



DAILY BAKES / BOWLS

until sold out

All butter croissant (v)	2.5
Pain au nduja (v)	3.5
Fig scone (v)	3-
Peanut butter cookie (pb, gf)	2.5
Zucchini and rosemary loaf (v)	3-
Buckwheat banana teacake (pb, df)	3-
Boiled orange and almond teacake (v, gf, df)	3-
Golden spiced yoghurt, fresh berries, maple sesame granola, toasted cashews (v, gf)	7-

LUNCH BOWLS

11.30am – 3pm

Quinoa, edamame, buckwheat grain bowl, broccoli, pickled daikon, avocado, toasted chickpeas, mung beans, sesame soy (pb, gf)	7-
Seasoned rice, hot-smoked salmon, avocado, miso mayonnaise, mung beans, pickled ginger, furikake (df, gf)	7.5
Chicken larb, polished rice, pickles, sambal, romaine lettuce, peanuts (df)	7.5

SOURDOUGH PIZZA

11.30am – 3pm

Tomato, mozzarella, basil (v)	10.5
Rose harissa, pickled mushroom, charred radicchio, kale, rosemary (pb)	12-
Caramelised onion, olive, mozzarella, oregano, fresh tomato (v)	13-
Anchovy, tomato, oregano, red chilli, black olives, mozzarella, parsley	14-
Speck, parmesan cream, egg, mozzarella, aleppo chilli	14-
Nduja, tomato, confit garlic, spring greens, scamorza	14-

(v) vegetarian

(pb) plant-based

*(gf) without gluten
containing grains*

(df) dairy free

All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free.

Some menu items marked with a GF, DF, V or PB have been cooked in our deep fat fryer which may contain traces of gluten, dairy or non plant-based matter.

For those who suffer serious allergies, please speak with a manager for further information.