

Daytime Eats

Until 4pm

POACHIES. GF.OP ~ DF.OP ~ V

Organic free range eggs, house made butter and relish. With your choice of house made bread:

- ~ Sourdough
- ~ Seeded grain
- ~ Brioche (GF option available).....**18**

SCRAMBLE

3 scrambled eggs in cream, butter & parsley on your choice of our house made breads. Either:

- ~ Sourdough
 - ~ Seed & grain
 - ~ Brioche or GF brioche available
-**21**

BREAKY BRUSCHETTA

Slice of sourdough with bacon jam, poached egg and chives.....**18**

TOFU SCRAMBLE DF ~ GF. OP ~ VEGAN

Tofu parsley scramble on house made sourdough.**18**

BRUNCH SALAD

Cos lettuce, bacon, aioli, soft eggs and dukkah.....**17**

CRISPY AGRIA CUMIN HASH

With free range poached eggs, House cured bacon, winter leaves, house hollandaise foam & chives.....**29**

PAIN PERDU GF.OP

House made French toast, banana cremieux (whipped custard), Canadian Maple poached vanilla cardamon pears and blueberry toasted marshmallow ice cream.....**39**

KETO MEAT'N EGGS GF

Our cold smoked bacon, pork cheek, warm winter market veggies, 3 poached eggs, avocado and hollandaise foam.

.....**39**

CRISPY SKIN SALMON

Poached eggs, winter leaves, hollandaise foam and salmon caviar on brioche loaf.

.....**39.50**

BREAKFAST HAWKER DF

Flakey puff flat bread with fried egg, bacon, Asian herbed slaw, beansprouts, Ming Wong dressing (yes we just made that up) tom yum mayo & crispy shallots.

.....**24**

VEGAN BREAKFAST HAWKER DF ~ VEGAN

Flakey puff flat bread with tofu scramble, Asian herbed slaw, beansprouts, Asian dressing, tom yum mayo and marinated tofu.**23**

CORN AND CHICKPEA BEIGNETS GF ~ DF ~ V

Corn & chickpea balls deep fried until crispy, coconut labneh, pistachio za'atar, mild chilli 'Hunt & Gather' Kanuka honey, sumac avocado.

Add Fried egg +3

.....**28.50**

DUCK N HAWKER DF

Master stock marinated duck, Asian herbed slaw, beansprouts, Ming Wong dressing (yes we just made that up) tom yum mayo, crispy shallots & sesame.

.....**28**

DUKKAH SPRING LAMB BELLY SALAD GF

Slow cooked and pressed dukkah lamb belly crisped up on the grill with zucchini buckwheat salad, mean as thai style citrus mint dressing**39**

MANUKA SMOKED SALAD CHICKEN DF ~ GF

Crispy baby gem leaves, sous vide sumac chicken breast, aioli and bacon jam.

.....**35**

HOOKEED AND BUTTERED

160g medium rare butter poached market fish, whipped hollandaise, shaved fennel, lemon oil salad with celeriac puree and 'Deez Nuts' (almonds).

Add Caviar +\$49.....**42**

STICKY PORK CHEEK DF ~ GF

Served with pecan hibiscus mole, a tamarind BBQ sauce, pickled red onions, chilli and fresh gem leaves to make sweet lil' wraps.

.....**26**

THICK BOY BURGER

180g burger Pattie, McClure's sweet spicy pickles, lettuce, bacon katsundi jam, aioli, speedway sauce, buttered potato bun and some token fries.

.....**29**

FRIES DF ~ DF ~ VG

House made agria fries, signature rosemary salt and truffle oil. From food truck fame these take 2 days to make and we would be shot if we didn't have them on this menu.

.....**14**

Extras

EXTRA EGG

.....**3**

HOUSE CURED BACON

.....**7**

HOUSE CURED SALMON

.....**16**

PORK CHEEK

.....**12**

HASH

.....**7**

HOLLANDAISE

.....**3**

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