

CLOVE N'HONEY

Kitchen closes at 2pm every day

ALL DAY MENU

Eggs on Artisan Sourdough (GFA) **\$13**
Hash brown nuggets, chilli jam, herb oil & micro herbs.

Simply Avocado **\$12**
Artisan sourdough, dukkah, pumpkin seeds, lemon herb oil & herbs
Add Feta & Eggs \$5

Parmesan Omelette (GFA) **\$18**
Artisan sourdough, swiss mushroom, smoked bacon, spinach, grana padano, onion jam.

My Fussy Wife (VN) **\$18**
Crispy roti, smoked hummus, lettuce, daikon pickle, falafel, mushroom, avocado, romesco, chill & herbs.

Truffle Mushrooms Medley (V) **\$18**
House made signature romesco, dukkah, grilled halloumi, grana padano, pumpkin seeds, poached eggs, fresh herbs, herb oil, artisan sourdough, basil pesto.

Big Daddy Breakfast **\$25**
Sausage, bacon, tomato, mushrooms, artisan sourdough, two eggs, baked beans, hash brown, chilly jam & sauerkraut

Caramel Waffle (V) **\$18**
Persian fairy floss, cream patisserie, chocolate mud, seasonal fruits, activated nuts, rhubarb, lemon curd & pure maple syrup.
Add \$2 Ice Cream

Purple Avocado (V) **\$16**
Beetroot hummus, sauerkraut, fresh tomato, dukkah poached egg, persian feta, pumpkin seed, lemon wedge & fresh herbs.

Eggs Benedict with a Twist **\$17**
Parmesan potato croquettes, cauliflower puree, baby spinach, poached eggs, herb oil, fresh herbs, crisps & lemon butter hollandaise.

add \$5
Smoked Bacon | Swiss Mushrooms | Grilled Halloumi | Ham Off The Bone
add \$6

Karaage Chicken | Grilled Pork Belly | House Smoked Tasmanian Salmon | Beef Cheek

EXTRAS

Karaage Chicken | Grilled Pork Belly | Tasmanian Smoked Salmon | Beef Cheek **\$6**
Avocado | Grilled Tomato | Sauteed Greens | Hash Browns | Falafel | Sausage **\$4**
Ham off the bone | Field Mushrooms | Grilled Halloumi | Smoked Bacon **\$5**
Artisan Sourdough Toast **\$3**
Egg | Persian Feta **\$3**
Extra Sauce **\$2**
Sweet Potato Croquettes **\$6**

FOR THE KIDDIES

Bacon and Egg **\$10**
egg, artisan sourdough and Bacon.

Pancakes **\$12**
maple syrup, ice cream & strawberries

Chicken Nuggets (5pc) **\$10**
w/ chips & tomato sauce

Toasties Available w/ chips **\$13**
(ask our friendly staff for options)

Cheese Burger **\$13**
mayo, tomato sauce & cheese

Mac & Cheese Balls **\$10**
tomato sauce



See our Cabinet for homemade cakes & bars. GF gluten free | DF dairy free | NF nut free | V veg | VN vegan | GFA gluten free available
Public Holiday Surcharge 15%

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BURGERS & SANDWICHES

Add \$8 for combo (drink & chips)

THE MORNING STAR

smoked bacon, hashbrown, fried egg, swiss cheese, bbq sauce, lettuce, chipotle mayo on a hokkaido milk bun.

\$13

KARAAGE CHICKEN

crisps, sriracha aioli, plum sauce, cheese, lettuce, pickled ginger on a hokkaido milk bun

\$15

SHROOM (V)

mushroom, grilled halloumi, fried egg, avocado, lettuce, crisps, beetroot hummus & chilli jam on a hokkaido milk bun.

\$15

THE CLASSIC

wagyu beef, sliced cheese, dill pickles, lettuce, onion, tomato, house secret sauce on a hokkaido milk bun.

\$15

Add \$5 Extra Patty & Cheese

Add \$2 Fried Egg

RIB EYE STEAK SANDWICH

onion jam, tomato, lettuce, parmesan, aioli on an Artisan sourdough

\$16

Skinny Fries w/ Sriracha Aioli

\$7

Sweet Potato Fries w/ Sriracha Aioli

\$8

Choose your seasoning

(Peri- Peri Salt, Chicken Salt, Herb Salt)

SWEET POTATO LOADED FRIES

W/ cheese, bacon & spicy aioli

\$14



LUNCH (Start from 10am)

Pea & Haloumi Fritters (GF, V)

\$18

House made signature romesco, mint sauce, dukkah poached egg, fresh herbs, cumin oil, tzatziki.

Beef Cheek Bubble & Squeak

\$24

6 hrs slow cooked beef cheek, sauteed cabbage, fried onions, sweet potato croquettes, peas, poached eggs, hollandaise sauce, beetroot puree, micro herbs & jus

Japanese Poke Bowl

\$18

spring onion, jasmine rice, fried egg, kewpie, avocado, pickled ginger, seaweed & sesame

(choose one)

Karaage Chicken | Grilled Pork Belly | Tasmanian Salmon | Beef Stir Fry

Chef's Butter Chicken Curry

\$20

Crispy roti, cucumber, rice & poppadom

Crispy Pork Hock

\$25

Cauliflower puree, chilli vinegar, hoisin & apple salsa verde.

Asian Beef Salad

\$18

Greens, chilli, peanuts, cucumber, tomato, onion, herbs, crispy noodles & tangy sauce.

Hoisin Pork Banh mi

\$18

French Croissant, Pickle, Coriander, Chilly, Mayo Cucumber & Pate'

Arancini Balls with Romesco

\$14

Duck Spring Rolls w/ Plum sauce

\$14

Fish of the Day

\$25

(Ask our staff for today's fish)

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COFFEE + HOT BEVERAGES

Milk (S / L) \$4 / \$4.5 Black (S / L) \$4 / 4.5

(Ask our staff for todays single origin offering)

Milk Options \$0.5
Almond / Oat / Soy / Lactose free

Extras \$0.5
Extra Shot / Decaf / Syrups Options (Chocolate, Caramel, Vanilla, Hazelnut)

SPECIALITY DRINKS \$4.5 / \$5

Acai & Pomegranate Latte / Mermaid Latte / Turmeric Latte / Matcha Latte / Chai Latte / Hot Chocolate

CHILLED \$6

Iced Coffee / Iced Chocolate / Iced Mocha / Iced Matcha / Iced Tea / Iced Chai / Iced Latte

POT OF TEA (ORGANIC SPECIALTY TEA) \$5

English Breakfast / Tulsi & Rose / Earl Grey / Chamomile / Green Sencha / Peppermint / Lemongrass & Ginger / Spiced Chai

MILKSHAKES \$8

Strawberry / Vanilla Malt / Chocolate / Caramel / Mocha / Nutella
W/ Whipped Cream, Chocolate Flakes & Chocolate Stick.
Add \$2 Thickshake

SUPERFOOD SMOOTHIES

Acai Bowl \$15
Apple juice, Blueberry, Banana, Organic Granola & Fresh Fruits.
Add \$2 Peanut Butter & Plant Protein

Immunity \$9
Blue Spirulina, Butterfly Pea Flower, Elderberry, Banana, Mango, Ginger & Milk

Lean Green Machine \$9
Matcha, Banana, Spinach, Avocado, Broccoli Sprout Dust, Apple Juice & Pumpkin Seeds.

Morning Energiser \$9
Banana, Dates, Cacao, Chia, Almond Milk & Peanut Butter.

Longevity \$9
Pomegranate, Acai Dust, Strawberry, Banana, Coconut Water, Chia & Coconut Chips

FRESH SQUEEZED JUICES IN HOUSE \$8

(Make Your Own flavour)
Orange, Apple, beetroot, Carrot, Mint, Ginger, Kiwi, Cucumber, Celery & Lemon.

*Enjoy the coffee today?
Check out our selection of retail
coffee beans for home.
Any bag of beans purchased
for home will receive a
free coffee.*



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SPARKLING

	gls	btl
Piccini Extra Dry Prosecco 200mL, Veneto Italy		\$10
A fresh and floral bouquet, slightly aromatic. The palate is elegant, fruity dry and fresh with persistent bubbles		

White Wine

Pasqua 'Le Collezioni' Pinot Grigio, Veneto Italy	\$8	\$38
It is a fragrant and fruity wine, but definitely not one lacking in structure. Its flavour is intense and very well-balanced, with fruity notes of apples and pears		

Whitecliff Sauvignon Blanc, Marlborough New Zealand	\$8	\$40
Lifted aromas of passionfruit, citrus flower and nectarine, the palate bursts with guava, tropical fruit flavours, passionfruit leading the way		

Red Wine

H by Haselgrove Shiraz, South Australia	\$8	\$38
A medium bodied, full-flavoured classic is the promise behind the vibrant, brick red colour. Notes of sweet berries, spice, chocolate and cigar box aromas fill the glass		

Whitecliff Pinot Noir, Marlborough New Zealand	\$9	\$42
A delicate bouquet of earthy spice and ripe berries. Medium-bodied in style with the sweet richness of cherry and blackberry, giving way to a savoury complexity on the finish		

BEER & CIDER

XXXX Gold	\$7
Peroni Red Label	\$7
James Squire 150 Lashes	\$7
Corona	\$7
Cider	\$7

BOTTLED DRINKS

Kombucha	\$5
S. Pellegrino Sparkling Mineral Water (250mL)	\$3.5
S. Pellegrino Still Mineral Water (250mL)	\$3.5
S. Pellegrino Sparkling Mineral Water (750mL)	\$8
S. Pellegrino Still Mineral Water (750mL)	\$8
Coke / Lemonade / Coconut Water / Ginger Beer	\$4



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