

# All Day Breakfast

till 2:30pm Sun-Thurs, 3:30pm Fri & Sat

|  |              |
|--|--------------|
| <b>Rustica Sourdough, Seedy Wholewheat or Strada Gluten Free Toast</b><br>choice of butter, house jam or peanut butter, vegemite & honey   | 8.0          |
| <b>House Banana, Coconut &amp; Walnut Bread (v)</b><br>+ with vanilla mascarpone & cardamon maple syrup  | 6.0<br>+3.5  |
| <b>Rustica Spiced Fruit Loaf (v)</b><br>+ with vanilla mascarpone & cardamon maple syrup   | 11.0<br>+3.5 |
| <b>Housemade Granola (vo)</b><br>maple toasted oats with dried fruit & nuts, served with Greek yoghurt, seasonal fruits & berries  | 19.0         |
| <b>Ricotta Hotcakes</b><br>topped with seasonal fruit & berries, sweet vanilla mascarpone, sweet hazelnut & seed dukkha, maple syrup   | 25.0         |
| <b>Smashed Avocado (vo)</b><br>on multigrain toast with roquette, locally grown heirloom tomatoes, charred corn & beetroot tahini yoghurt, topped with soft herbs & dukkha<br>+poached egg | 22.0<br>3.0  |
| <b>Free Range Eggs (gfo)</b><br>poached, scrambled or fried on sourdough toast served with kasundi relish  | 14.5         |
| <b>Breakfast Bacon Bap (gfo)</b><br>cheddar, kale, pickles, potato hash, chipotle mustard mayo - option to swap bacon for mushrooms<br>+add fried egg                                      | 23.0<br>+3.0 |
| <b>Zucchini Fritter Nourish Bowl</b><br>zucchini corn fritter, roasted za'atar cauliflower & chickpeas, kale, spinach & chard, roasted red pepper salsa, tahini topped with dukkha         | 26.0         |
| <b>Thyme Roasted Field Mushrooms (gfo)</b><br>roasted red pepper salsa, broccolini, topped with crumbed goats cheese & fried enokis<br>+poached egg  | 24.0<br>3.0  |

|   |               |
|---|---------------|
| <b>Istra Thick Cut Bacon (gf)</b><br>gruyere potato hash, beetroot relish, poached egg, chipotle mayonnaise, roquette<br>+avocado, soft herbs           | 27.0<br>+5.5  |
| <b>Harissa Cannellini Beans (v, gfo)</b><br>sautéed greens, whipped cashew vegan feta, almond dukkah, toasted sourdough<br>+ grilled chorizo            | 23.0<br>+10.5 |
| <b>Bacon Sandwich (gfo)</b><br>scamorza & provolone, green apple & chilli relish, pickled cucumbers in sourdough<br>+ fried egg                         | 23.0<br>+3.0  |
| <b>Fried Halloumi Toastie (gfo)</b><br>beetroot relish, avocado, pickled sumac onions, sourdough<br>+ bacon rashers                                     | 22.0<br>8.5   |
| <b>Korean Chicken Burger</b><br>crispy fried chicken with lettuce, green apple slaw, kimchi & siracha aioli, served on a milk bun                       | 24.0          |
| <b>Seared Albacore Tuna Nicoise</b><br>heirloom tomatoes, salad leaves, pickled fennel, roasted cauliflower, soft boiled egg, herbs & lemon vinaigrette | 28.0          |
| <b>Sides &amp; Build Your Own</b>   |               |
| • sliced avocado, soft herbs & lemon oil (v)  | 5.5           |
| • sautéed kale & lemon (v)  | 5.0           |
| • roasted thyme field mushrooms & garlic (v)  | 6.0           |
| • istra bacon rashers   | 8.5           |
| • gruyere potato hash   | 6.0           |
| • house braised beans (v)   | 6.0           |
| • whipped meredith goats cheese / vegan cashew feta   | 6.0           |
| • grilled halloumi, lemon oil & soft herbs  | 8.5           |
| • istra hot chorizo   | 10.0          |

v - vegan & vo - vegan option  
gfo - gluten free option  
no split bills

10% weekend and 20% PH surcharge  
no alterations on weekend

**WIDE  
OPEN  
ROAD**