



# Brunch

## Free range eggs 12

Poached, fried or scrambled, buttered grilled sourdough, roasted vine tomatoes  
(V, GF option, VGN option)

## Chia & coconut pudding 11

Nectarines, banana, apple syrup, toasted seed & nut crunch  
(VGN)

## Buttermilk pancakes and bacon 17

Boysenberries, house smoked bacon, maple syrup & whipped crème fraiche

## Baked Eggs

Creamy pesto, almonds, artichokes (V, GF optional) 19

or

White bean cassalette, spinach, kielbasa (GF optional) 21

## Grilled zucchini 15

Crushed chickpeas, roast vine tomatoes, crispy onion, goat cheese & sumac (V, GF)

## Country Fried "Chikken" burger 17

Country fried seitan patties, agave nectar, vegan aioli  
Served with fries (V, VGN)

## Umami bacon burger 24

Prime beef, mushroom duxelle, parmesan tuille, truffle mayo, thick cut bacon  
Served with fries (GF optional)

## ADD ON'S

Grilled house smoked kielbasa sausage (GF) 6

Maple braised thick-cut bacon (GF) 7

Free-range egg (GF) 3

House cold smoked salmon (GF) 6

Hand cut, double cooked, fermented fries with housemade ketchup (V, GF, VGN option) 8  
Half portion \$4

## BREAD & SPREAD

Cultured banana cake (V) 7  
WS coffee icing (GF, V)

Sour cream brownie (GF) 7  
Whipped crème fraiche (GF, V)

American buttermilk biscuits (V) 5  
Cajun cranberry butter (GF, V)

Beer grain sourdough (VGN) 5  
Smoked clover honey butter (GF)

Malted brioche (V, GF optional) 6  
Butter & kiwi jam (VGN optional)

French Toast 14  
Kiwifruit Curd, crème fraiche, raspberry coulis (V)  
or  
Chocolate coins, smoked peanut mousse, dentelle (V) 15

## EARLY TIPPLES

Mimosa 10  
Orange, grapefruit, or pineapple juice & bubbles

Michaelada 10  
Lager, fermented bloody mix, sumac & chili salt lick

Coco Coffee Flip 17  
Creamy & rich with an espresso kick  
WS coconut milk stout, black barrel rum, WS cold brew, egg & honey

Bloody Mary 15  
Fermented bloody mix, chili salt & your choice of spirit  
Add house smoked bacon +2  
Mini Mary \$8