

Anouk

ALL DAY

cooking from 7am

shakshuka: our favourite baked eggs in aromatic tomato with labneh, chilli crumb and flatbread *gfo, vo	21
baharat: seriously spiced breakfast pork, fried egg, sweet cherry tomato, sour cream and turkish *gfo	24
tamagotchi: black bean and mushrooms in hoi sin with a soft omelette and pickled carrot *df, gf	24
larb gai: chicken, chilli and lime stirfry with herbs, a wedge of iceberg, cucumber and rice *gf, df	25
hot fajita: our chorizo bacon cheese burger with fries, rocket, aioli and chipotle relish *gfo, dfo	25
persian rice salad with charred pear and haloumi, cranberry, almond, pomegranate dressing and pita *gfo, vo	25
salsa al tartufo: truffled casarecce pasta, poached egg, kaiserfleisch, shaved parmesan, pangritata	26
kaeng lueng: fragrant tamarind yellow curry with chicken, jasmine rice, crushed potato and herbs *gf, df	27
ragu di maiale: linguini with tuscan pork ragu, crème fraiche and pecorino herb crumb	27
house cured salmon salad with pink grapefruit, pearl barley, edamame, pickled onion, miso citrus dressing * df	28
fish of the day	34
our fries and aioli	10
green salad with balsamic *gf, dfo	11
flatbread, labneh and dukka	12

MORNING GLORY

genuinely only available till 11am

quinoa breakfast trifle with rhubarb, mixed berries, greek yoghurt and apple crisps	15
smashed avocado on sourdough with rocket, fetta, roast pepita and sumac lemon dressing *gfo	16
free range eggs, poached, scrambled or fried, with hot greens, sourdough and our hollandaise *gfo, dfo	16
apple crumble zeppole: traditional apple and ricotta donuts with sour cream and maple raisins	18
french toast with roast pear, strawberry compote, orange blossom mascarpone, candied orange *gfo	18
folded four egg omelette with parmesan, truffle oil, herbs and a stick of turkish *gfo, dfo	21
sourdough, house jam and butter *gfo	8
our banana bread toasted with butter *walnuts	7

WITH A BIT ON THE SIDE

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

SPECIALS ON THE BOARD

DRINKS ON THE FLIPSIDE

GIN LIST AT THE BAR

we love our menu and our chefs - variations are limited

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merlo coffee espresso blend	4.5 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 soy, almond or lactose free	+ .6		
coffee over ice	6	MIMOSA	
hot chocolate with marshmallows	6	prosecco with blood orange or lychee	15
affogato: double espresso over icecream	7	BUBBLES	
chai masala tea traditional on milk	7.5	la gioiosa prosecco treviso doc nv IT 200ml	15
sweet chai over ice	6.5	la gioiosa prosecco superior docg nv IT	50
tea drop leaf tea by the pot 500ml	6	WHITES	
royal ceylon breakfast supreme earl grey		solar fiano 2022 heathcote VIC	17 65
tea drop leaf tea by the pot 500ml	6	collavini andrea di pec pinot grigio 2021 veneto IT	16 64
my marrakesh lemon myrtle lemongrass ginger		barone di valforte pecorino 2020 abruzzo IT	16 64
chamomile blossoms turmeric ginger		argiolas vermentino costamolino 2021 sardinia IT	18 68
san pellegrino sparkling mineral water	5.5 9	zenato soave classico 2021 veneto IT	17 65
milky boy: lashings of icecream with milk	9	OTHERS	
chocolate coffee caramel mocha strawberry		syrah falesco rosato tellus 2021 lazio IT	17 65
lemon and mint slow brew tea over ice	6.5	solar sangiovese fresco 2022 heathcote VIC <i>*served chilled</i>	17 65
unsweetened and brewed by us		sunny dawn red 2021 mclaren vale SA <i>*served chilled</i>	16 64
cold press juice over ice	7	REDS	
orange pineapple cloudy apple		byo corkage 8	
frozen fresh fruit shake	9	BEER	
lychee, lime and mint		stone and wood pacific ale 4.4% northern rivers nsw	8
apple, ginger, strawberry			
orange, mango passionfruit			

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