

BREAKFAST 7.30 – 11AM

Toast	12
Midnight Baker toast, peanut butter, house jam [GF]	
Smoothie bowl	18
feijoa, mango, coconut, banana, matcha, cocoa nibs, activated seeds [GF]	
Warm chai oats	18
mulled tamarillo, date caramel, almonds, nut milk [GF]	
Mushroom bruschetta	22
sauteed wild mushrooms, nasturtium 'mayo', root leaf pesto, toasted sourdough	
The Uncommoner	25
sourdough toast, pesto potatoes, broccolini, sauerkraut, roast mushrooms, garlicky chard*	

WEEKDAY LUNCH 11AM – 3PM

Nourish bowl	22
warm shiitake brown rice, cavolo, broccolini, tamari tofu, beetroot hummus [GF]	
Satay bowl	23
roasted kumara, red slaw, curry fried cauliflower, radish, chilli peanut sauce [GF]	
Mushroom bruschetta	22
sauteed wild mushrooms, nasturtium 'mayo', root leaf pesto, toasted sourdough	
The Uncommoner	25
sourdough toast, pesto potatoes, broccolini, sauerkraut, roast mushrooms, garlicky chard*	

WEEKEND BRUNCH

Toast	12
Midnight Baker toast, peanut butter, house jam [GF]	
Smoothie bowl	18
feijoa, mango, coconut, banana, matcha, cocoa nibs, activated seeds [GF]	
Warm spiced oats	18
mulled tamarillo, date caramel, almonds, nut milk [GF]	
Mushroom bruschetta	22
sauteed wild mushrooms, nasturtium 'mayo', root leaf pesto, toasted sourdough	
The Uncommoner	25
sourdough toast, pesto potatoes, broccolini, sauerkraut, roast mushrooms, garlicky chard*	
Nourish bowl	22
warm shiitake brown rice, cavolo, broccolini, tamari tofu, beetroot hummus [GF]	
Satay bowl	23
roasted kumara, red slaw, curry fried cauliflower, radish, chilli peanut sauce [GF]	

ADD

golden sauerkraut, pesto potatoes	4
garlicky chard	5
herb salt fries/potato skins	6/9

Please note we cannot substitute menu items at peak times.

[GF] gluten free [DF] dairy free * gluten free on request

Please notify your waiter if you have a food allergy so we can best accommodate you.

JUST VEGE OUT

CHEF'S SELECTION

a selection of our favourites for the table 55pp
add dessert 65pp

SWEET

ask your waiter about our desserts

SHARE PLATES FROM 3PM

Beetroot hummus with Midnight Baker toasts, dukkah, olive [GF]	12
Fried pickles nasturtium 'mayo'	10
Curry fried cauliflower coconut yoghurt, curry leaf, tamarind [GF]	16
Herb salt fries/potato skins tomato sauce	6/9

LARGER PLATES FROM 5PM

Nourish bowl warm shiitake brown rice, cavolo, broccolini, tamari tofu, beetroot hummus [GF]	22
Satay bowl roasted kumara, red slaw, curry fried cauliflower, radish, chilli peanut sauce [GF]	23
Turmeric tofu and potatoes saag sauce, crispy wonton, coconut green beans*	28
Sumac roasted buttercup date, puffed grains, cavolo nero, harissa [GF]	28

ON THE SIDE

wilted winter greens	9
beetroot, red cabbage and carrot slaw, pickle dressing	9
winter leaves, pear, fennel, pinenuts	9
root pesto roasted potatoes	9
herb salt fries/potato skins with tomato sauce	6/9

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