

Anouk

ALL DAY

cooking from 7am

cilbur: poached eggs, our labneh and chilli oil with dukkah roast pumpkin and fried turkish bread <i>*gfo</i>	20
little guy : bacon and egg burger on a brioche bun with salad greens, chilli jam, aioli and fries <i>*gfo, dfo</i>	22
kawarma: fragrant spiced lamb and fried egg pita with hummus and pomegranate molasses <i>*gfo</i>	24
pad anouk: chicken and rice noodle stirfry with tamarind fish sauce, wok fried egg, peanuts <i>*df, gf</i>	24
big guy: crispy chicken burger with spicy gochujang, apple slaw, sesame mayo and shoestring fries	25
conchiglioni pasta with pork and fennel sausage, garlic cream, herbs, poached egg and pangritata	25
spring linguini: broad beads, green peas, rocket, chilli, garlic and olive oil, parmesan and pangritata	26
báhn xèo: folded omelette with thai pork stirfry, herbs, chilli and nuoc cham sauce <i>*df, gf</i>	26
yam nua: thai beef salad with prik nam pla, pickled vegetables, ground roast rice and lime <i>*gf, df</i>	26
kaeng lueng: fragrant tamarind yellow curry with chicken, jasmine rice, crushed potato and herbs <i>*gf, df</i>	26
mafalde al ragu di agnello: slow cooked lamb ragu, ribbon pasta, black olives and fried garlic bread	28
fish of the day	33
shoestring fries and aioli <i>*gf</i>	10
green salad with balsamic <i>*gf, df</i>	10
flatbread, labneh and dukkah	12

MORNING GLORY

genuinely only available till 11am

our toasted granola with nuts and seeds, a dollop of greek yoghurt and some berry compote	13
avocado smashed on sourdough with lemon and a scattering of herbs 'cause that's all I want <i>*vegan, gfo, df</i>	13
free range eggs, poached,, scrambled or fried, with hot greens, sourdough and our hollandaise <i>*gfo, dfo</i>	15
folded four egg omelette with a sprinkle of herbs and a stick of turkish <i>*gfo, dfo</i>	19
sourdough, house jam and butter <i>*gfo</i>	8
our banana bread toasted with butter	7

WITH A BIT ON THE SIDE

free range eggs 5	crispy bacon 5	haloumi 5
potato hash 5	garlic mushrooms 5	avocado 4

SPECIALS ON THE BOARD

DRINKS ON THE FLIPSIDE

GIN LIST AT THE BAR

we love our menu and our chefs - variations are limited

SWEETS

before, after, anytime darling

apple crumble zeppole: traditional apple and ricotta donuts with sour cream and maple raisins	18
brioche french toast with summer berry compote, mascarpone and meringue <i>*gfo, dfo</i>	18
affogato: double espresso over icecream	7

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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	13
sweet chai over ice	6.5	la gioiosa prosecco superior docg nv IT	45
tea drop leaf tea by the pot 500ml	6	WHITES	
royal ceylon breakfast supreme earl grey		colagon verdejo 2019 SP <i>*think fiano</i>	15 50
tea drop leaf tea by the pot 500ml	6	navarius tempranillo blanco 2019 SP <i>*think pinot blanc</i>	17 68
my marrakesh lemon myrtle lemongrass ginger		protocol organic blanc 2018 SP <i>*think sauv blanc</i>	14 48
chamomile blossoms turmeric ginger		luis canas barrel fermented blanco 2018 SP <i>*think chardy</i>	16 65
san pellegrino sparkling mineral water	5.5 9	PINKS	
milky boy: lashings of icecream with milk	9	protocolo organic tempranillo rose 2018 castilla SP	14 48
chocolate coffee caramel mocha		sierra cantabria rosado 2019 SP	16 65
lemon and mint slow brew tea over ice	6.5	REDS	
unsweetened and brewed by us		byo corkage 8	
cold press juice over ice	7	BEER	
orange blood orange cloudy apple		stone and wood pacific ale 4.4% northern rivers nsw	8
frozen fresh fruit shake	9		
lychee, lime and mint			
apple, blood orange, ginger			
orange, mango passionfruit			

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