made granola.		- Avocado	+5
BANOFFEE CROISSANT FRENCH TOAST GF*, V	19	- 'Pialligo Farm' fennel and chilli pork sausage / 'Pialligo Farm' bacon	+5.5
Banana, crushed peanuts, vanilla whipped mascarpone, caramel popcorn, salted caramel and shaved chocolate.		- Cured salmon	+6
*add 'Pialligo' bacon	+5.5	- Gluten free bread / rye bread	+1
MATCHA GREEN TEA CRÊPES DF*, V	18	PENNY'S VEGO SAMBO GF*, DF*, VE*	20
Filled with a coconut and mango cream, served with a black sesame baked yoghurt, fresh and compressed seasonal fruits.		Roasted field mushrooms, pea and herb purée, buffalo ricotta, grilled zucchini and house-made tomato chutney on your choice of bread served with a seasonal green salad tossed in a herb and citrus vinaigrette.	
CHIA & COCONUT RICE PUDDING DF, GF, V, VE	16	*gluten free	+1
Seasonal fresh and compressed fruits, with a black sesame whipped coconut cream.		WAGYU RIB BURGER DF*	26
AVO DISH GF*, DF*, V, VE*	19	Lightly spiced and braised boneless Wagyu ribs with a Japanese mayo dressed kimchi slaw and swiss cheese. Served in a milk bun with chips tossed in finger lime salt.	
Smashed avocado and chèvre on toasted dark rye, with a charred corn and quinoa tabouleh, chilli oil and topped with a 65/65 egg.		MARKET FRESH FISH	MARKET PRICE
*add 'Pialligo' bacon	+5.5	Freshest available fish of the day. Please ask your waiter.	
GREEN EGGS & HAM DF*, GF*	18	QUACK THAI DF, V*, VE*	26
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.		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 mushies	+4	GNOCCHI V	26
BRUSCHETTA DF*, GF*, V	19	Preserved lemon and parmesan semolina gnocchi with seasonal greens, spiced carrot sauce and buffalo ricotta.	
Roasted field mushroom, butternut pumpkin and caramelised onions on chargrilled sourdough spread with whipped goats cheese. Served with a shaved parmesan and pea tendrill salad, asparagus, puffed grains, and a poached egg.		SALMON & ORGANIC BLACK RICE POKE BOWL DF, GF	27
'PIALLIGO' HASH DF	19	Confit salmon, assorted pickled and fresh vegetables set on a bowl of organic black rice.	
'Pialligo Farm' fennel and chilli pork sausage mince, with confit potatoes and a medley of vegetables. Pan tossed with a house-made Szechuan chilli sauce and topped with a fried egg.		VEGETARIAN ORGANIC BLACK RICE POKE BOWL DF, GF, V, VE*	23
MISO BAKED SALMON & CHORIZO DF, GF	24	Roasted field mushroom, assorted pickled and fresh vegetables set on a bowl of organic black rice.	
Miso baked Huon salmon with pan tossed chorizo, served with a salad of seasonal greens tossed in a citrus herb dressing with a poached egg and Bois Boudran sauce.		SALT BAKED BEETROOT DF*, GF, V, VE*	23
*add avocado	+5	Pickled rhubarb, cucumber, green leaves and salted buffalo ricotta dressed with an elderflower, herb and citrus vinaigrette. Sprinkled with freshly grated horse-radish.	
P.U. BREAKY DOG	19	MASTER STOCK POACHED CHICKEN DF, GF*	26
'Pialligo Farm' with chilli and fennel pork sausage in a brioche bun, with herbed Gruyère scramble, caramelised onions & house-made tomato chutney.		Chorizo, green beans, burghul and pomegranate, finished with a house-made hazelnut dukkah.	
		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