

# Anouk

## ALL DAY

cilbur: poached eggs, our labneh and chilli oil with dukkah roast pumpkin and fried turkish bread <i>*gf</i>	20
conchiglioni pasta with pork and fennel sausage, garlic cream, herbs, poached egg and pangritata	24
bah ha : bacon, avocado, haloumi burger on brioche with salad greens, chilli jam, aioli and fries <i>*gfo, dfo</i>	24
kawarma: fragrant spiced lamb and fried egg pita with hummus and pomegranate molasses <i>*gfo</i>	24
nasi goreng: sweet and spicy chicken fried rice with shrimp, soy, chilli and a wok fried egg <i>*df, gf, contains peanuts</i>	24
gnocchi gnocchi: our house made potato gnocchi, creamed brussel sprouts, streaky bacon and garlic <i>*gf</i>	25
yam thawai: coconut poached chicken salad with chilli coconut dressing, peanuts 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
pho: aromatic vietnamese beef broth, rice noodle, greens, shoots and chilli <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	31
shoestring fries and aioli <i>*gf</i>	10
green salad with balsamic <i>*gf, df</i>	10
flatbread, labneh and dukkah	12

## SWEETIES

zeppole: dark chocolate ricotta doughnuts, choc orange ganache, mascapone and candied orange	17
brioche french toast with summer berry compote, mascarpone and meringue <i>*gfo, dfo</i>	18

## SPECIALS ON THE BOARD

### DRINKS ON THE FLIPSIDE

### GIN LIST AT THE BAR

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

## MORNING GLORY

*genuinely only available till 11am*

house toasted granola with nuts and seed, a dollop of greek yoghurt and some berry compote	13
free range eggs, sourdough and our hollandaise poached, scrambled or fried <i>*gfo, dfo</i>	13
avocado smashed on sourdough with a scattering of herbs 'cause that's all I want	13
folded four egg omelette with herb sprinkle <i>*gf, df</i>	18
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

# Anouk

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