

EARLY SPRING MENU

BRUNCH

RYE SOURDOUGH TOAST (GFO, VEO)	12
with your choice of; housemade seasonal conserve, peanut butter, wildflower honey, vegemite	
make if GF with Nonie's seeded loaf	+3
FRESH CROISSANT (V)	12
with butter + housemade seasonal conserve	
CHAI PINEAPPLE BANANA BREAD	16
served with salted honey butter	
HOUSE GRANOLA (VE)	24
buckwheat + hemp seed granola, house-cultured coconut yoghurt, vanilla poached apple + its syrup, kwifruit, blackberry	
BREAKFAST ROLL (VO, GFO)	26
local smoked bacon, fried organic egg, pineapple + jalapeño relish, swiss cheese, aioli, rocket, olive oil + sea salt foccacia	
- add avocado + 4 / add potato rosti + 6	
BLUEBERRY HOTCAKE (V)	29
fluffy ricotta hotcake, blueberry jam, cheesecake mousse, lemon verbena syrup, toasted almond	
- add smoked bacon + 8	
FERMENT CHILLI SCRAMBLE (V, GFO)	28
honey ferment chillies, furikake, fresh shallots, chilli oil, lemon, charred rye sourdough	
-add chilli + garlic prawns (I) + 8 / add smoked bacon +8	
BREAKFAST BURRITO	26
soft steamed egg, chorizo + black bean frijoles, charred corn salsa, brown rice, aji verde dipper	
MEJICANO BENEDICT (GFO, VO)	32
chipotle slow-braised pork, chorizo + black bean frijoles, pickled cabbage slaw, charred corn pico de gallo, two poached eggs, housemade hollandaise on charred rye sourdough	
AVO + HIS MATES (V, GFO, VEO)	27
premium avocado half, sheeps milk labneh, sumac roasted beetroot, pickled fennel, herb salad, leek ash, lemon, charred rye sourdough	
- add a poached egg + 4.5	
TALULAH SPREAD (GFO, VO, VEO)	32
poached organic eggs, smoked bacon, potato rosti, pickled fennel salad, pineapple + jalapeño relish, charred rye sourdough	
EGGS YOUR WAY (GFO, VO)	19
two organic eggs, poached, or fried on charred rye sourdough folded scrambled eggs + 2	
- add you choice of sides from the sides menu	

MORE LUNCHY

NOURISH BOWL (GF, V)	26
turmeric roasted cauliflower, eggplant, pomegranate, spiced dates, fermented shishito peppers, fetta, fresh herbs, rocket, tahini + lime dressing, almond flakes	
- add peruvian glazed chicken + 8	
PRAWN PULAU (GF)	28
char-grilled chilli + garlic prawns, fried brown rice tossed with chorizo, spanish onion, pineapple in nuoc cham dressing, honey ferment chilli, shallots, furikake, lemon	
PERUVIAN CHICKEN BURGER (GFO)	28
peruvian glazed breast, aji verde, pickled cabbage slaw coriander, brioche roll, skin-on fries, aioli	
- add skin-on fries +7	
EPIC ARGENTINE STEAK SANDWICH (GFO)	32
160g char-grilled wagyu topside, manchego, salsa creole, chimmichurri, rocket, aioli, olive oil + sea salt foccacia	
- add skin-on fries +7	
PUMPKIN PESTO TOASTIE (V, VEO)	24
roast pumpkin, basil pesto, spinach, harissa jam, fresh mozzarella	
SKIN-ON FRIES (V, GF)	14
with chilli salt + garlic aioli	

SIDES + ADD-ONS

poached or fried organic egg	4.5
scrambled organic egg	8
avocado half	6
smoked bacon	8
smoked chorizo	8
chilli + garlic prawns (I)	9
potato rosti (gf)	6
hot honey fried halloumi	8
pineapple + jalapeño relish	4
peruvian glazed chicken	8
housemade hollandaise	5
Nonie's seeded brown gluten-free loaf	+3
charred rye sourdough	6
dressed fennel salad	5

DIETARY NEEDS

We want everyone to enjoy our dishes safely, so please let us know any specific dietary requirements

Our fryer is gluten-free, we do have nuts in our kitchen

- gf= gluten free, gfo = gluten free option

- v= vegetarian, vo=vegetarian option

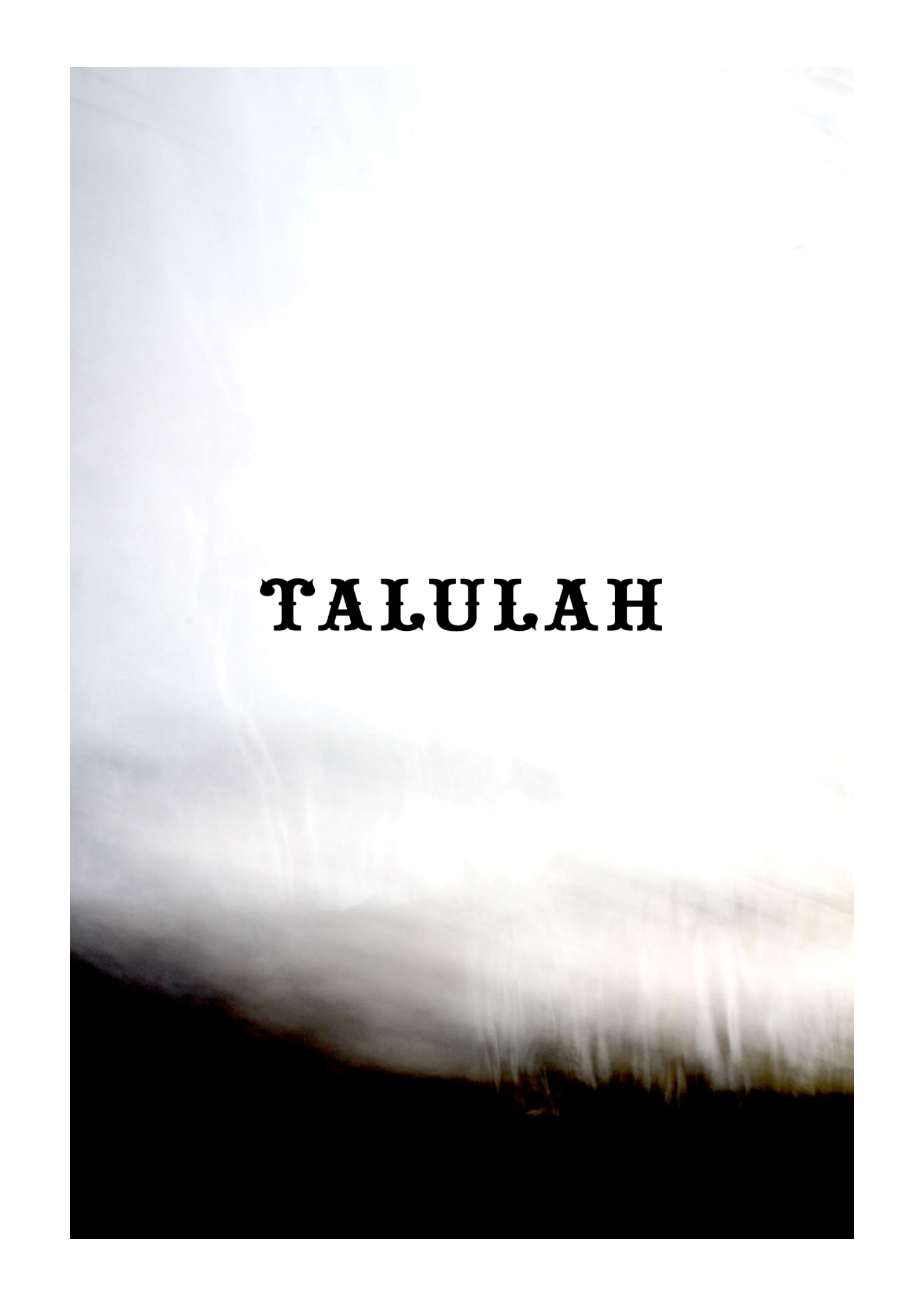
- ve = vegan, veo = vegan option

SURCHARGES

10% Weekend

20% Public Holiday

1% Card Payment



TALULAH