



Breakfast

Weekdays 8 a.m. – 2 p.m.

Toasted sourdough, butter & spreads gluten free + 01	07
Dr. Marty's crumpets, tea soaked mixed berries, orange ricotta, oat crumble	12
Junior board, smoked ham, cheddar, boiled egg & avocado	14
Grub tub, coconut sago, candied cashews & passionfruit	12
Vanilla coconut panna cotta, house made granola & spiced pear purée	16
Omelette of the day	17
Avocado on sourdough, whipped tofu, sichuan pickled cucumber, crispy chilli & fried nori	17
Thick cut bacon & crispy eggs, corn bread, tomato chutney, corn salsa & maple	21
Grub board, prosciutto, smoked salmon & finger lime, beetroot pickled egg, mini Grub tub & demi baguette	20

Land



Karaage chicken ribs, yuzu & togarashi mayo	- 12
Steak tartare, parmesan cream, pickled kohlrabi, cured egg yolk, croutons	- 14
Coconut chicken salad, peanuts, Asian herbs, fried shallots, chilli, coconut dressing	- 18
Confit duck brioche toastie, bitter leaf salad, house pickles & prune purée	- 18
Panang curry roasted lamb neck, Thai eggplant, pickled shallots, mint & fennel salad	- 24
Veal schnitzel, red cabbage & apple slaw, local honey & seeded mustard dressing	- 24
Land board, selection of 3 cured meats, pickles, house mustard & sourdough	- 22

Sea



Lemon crumbed sardines, pickled radish, green goddess dressing	- 16
Kingfish ceviche, lime chilli, toasted coconut, witlof	- 17
Crisp school prawns, green papaya, herd & cashew salad, chilli lime dressing	- 18
Sashimi tuna, brown rice, shiso, puffed grains, snowpeas & cucumber	- 20
Confit ora king salmon, asparagus, apple kimchi, wasabi cream & wasabi powder	- 26
Sea board, smoked salmon & finger lime, white anchovies, fish pate, sourdough	- 24

Earth



Mount Zero olives	- 08
Salt & vinegar curly fries, mayo	- 10
Roast cauliflower hummus, peas, lemon oil, roast almond & warm flatbread	- 12
Asparagus & buffalo ricotta bruschetta, lemon oil, aged gouda cheese	- 17
Falafel, baba ghanoush, harissa yoghurt, pickles, lettuce cups	- 17
Ancient grains & roasted cauliflower, cranberry, pinenuts & tahini	- 18
Roasted half broccoli, Otway shitake, whipped tofu, black vinegar dressing	- 21
Earth board, selection of 3 cheeses, quince paste, walnuts & croutons	- 22

Sweet



Grub tub, coconut sago, candied cashews & passionfruit	- 12
Berry frangipan tart, vanilla ice cream	- 12
Lemon verbena panna cotta, strawberry, vanilla meringue	- 12