



BREAKFAST AVAILABLE 8AM - 11.45AM

EGGS YOUR WAY (V, GFA)

Free Range Eggs (Poached, Fried or Scrambled) **\$17**
Served With Sourdough Toast

EGGS BENEDICT (VA, GFA)

Your Choice: Bacon / Salmon / Spinach
With Poached Eggs, House Hollandaise Sauce and
Sourdough Toast **\$26**

SMASHED AVO (VG, GFA)

Black Sesame Emulsion, Toasted Furikake and
Daikon On Sourdough Toast **\$18**
Add 2 Eggs \$8

SAUSAGE, BACON & EGG MUFFIN

With Smoky BBQ Sauce and Swiss Cheese **\$19**

CHILLI SCRAMBLED EGG (V, GFA)

Scrambled Eggs on Sourdough Toast with Crispy
Chilli Oil & Feta **\$19**

SIDES

Bacon \$7 / Hash Brown \$5 / Halloumi \$7 /
Mushroom \$5 / Sausage \$6 / Grilled Tomato \$4 /
Avocado \$7 / 2 Fried Eggs \$8 / 2 Poached Eggs \$8

CORN & ZUCCHINI FRITTERS (VG)

With Pink Pepper Tomato Chutney and
Buttered Baby Spinach **\$18**
Add 2 Eggs \$8

PAVLOVA FRENCH TOAST (V)

Fresh Passionfruit, Strawberries and Kiwi
Fruit with Raspberry Coulis, Raspberry
Sorbet, Crushed Meringues and
Pink Fairy Floss **\$24**

WILD MUSHROOM TOAST (V, VGA, GFA)

Pan Seared Wild Mushrooms
in Butter Garlic Truffle Oil & Feta **\$18**
Add 2 Eggs \$8

JAFFLES

PULLED BRISKET

With Smokey BBQ Sauce and Swiss Cheese **\$18**

CARBONARA

Smokey Bacon, Mushrooms, Spring Onions and
Garlic in a Cheesy Bechamel Sauce with Swiss
Cheese **\$18**

PUMPKIN (V, VGA)

With Feta, Eschallot & Rosemary **\$18**

PLEASE BE ADVISED THAT NOT ALL INGREDIENTS ARE LISTED. IF YOU HAVE ANY ALLERGIES OR
PREFERENCES, PLEASE LET OUR STAFF KNOW. WE'LL DO OUR BEST TO ACCOMMODATE YOU.

(V=VEGETARIAN / VG=VEGAN / GF=GLUTEN FREE / C=CELIAC / +A=AVAILABLE)



Food

COB LOAVES

SPINACH^(V)

Wilted Baby Spinach in a Cheesy Bechamel Sauce

\$21

PUMPKIN AND SWEET POTATO SOUP^(VG)

With Coconut Cream

\$25

BACON AND MUSHROOM CARBONARA

Smokey Bacon. Mushrooms, Spring Onions and Garlic in a Cheesy Bechamel sauce

\$28

CHICKEN PAPRIKASH

With Potato, Carrot and Sour Cream

\$32

ADD DIPPERS

\$5 Beer Battered Chips^(VG)
\$5 Garlic Bread Soldiers^(VG)
\$9 Buttermilk Fried Chicken^(GFA, CA)

BAO PLATE

BUILD YOUR OWN BAO (4)

With Caramelised Shallot Sauce, Chilli Mayo, Asian Slaw, Wakame, Kimchi, Pickled Ginger and Cucumber

PULLED PORK

\$37

BUTTERMILK FRIED CHICKEN

\$36

FRIED TOFU WITH HONEY YUZU

GLAZE^(VGA)

\$31

BAO DUO

PULLED PORK

With Asian Slaw, Chilli Mayo and Cucumber

\$22

BUTTERMILK FRIED CHICKEN

With Asian Slaw, Chilli Mayo and Cucumber

\$20

FRIED TOFU^(VGA)

With Daikon, Pickled Ginger and Honey Yuzu Glaze

\$18



Food

BAR SNACKS

AUTUMN ARANCINI (VG, GF, CA)

Pumpkin, Sweet Potato and Coconut Arancini with Pumpkin and Sweet Potato Puree

\$17

SMASHED CHATS (V, VGA, GF, CA)

With Truffle Oil, Parmesan and Roquette

\$19

PEKING VEG SPRING ROLLS (VG)

With Spicy Plum Sauce

\$16

HONEY GLAZED HAM STEAKS (GF, C)

With Szechwan Grilled Pineapple

\$19

BEER BATTERED CHIPS (VG)

\$10

SHARES

AUTUMN MEDLEY (V, VGA, GF, C)

Twice Cooked Asparagus, Dutch Carrot and Parsnip with a Wholegrain Mustard Butter

\$18

SPICY GLAZED FRIED CAULIFLOWER (VG, GFA, CA)

Fried Cauliflower with a Spiced Honey Glaze. With Garlic Aioli

\$20

STUFFED MUSHROOM (VG, GF, C)

With Truffle Risotto

\$28

PAN SEARED TUNA (GF, C)

Lightly Seared Tuna with Capers, Pink Peppercorns and Black Garlic Sauce

\$35

ADOBO BRAISED BEEF BRISKET (GF, C)

With Potato Foam, Horseradish and Mustard Compound Butter

\$34

BUTTERMILK FRIED CHICKEN (GFA, CA)

With Soy Chilli Mayo

\$20

PLEASE BE ADVISED THAT NOT ALL INGREDIENTS ARE LISTED. IF YOU HAVE ANY ALLERGIES OR PREFERENCES, PLEASE LET OUR STAFF KNOW. WE'LL DO OUR BEST TO ACCOMMODATE YOU.

(V=VEGETARIAN / VG=VEGAN / GF=GLUTEN FREE / C=CELIAC / +A=AVAILABLE)



A Little Bit Of Everything

All The Veg

\$65 pp*

AUTUMN MEDLEY

(V, VGA, GF, C)

Twice Cooked Asparagus, Dutch Carrot and Parsnip with a Wholegrain Mustard Butter

AUTUMN ARANCINI

(V, VG, GF, CA)

Pumpkin, Sweet Potato And Coconut Arancini. With Pumpkin and Sweet Potato Puree

PEKING VEG SPRING ROLLS

(VG)

With Spicy Plum Sauce

SPICY GLAZED FRIED CAULIFLOWER

(VG, GFA)

Fried Cauliflower with a Spiced Honey Glaze. With Garlic Aioli

STUFFED MUSHROOM

(VG, GF, C)

With Truffle Risotto

SMASHED CHATS

(V, VGA, GF)

With Truffle Oil, Parmesan and Roquette

FRIED TOFU BAO PLATE

(VGA)

With Caramelised Shallot Sauce, Chilli Mayo, Asian Slaw, Wakame, Kimchi, Pickled Ginger and Cucumber

All The Menu

\$75 pp*

AUTUMN MEDLEY

(V, VGA, GF, C)

Twice Cooked Asparagus, Dutch Carrot and Parsnip with a Wholegrain Mustard Butter

HONEY GLAZED HAM STEAKS

(GF, C)

With Szechwan Grilled Pineapple

SPICY GLAZED FRIED CAULIFLOWER

(VG, GFA)

Fried Cauliflower with a Spiced Honey Glaze. With Garlic Aioli

ADOBO BRAISED BEEF BRISKET

(GF, C)

With Potato Foam, Horseradish and Mustard Compound Butter

PULLED PORK BAO PLATE

With Caramelised Shallot Sauce, Chilli Mayo, Asian Slaw, Wakame, Kimchi, Pickled Ginger and Cucumber

SMASHED CHATS

(V, VGA, GF)

With Truffle Oil, Parmesan and Roquette

BUTTERMILK FRIED CHICKEN

(GFA, CA)

With Soy Chilli Mayo

***Minimum Of 2 Per Menu**

PLEASE BE ADVISED THAT NOT ALL INGREDIENTS ARE LISTED. IF YOU HAVE ANY ALLERGIES OR PREFERENCES, PLEASE LET OUR STAFF KNOW. WE'LL DO OUR BEST TO ACCOMMODATE YOU.

(V=VEGETARIAN / VG=VEGAN / GF=GLUTEN FREE / C=CELIAC / +A=AVAILABLE)



Drinks

SEASONAL COCKTAILS

BUTTERSCOTCH ESPRESSO MARTINI

Vodka, Mr Black, Butterscotch Schnapps, Espresso \$20

YUZU SOUR

Whiskey, Honey, Yuzu, Lemon, Aquafaba \$20

BLACKBERRY DARK AND STORMY

Spiced Rum, Blackberries, Lime, Gingerbeer \$21

GOLDEN HOUR

Tequila Blanco, Mezcal, Pineapple, Lime, Ginger \$22

NO BIG DILL

Gin, Dill, Cucumber, Lemon, Elderflower, Soda \$20

CHARLIE CHAPLIN

Sloe Gin, Apricot Liqueur, Lime \$21

WE CAN MAKE MOST CLASSIC COCKTAILS!
JUST ASK US AT THE BAR

HOUSE MADE SODAS

HOMEMADE LEMONADE \$9

LYCHEE & YUZU SODA \$9

GINGER & LIME SODA \$9

MANDARIN SODA \$9

LOST SOULS CLASSICS

POMEGRANATE FIZZ

Gin, Pomegranate Liqueur, Pomegranate, Lemon, Aquafaba, Soda \$20

STRAWBERRY MERINGUE

Vodka, Passionfruit Liqueur, Strawberry Liqueur, Lemon, Vanilla, Passionfruit, Kiwi Fruit \$21

SMOKE AND SPICE

Tequila Blanco, Mezcal, Jalapeno, Cucumber, Elderflower, Lemon \$22

PINK LEMON DROP

Vodka, Lemon, Cointreau, Raspberry \$21

ELDERFLOWER MOJITO

Bacardi, Elderflower Liqueur, Lime, Mint, Elderflower Tonic \$21

NON ALCOHOLIC

0% STRAWBERRY MERINGUE

Kiwi Fruit, Passionfruit, Strawberry, Vanilla, Aquafaba \$12

0% PUNCH

Pineapple, Orange, Lime, Grenadine \$11

0% HUGO SPRITZ

Elderflower, Mint, Lime, Altina Le Blanc \$11



Wines

WHITE

	Sml/Lge Bottle	
PALADINO PINOT GRIGIO <i>ITALY</i>	\$10/\$14	\$40
MT RILEY SAUVIGNON BLANC <i>NEW ZEALAND (VEGAN)</i>	\$11/\$15	\$42
BASILEUS RIESLING <i>CLARE VALLEY</i>	\$12/\$16	\$49
LIKE IT LIKE THAT CHARDONNAY <i>SOUTH AUSTRALIA</i>	\$10/\$14	\$41
NATURALIS ROSÉ <i>SOUTH AUSTRALIA (VEGAN AND ORGANIC)</i>	\$10/\$14	\$40
TULLOCH VERDELHO <i>HUNTER VALLEY</i>	\$10/\$14	\$41
LONG ROW MOSCATO 187MLS <i>SOUTH AUSTRALIA</i>	\$9	
FALLS DAM PINOT GRIS <i>NEW ZEALAND</i>		\$61

SPARKLING

	Glass	Bottle
LIKE IT LIKE THAT PROSECCO <i>SOUTH AUSTRALIA</i>	\$10	\$41
LOST FARM CHARDONAY PINOT NOIR <i>TASMANIA (VEGAN)</i>	\$13	\$53

RED

	Sml/Lge Bottle	
TULLOCH CABERNET SAUVIGNON <i>HUNTER VALLEY</i>	\$10/\$14	\$41
BASILEUS SHIRAZ <i>BAROSSA VALLEY</i>	\$12/\$16	\$49
FAMILY CREST TEMPRANILLO <i>MCLAREN VALE (VEGAN)</i>	\$13/\$17	\$50
MT RILEY PINOT NOIR <i>NEW ZEALAND</i>	\$13/\$17	\$50
BRASSKNOCKER PINOT NOIR <i>NEW ZEALAND</i>		\$63

NON ALCOHOLIC

ALTINA LE BLANC 0.0% <i>APPLE AND GREEN TEA BUBBLES</i>	\$8
ALTINA LA VIE EN ROSE 0.0% <i>ROSE AND HIBISCUS BUBBLES</i>	\$8
ALTINA SANSGRIA >0.05% <i>VIBRANT RUBY BUBBLES</i>	\$8