

all day menu

Everyday til 3

TOAST DF, GF, V	8	EGGS YOUR WAY	13
Sourdough, kibbled wheat and rye sourdough, 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	+ 4ea
ACAI, PEANUT & COCOA BOWL DF, GF*, V, VE*	18	– Roasted field mushrooms / sautéed kale / confit potatoes / asparagus / truffled mushrooms	+ 4.5ea
Acai berry, banana, peanut butter, raspberry and cocoa frozen smoothie bowl topped with house made granola and fruits with bee pollen.		– Avocado / 'Pialligo' breakfast chipolata sausage	+ 5ea
SWEET PUMPKIN & CARDAMON FRITTER V	19	– Yuzu and miso cured salmon / 'Pialligo' bacon	+ 6ea
Served with fennel whipped mascarpone, seasonal fruits and finished with an orange caramel and pistachio crumb.		– Gluten free bread	+ 1
AMARANTH, CINNAMON & JASMINE RICE PUDDING DF*, GF*, V, VE*	17	BALLI'S VEGETARIAN BURGER DF*, GF*, V, VE*	21
Amaranth, cinnamon, jasmine rice and coconut pudding, topped with ginger bread crumb. Finished with an apple, rhubarb and goji berry compote.		A South-Asian spiced lentil and chickpea pattie with avocado and chilli purée, lettuce, tomato and papaya relish. Served with spiced chips.	
served cold		PENNY'S NOT-QUITE-CHICKEN KATSU BURGER DF GF*	25
BANOFFEE CROISSANT FRENCH TOAST DF*, V, GF*	19	Crumbed chicken breast fillet marinated in Penny's own spice blend, served in a potato bun with pickles, lettuce, Japanese mayonnaise and barbeque sauce. Served with a Tosazu dressed side salad.	
Banana, crushed peanuts, vanilla whipped mascarpone, popcorn, salted caramel and shaved chocolate.		QUAN'S BELLY SALAD DF, GF	23
+ add 'Pialligo' bacon	+ 6	Vietnamese style grilled marinated pork belly on a rice vermicelli and vegetable salad, drizzled with a Nam Jim sauce.	
BRUSCHETTA DF*, GF*, V, VE*	20	MISO SALMON TORTILLA DF, GF*	24
Chargrilled dark rye smothered with a Middle-Eastern style beetroot puree, roasted pumpkin, semi-dried tomato and avocado. Finished with a torn 'Vannella' smoked buffalo mozzarella, hazelnut dukkah and a drizzle of aged balsamic.		Miso confit salmon, avocado and shaved fennel with a rhubarb salsa and Yuzu mayonnaise on a corn tortilla. Sprinkled with a spiced, gluten free bread crumb, served with a spicy black bean sauce.	
+ add egg	+ 3	*three tortillas per serve	
AVO DISH GF*, DF*, V, VE*	19	PENNY'S VEGETARIAN DAN DAN NOODLE DF, V, VE*	24
Smashed avocado and chèvre on grilled dark rye, with charred corn and quinoa tabouleh, topped with a 63/63° egg.		A play on a traditional Dan Dan noodle; a Shanghai style noodle, tossed with fresh vegetables in a spicy sesame and peanut sauce. Served with a house-made spicy mushroom and pickled vegetable relish.	
+ add 'Pialligo' bacon	+ 6	POKE BOWL DF, GF	27
GREEN EGGS & HAM DF*, GF*, V*	19	Assorted pickled and fresh vegetables set on a bowl of organic black rice;	
Pea and herb scrambled 'Darabalara Farm' free ranged eggs on char-grilled 'Three Mills' kibbled wheat and rye sourdough, topped with a warm tomato salsa, shaved Grana Padano and 'Balzanelli' double smoked leg ham.		with confit salmon.	27
+ add mushrooms	+ 4.5	with master stock poached chicken.	25
'PIALLIGO' HASH DF	21	with mushroom. V, VE*	23
'Pialligo Farm' pork, fennel and chilli sausage with diced 'Pialligo Farm' bacon, confit potatoes and a medley of vegetables, pan tossed with a house made Szechuan chilli sauce and topped with a fried egg.		TEA SMOKED BEETROOT DF*, GF, V, VE*	24
+ add avocado	+ 5	Apple, leafy greens and buffalo ricotta on a pumpkin and turmeric hummus. Topped with toasted walnuts and a drizzle of aged balsamic.	
+ add 'Pialligo' bacon	+ 6	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