

BREAKFAST 7.30 – 11.30AM

Avocado toast Midnight Baker toast, heirloom tomato, avocado [GF]	15
Coconut rice coconut yoghurt, palm sugar syrup, bruleé mango, jackfruit [GF]	18
Smoothie bowl strawberry, rhubarb, ginger, acai, coconut yoghurt, activated seeds [GF]	18
The 'Un-commoner' golden sauerkraut, avocado, heirloom tomato, crispy potatoes, charred asparagus, grain toast*	24

LUNCH FROM 11.30AM

Nourish bowl wild rice, chickpeas, avocado, carrot, golden sauerkraut, turmeric tahini dressing [GF]	22
Chermoula roasted eggplant pickled fennel, pea hummus, charred asparagus [GF]	23
Crispy tofu daikon carrot slaw, wild rice, yuzu, nori, sesame cracker [GF]	22
The 'Un-commoner' golden sauerkraut, avocado, heirloom tomato, crispy potatoes, charred asparagus, grain toast*	24

SHARE PLATES FROM 3PM

Fried pickles turmeric tahini 'mayo' [GF]	8
Pea hummus Midnight Baker toasts, dukkah, olive [GF]	12
Herb salt potato fries/ skins	6/ 9

PLATES FROM 5PM

Chermoula roasted eggplant pickled fennel, pea hummus, charred asparagus, olive [GF]	23
Crispy tofu daikon carrot slaw, wild rice, yuzu, nori + sesame cracker [GF]	22
Pani puri tamarind, masala chickpeas & cauliflower, coconut yogurt [GF]	28

ADD

beetroot carpaccio, mint, dukkah	9
green beans, toasted almonds	9
herb salt potato fries/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.