

SPRING MENU

ALL DAY 7AM-2PM

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 charcoal loaf	+3
FRESH CROISSANT (V)	12
with butter + housemade seasonal conserve	
CHAI PINEAPPLE BANANA BREAD	16
served with salted honey butter	
HOUSE GRANOLA (GF, VE)	24
coconut + hemp seed granola, house-cultured coconut yoghurt, vanilla poached apple + its syrup, kwifruit, blackberry	
BREAKFAST ROLL (VO, GFO)	26
double smoked bacon, fried organic egg, pineapple + jalapeño relish, swiss cheese, aioli, rocket, olive oil + sea salt foccacia	
- add avocado + 6 / 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 smoked bacon + 8	
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	
DANISH PLATE (GFO)	30
pastrami cured salmon, jammy egg, kholrabi remoulade, avocado, pickled onion + herb salad, sea salt + olive oil foccacia croutes.	
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	
SPICED PEARL COUS COUS (V)	28
grilled halloumi, roasted pumpkin, smoked eggplant, currants, greek yoghurt, spiced almonds	
- add peruvian glazed chicken + 8 / add Rodriguez chorizo + 8	
PERUVIAN CHICKEN SANDWICH (GFO)	28
peruvian glazed thigh, aji verde, pickled cabbage slaw coriander, olive oil and sea salt foccacia, skin-on fries, aioli	
EPIC ARGENTINE STEAK SANDWICH (GFO)	32
160g char-grilled wagyu topside, manchego, salsa criolla, 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
potato rosti (gf)	6
fried halloumi	8
pineapple + jalapeño relish	4
peruvian glazed chicken	8
Nonie's charcoal gluten-free loaf	+3
charred rye sourdough	6
dressed fennel salad	5

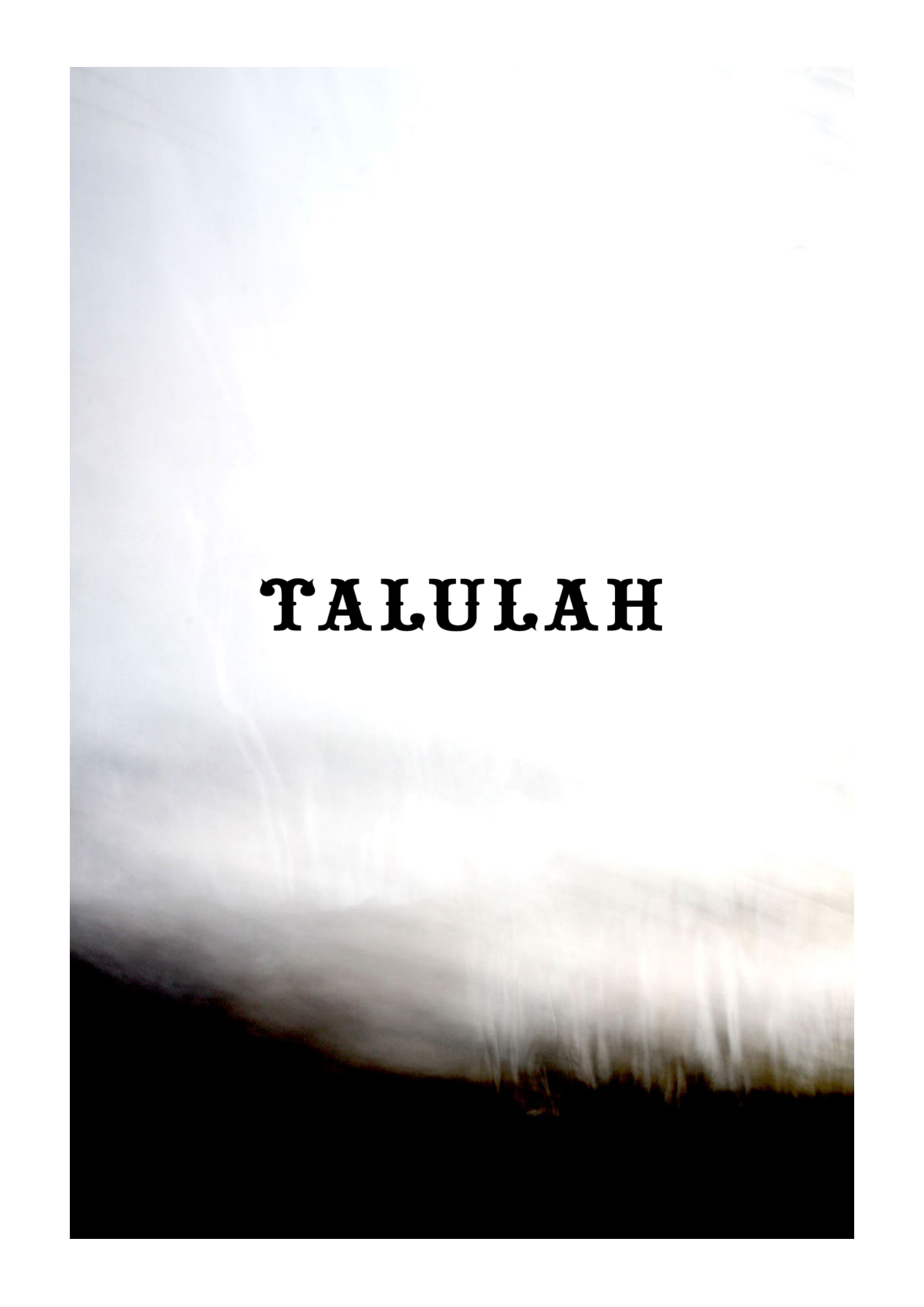
DIETARY NEEDS

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



TALULAH