

WINTER MENU

ALL DAY 7AM-2PM

STAPLES

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 whipped butter + housemade seasonal conserve	
PEAR + RHUBARB FOCACCIA (V)	14
served with whipped butter	
CHAI PINEAPPLE BANANA BREAD (V)	14
served with smokey maple whipped butter	
SIMPLE ROLL (GFO, VO)	19
fried organic egg, bacon, smokey tomato relish	
add smash avo + 5 / add cheese + 2 / add rosti + 6	
EGGS YOUR WAY (GFO, VO)	19
two organic eggs, poached, or fried on charred rye sourdough	
signature scrambled eggs + 2	

SUBSTANTIAL BRUNCH

FOREST BERRY PORRIDGE (GF, VE, DF)	23
coconut + brown rice porridge, forest berry compote, cocoa-toasted almonds, elderflowers	
FERMENT CHILLI SCRAMBLE (V, GFO)	26
honey ferment chillis, tamari cashew crunch, fresh shallots, chilli oil, lemon, charred rye sourdough	
-add chilli garlic prawns + 8 / add bacon + 5	
BREAKFAST ROLL (VO, GFO)	26
fried organic egg, double bacon, pineapple + jalapeño relish, cheese, aioli, rocket, brioche roll	
LEMON MERINGUE BRIOCHE (V)	28
honey-butter fried brioche, zingy lemon custard, italian meringue, fresh strawberries	
BREAKFAST BURRITO	26
steamed egg, chorizo + black bean frijoles, charred corn salsa, brown rice, aji verde dipper	
MEJICANO BENEDICT (GFO)	32
chipotle bbq slow-braised pork, chorizo + black bean frijoles, two poached eggs, buttery housemade hollandaise	
pickled cabbage slaw, pico de gallo, charred rye sourdough	
SMASHED AVOCADO (V, GFO, VEO)	26
kalamata olive whipped feta, blistered cherry tomatoes, caperberries, pickled fennel salad, lemon, charred rye sourdough	
TALULAH SPREAD (GFO, VO)	32
poached organic eggs, double bacon, potato rosti, pickled fennel salad, pineapple + jalapeño relish, charred rye sourdough	

MORE LUNCHY

NOURISH BOWL (GF, V, VEO)	25
turmeric roasted cauliflower, eggplant, pomegranate, spiced dates, fermented shishito peppers, fetta, fresh herbs, rocket, tahini + lime dressing, almond flakes	
- add peruvian glazed chicken + 7	
PRAWN PULAO (GF)	28
char-grilled 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, pineapple + jalapeño relish	
pickled cabbage slaw, coriander, brioche roll, skin-on fries, aioli	
CHIPOTLE CUBANO TOASTIE (GFO)	24
chipotle bbq slow-braised pork, swiss cheese, spinach, seeded + american mustard, sweet thick-cut pickles, rye sourdough	
- add skin-on fries + 7	
PUMPKIN PESTO TOASTIE (GFO, VEO)	23
rosemary + thyme roasted pumpkin, basil pesto, spinach, harissa jam, fresh mozzarella	
SKIN-ON FRIES (V, GF)	14
with chilli salt + garlic aioli	

SIDES + ADD-ONS

single serve bacon	5
double serve bacon	9
potato rosti (gf)	6
hot honey fried halloumi	8
peruvian glazed chicken	8
smoked chorizo	8
char-grilled chilli garlic prawns	9
avocado half	6
pesto roasted pumpkin	6
blistered truss tomatos	7
dressed fennel salad	4
poached or fried organic egg	4
scrambled organic egg	7
aji verde dipper	3.5
tomato relish	3.5
pineapple + jalapeño relish	4
housemade hollandaise	5
charred rye sourdough	5
Nonie's seeded brown gluten-free loaf	+3

DIETARY NEEDS

We want everyone to enjoy our products 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

The image is a vertical, artistic photograph with a heavy motion blur effect. The top half is dominated by a bright, almost white sky, with some faint, wispy clouds. The bottom half shows a dark, silhouetted foreground, possibly a field or a forest, with some vertical streaks of light and color that suggest movement or a long exposure. The overall effect is dreamlike and ethereal.

TALULAH