

# Smörgåsar

## ALL DAY

*cooking from 7am*

shakshuka: baked eggs in aromatic tomato with herbed sour cream, chilli crumb and flatbread *gfo, vo	22
fattoush: haloumi salad, sumac fried turkish bread, cucumber, tomato, flat leaf, mint, cranberry, lemon *gfo	24
pad kra pao gai: holy basil, chicken, sticky rice stirfry with chilli, wok fried egg and garlic crackers *gfo, df	24
banh xeo: folded omelette, nam plah prik chicken, thai herb and shoot salad and red pepper floss *gf, df	25
double bacon deluxe: bacon, bourbon bacon jam, smashed hash, mozzarella, leaves, fries and aioli *gfo	25
breakfast pasta: conchiglioni, mushrooms, cream, parmesan, pangritata, poached egg and truffle oil	27
kaeng faktong: fragrant red curry with pumpkin and roast almonds, herbs, jasmine rice and roti *gfo, df	28
moo nam tok: 12 hour szechuan cherry pork salad with papaya, tomato, nuoc cham and rice crunch *gf, df	28
linguini with mooloolaba prawns, creamy spiced sopressa pesto, cherry tomato and lemon	29
fish: spiced crisp skin salmon and tomato salsa with rockmelon, coriander, nam jim, peanuts and lime *gf, df	35
our fries and aioli	10
flatbread, labneh and dukka	12

## EVERY DAY

*genuinely only available till 11am*

our banana bread toasted with butter *walnuts	7
toasted turkish with house jam and butter *gfo	8
house muesli with apple, coconut, cranberries and walnuts, yoghurt and your choice of milk	14
avocado on sourdough with harissa creamed fetta, salad leaves and pomegranite molasses *gfo	16
free range eggs, poached, scrambled or fried, with hot greens, turkish and hollandaise *gfo, dfo	17
folded four egg omelette with parmesan, truffle oil, herbs and a stick of turkish *gfo, dfo	22

## WITH A BIT ON THE SIDE

free range eggs 6	crispy bacon 6	haloumi 6
potato hash 6	garlic mushrooms 6	avocado 5

## SWEETIES

zeppole: traditional lemon and ricotta donuts with cherry compote, sour cream and white choc crumble	18
french toast: spiced pumpkin poptart with maple, fried pear, mascarpone and candied walnuts *dfo	18
affogato delux: honeycomb, caramel and espresso over icecream with meringue crumble	15

## SPECIALS ON THE BOARD

## DRINKS ON THE FLIPSIDE

## GIN LIST AT THE BAR

*we love our menu and our chefs - variations are limited*

# Anouk

merlo coffee espresso blend	5   5.5	mojito: muddled lime, mint, ginger, gin and soda	16
caramel, chocolate, an extra shot or decaf	+ .6	the spritz: orange, blood orange gin, soda, prosecco	16
with oat, soy, almond or lactose free	+ .6		
coffee over ice	7	GIN	
hot chocolate with marshmallows	6	four pillars rare dry with fresh orange VIC	15
affogato: double espresso over icecream	7	never never juniper freak with dried apple and mint SA	15
chai masala spiced tea on milk	8	komasa komikan satsuma with fresh orange JPN	15
sweet chai over ice	7	malfy rosa with orange and mint IT	15
		generous gin with fresh lime FR	17
tea drop black tea by the pot 500ml	6.5	audemus pink peppercorn with fresh lemon FR	15
royal ceylon breakfast   supreme earl grey		st george botanivore with lemon and orange CA	16
		st george terror with fresh lime CA	16
tea drop herbal tea by the pot 500ml	6	MIMOSA	
my marrakesh   lemon myrtle   lemongrass ginger		prosecco with blood orange or lychee	15
chamomile blossoms   turmeric ginger		BUBBLES	
san pellegrino sparkling mineral water	5.5   9	la gioiosa prosecco treviso doc nv IT 200ml	15
milky boy: lashings of icecream with milk	9	borgo asolo prosecco superiore nv IT 750ml	50
chocolate   coffee   caramel   mocha   strawberry		WHITES	
lemon and mint slow brew tea over ice	8	zenato soave classico 2021 veneto IT	17   65
unsweetened and brewed by us		collavini andrea di pec pinot grigio 2021 veneto IT	16   64
cold press juice over ice	7	barone di valforte pecorino 2020 abruzzo IT	16   64
orange   pineapple   cloudy apple		allandale chardonnay 2021 hunter valley NSW	12   45
frozen fresh fruit shake	9	mader riesling 2020 alsace FR	17   65
lychee, lime and mint		A PINK	
watermelon, apple, mint		saint max rose 2020 cotes de fr provence FR	17   65
pineapple, orange, ginger		BEER	
		stone and wood pacific ale 4.4% northern rivers nsw	8

serving from 10am daily – wines poured at 130ml – drink sensibly and enjoy