

Anouk

EVERY DAY

quinoa, rhubarb and raspberry compote trifle with our honey labneh and green apple *gf	15
free range eggs on turkish toast, wilted greens and herb hollandaise *gfo, dfo	16
avocado on turkish with edamame, salad leaves, roasted seeds and ponzu sesame dressing *gfo, vo	16
zeppole: traditional lemon ricotta doughnuts with blackberries, blackberry syrup and mascarpone	17
croissant french toast with strawberries three ways, whipped ricotta and dark chocolate crumble *gfo, dfo	18
huevos flamenco: baked egg, aromatic red peppers, chick peas, sour cream, soft tortilla, sambal oelek *gfo, dfo	19
fatteh: harissa spiced chorizo, pickled cucumber, herb sour cream, fried egg and pita bread *gfo	23
mushrooms: swiss, oyster and chestnut in garlic confit, pine nut pangritata, parmesan and brioche *gf, dfo	23
báhn xèo: folded omelette with thai pork stirfry, herbs, chilli, pickled carrot and nuoc cham sauce *df, gf,	24
toasted turkish bread, house jam and butter *gfo	8
our banana bread, grilled with butter	7

A BIT ON THE SIDE

add a little more!

free range eggs 5	crispy bacon 5	haloumi 5
potato hash 5	garlic mushrooms 5	avocado 4
shoestring fries and aioli *gf		9
green salad with balsamic *gf, df		9

ALL DAY

larb gai: chicken and sticky rice stirfry with iceberg herbs, chilli, cucumber and ground rice *df, gf	25
som tum plah: seared local whiting, green papaya herb salad, cherry tomato, chilli, lime, peanuts *gf, df	26
gnocchi gnocchi: ours with smashed peas, broad beans, sage butter, crisp pancetta and pangritata *gf, df	26
salsa di nocci: fettucine, walnut pesto, gorgonzola candied walnuts and a new season fig	26
pink gin cured salmon, juniper poached stone fruit salad, pickled ginger, quinoa, cucumber and mint *gf, df	27

SWEETIES

affogato: double espresso over icecream *gf	7
fig leaf gin liqueur and lime over ice 29% tasmania	11
our mess: dehydrated meringue, berry compote, white chocolate crumb, icecream and bunyip gin *gf	14
double deluxe: salted caramel gelato, our dulce de leche, dark chocolate, candied nuts, espresso, *gf	14

SPECIALS ON THE BOARD

Anouk

merlo coffee espresso blend 4 | 4.5
 caramel, chocolate, an extra shot or decaf + .6
 with soy, almond or lactose free +.6
 over ice extra

hot chocolate with marshmallows 5.5

affogato: double espresso over icecream 7

chai masala tea traditional on milk 6.5

tea drop leaf tea by the pot 500ml 5
 royal ceylon breakfast | supreme earl grey

tea drop leaf tea by the pot 300ml 4.5
 my marrakesh | lemon myrtle | lemongrass ginger
 chamomile blossoms | turmeric ginger
we happily refill for free

san pellegrino sparkling mineral water 5.5 | 9

milky boy: flavoured milk and lashings of vanilla 8
 icecream your choice of chocolate | coffee
 caramel | mocha | strawberry

lemon and mint slow brew tea over ice 6.5
 unsweetened and brewed by us

cold press juice over ice 7
 orange | cloudy apple

frozen fresh fruit shake 8
 pineapple, mint and apple | pomegranate apple
 orange, ginger and strawberry | pineapple raspberry

MIMOSA

prosecco with mandarin, lychee or pomegranate 13

BUBBLES

la gioiosa prosecco treviso doc nv IT 200ml 12
 la gioiosa prosecco superior docg nv IT 40
 piper heidsieck cuvée brut champagne nv FR 95

WHITES

pichot vouvrey sec 2018 loire valley FR 15 | 58
 monmousseau sauvignon blanc 2018 loire FR 46
 etienne boileau petit chablis 2018 burgandy FR 16 | 65

PINKS

marquis de pennautier 2020 languedoc-roussillon FR 39
 protocolo organic tempranillo rose 2018 castilla SP 13 | 45

REDS

byo corkage 8

BEER

changes often

MOTHERS RUIN

or delight - we all love gin - choose, order, enjoy POA
 take it up a notch - sample a flight of gins 25

our gin list is fabulous - ask for a copy, choose and enjoy your choice of three gins with all the trimmings - and it's just one standard drink!

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