

[breakfast]

toast [3 slices] + house made preserves	
abhis sourdough	8.5
abhis fruit + nut	9.5
strange grains gluten free	9.5
abhis fruit toast	
spiced ricotta, honey roasted pear [v]	14.0
banana bread	
halva butter, caramelised banana, candied walnut [gf/v]	15.0
porridge oats	
rhubarb, pistachio, rose honey, cream [v]	15.5
buckini bircher	
oats soaked in cold pressed apple juice, activated buckwheat, banana jam, toasted almonds, yoghurt, seasonal fruit [dfo/v]	17.0
breakfast bruschetta	
sourdough, pesto, field mushrooms, feta, rocket [gfo/v]	17.0
white anchovie toast	
mozzarella di bufala, herb salad, sourdough [gfo]	18.0
the hornbag - toasted sandwich, free range belly bacon, fried eggs, tomato, rocket, aioli, relish on focaccia [df/gf/vo]	17.0
shakshuka - baked egg in spiced tomato sauce, chorizo, smoked eggplant, yoghurt, green chilli oil, coriander, zataar, sourdough [vo/gfo/dfo]	22.0

[breakfast]

bacon stack	
potato + corn hash, free range belly bacon, poached egg, asparagus, rocket, hollandaise [gf/dfo]	22.5
the 'little' breakfast	
sourdough, eggs, bacon, cumberland sausage, marinated field mushroom, slow roasted balsamic tomato, relish [gfo/dfo]	24.0
sweet potato, quinoa + kale fritter	
avocado, poached eggs, rocket, sour cream, salsa verde [gf/dfo/v]	23.5
[design-a-brekkie]	
abhis sourdough toast [gfo + \$1]	5.5
2 eggs - free range / your way	6.0
potato + corn hash [gf,df,v]	4.5
avocado [gf,df,v]	4.0
marinated field mushroom [gf,df,v]	4.5
slow roasted balsamic tomato [gf,df,v]	4.0
rocket, lemon dressing [gf,df,v]	3.0
garlic kale [gf,df,v]	4.0
house baked beans [gf,df,v]	4.0
marinated feta [gf,v]	4.0
cumberland sausage	4.5
free range belly bacon	5.0
grilled haloumi [gf,v]	6.0
chorizo	6.0
smoked salmon [gf,df]	6.5
hollandaise [gf,v]	3.0
tomato relish [gf,df,v]	2.0
salsa verde [gf,df,v]	2.0
house made preserves [gf,df,v]	1.5

[brunch]

Available after 12 Monday - Saturday

abhis fruit toast spiced ricotta, honey roasted pear [v]	14.0
banana bread halva butter, caramelised banana, candied walnut [gf/v]	15.0
the hornbag - toasted sandwich, free range belly bacon, fried eggs, tomato, rocket, aioli, relish on focaccia [df/gfo/vo]	17.0
shakshuka - baked egg in spiced tomato sauce, chorizo, smoked eggplant, yoghurt, green chilli oil, coriander, zataar, sourdough [vo/gfo/dfo]	22.0
sweet potato, quinoa + kale fritter avocado, poached eggs, rocket, sour cream, salsa verde [gf/dfo/v]	23.5
the 'little' breakfast sourdough, eggs, bacon, cumberland sausage, marinated field mushroom, slow roasted balsamic tomato, relish [gfo/dfo]	24.0

[design-your-own]

abhis sourdough toast [gfo + \$1]	5.5
2 eggs - free range / your way	6.0
avocado [gf,df,v]	4.0
marinated field mushroom [gf,df,v]	4.5
slow roasted balsamic tomato [gf,df,v]	4.0
rocket, lemon dressing [gf,df,v]	3.0
marinated feta [gf,v]	4.0
cumberland sausage	4.5
free range belly bacon	5.0
grilled haloumi [gf,v]	6.0
chorizo	6.0
smoked salmon [gf,df]	6.5
tomato relish [gf,df,v]	2.0
salsa verde [gf,df,v]	2.0

Available after 12.30pm Monday - Saturday

skinny fries, aioli [df/gf/v]	8.5
rocket, pear + parmesan salad [gf/v]	9.5
roast pumpkin, feta, candied walnut, radicchio, spinach, lemon dressing [gf/dfo/vo] + free range poached chicken	14.5 +4.8
pulled duck wrap, cucumber, spring onion, coriander, hoi sin [df]	16.5
mushroom bruschetta field mushrooms, feta, rocket, pesto, sourdough [gfo/v]	17.0
white anchovie toast mozzarella di bufala, herb salad, sourdough [gfo]	18.0
marinated mushroom + haloumi burger pickled fennel, rocket, mustard, skinny fries, aioli [gfo/dfo/vo] + free range belly bacon	22.0 +3.5
grass fed sirloin steak sandwich caramelised onion, tomato, rocket, tomato relish, skinny fries, aioli [gfo/df] + free range belly bacon	22.0 +3.5

//dinner

fresh shucked oysters
natural | 4ea
herbed citrus butter, crumbs [gf] | 4.5ea
warm mixed olives | 4.5
bread + evoo | 7
mushroom pate, truffle oil, bread | 11
[gfo|df|vg]
rocket, pear + parmesan salad 9.5
[gf|dfo|v|vgo]
okra tempura, lemon aioli, togarashi 13
[gf|df|v]
duck fat roast potatoes, jerk aioli 13
[gf|df]
eggplant frites, green chilli salsa + sourcream 14.5
[gf|dfo|v]
garlic roasted broccoli, gremolata crumbs, feta 16
[gf,v,vgo,dfo]
capocollo, bresaola, pickles 16.5
[gfo|df]
persimmon, parma ham, buche de chevre, vincotto 16.5
[gf]
white anchovy, mozzarella di bufala, herbs, toast 18
[gfo,vo]
grilled baby squid, chorizo, radicchio, currants 19
[gf|df]
scallops, black pudding, leek puree, crispy salt bush
23
[gf,dfo]
beef short ribs, chimichurri, lime yoghurt 24
[gf|df]
lamb cutlets, soft polenta, eggplant ragu 26.5
[gf]

+ + + + +
coconut crème brulee, chocolate pistachio shortbread 15
[gfo|dfo|v]
apple + raspberry crumble, ginger cream 15
[gf|v]
baked delice des cremiers, rosemary honey,
roasted quince 22
[gfo|v]

[Little people]

baby cino - free with coffee purchase
soy milk/almond milk +50c
takeaway +50c

kids smoothie

banana, date, yoghurt, milk 4.0
mixed berry, chia, coconut,
almond milk, honey [df] 4.0

kids cold pressed juice

oj 3.5
cloudy apple 3.5
watermelon, apple, strawberry 4.0

kids platter - little fruit salad, greek
yoghurt + honey, one slice toast,
orange juice 13.5

ham + cheese croissant

8.5

//yahava coffee

espresso	2.8
double espresso	3.3
short mac	3.5
flat white	3.8
latte	3.8
cappuccino	3.8
long black	3.8
long macchiato	4.3
mocha	4.3
hot chocolate	4.0
mint hot chocolate	4.5
chai latte	4.8
london fog	4.8
[earl grey, vanilla, steamed milk]	
vietnamese iced coffee	4.8
+ yahava syrup	0.8
hazelnut/french vanilla/karamel	
bonsoy/almond milk	0.5
extra shot	0.5
upsized +	1.0

herbal emporium/ yahava loose leaf tea

pot for 1	3.8
▪ english breakfast	
▪ earl grey	
▪ rose green	
▪ Japanese sencha green	
▪ peppermint	
▪ chamomile	
▪ french cinnamon - black tea with milk or lemon	
▪ love tea - siberian ginseng, damiana, tribulus fruit, horny goat weed, hibiscus, jasmine, orange, rose hip, rose bud. Share with the one you love.	
▪ little lefroy's herbal blend - lemon myrtle, peppermint, elderflower, thyme, yarrow, boneset, licorice, rosehips, rose petals, goji, cinnamon. Specially made for cold + flu relief.	

//morning people beverages

run of the mill	3.8
▪ coke / coke zero	
▪ lemonade	
▪ ginger ale	
▪ tonic water	
certified carbon neutral H2O	
▪ 500ml antipodes sparkling	4.5
▪ 500ml antipodes still	4.5
cold pressed juice	
▪ orange	6.9
▪ cloudy apple	6.9
▪ watermelon, apple, strawberry	8.0
▪ broccoli, kale, celery, apple, cucumber, ginger, lemon, parsley	8.5
smoothies	
▪ banana, date, yoghurt, milk	9.0
▪ mixed berry, chia, coconut, almond milk, honey [df]	9.0

//not-so-morning-people beverages

mimosa - prosecco + cold pressed oj	10.5
dirty little mary - vodka, olives basil, horseradish, BonPussy chilli sauce, celery salt, tomato juice	14.9
espresso martini - vodka, kahlua, vanilla galliano, espresso	17.0

//Wine

ask about our wine of the moment.

bubbles

san martino doc prosecco , veneto, italy	8.5 / 38
taltarni tache , chardonnay, pinot noir, pinot meuniere 2010, vic	49
piper-heidsieck, pinot noir , pinot meuniere , champagne, france	87

white

chaffey bros tripelpunkt riesling 2015, eden valley, sa	8.5 / 37
rosily semillon sauvignon blanc 2014, margaret river, wa	9.5 / 45
tim adams pinot gris 2015, clare valley, sa	10.0 / 49
ying station village chardonnay 2011, yarra valley, vic	10.5 / 50
neudorf sauvignon blanc 2012, nelson, nz	55
vasse felix chardonnay 2014, margaret river, wa	57

rose

piere et papa rose 2013, languedoc, france	9.0 / 42
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red

san gimignano malbec 2014, mendoza, argentina	8.5 / 37
opawa pinot noir 2013, marlborough, nz	10.0 / 48
monte antico sangiovese, merlot, cabernet sauvignon blend 2009, tuscanly italy	49
charles melton father in law shiraz 2012, barossa valley, sa	11.0 / 52
rosily cabernet sauvignon 2013, margaret river, wa	53
amisfield pinot noir 2012, central otago, nz	60

after

vasse felix cane cut semillon	27bt1
galway pipe grand tawny port	9.5
penfolds grandfather rare tawny port	13.5

beer + cider

peroni leggera (mid + low carb)	8.0
trumer pils	9.0
4 pines kolsch	9.5
eagle bay pale ale	9.5
feral hop hog ipa	10.5
feral white wheat beer	10.5
pressmans apple cider	9.0

cocktails

mimosa	10.5
cold pressed oj + prosecco	
dirty little mary	14.9
tomato juice, vodka, horse radish, basil, olives, bon pussy sauce, pickle	
negroni	17.0
gin, campari, sweet vermouth	
espresso martini	17.0
vodka, Kahlua, vanilla Galliano, espresso	

vodka

ketel 1	9.0
zubrowka	10.0

gin

tanqueray	9.0
hendricks	10.0
gin mare	12.0
tanqueray 10	12.0

rum

havana club	8.5
sailor jerry	9.0
kraken	9.5
ron zacapa centenario	18.0

bourbon

maker's mark	9.5
woodford reserve	11.5

whisky

johhny walker black	9.5
talisker 10 yr old	12.0
balvenie double cask 12 yr old	14.0
hakushu 12 yr old	15.0
dalwhinnie 15 yr old	15.0
lagavulin 16 yr old	17.0
black & white 10 yr old	21.0

A little bit about us

- We try to source our **premium produce** locally, sustainably and ethically where ever possible
- We have made our tables and bar shelves from **recycled pallets**, our bar base is made from besser blocks that were reclaimed from the demolition of an old bridge. The bar top is slate from an old **snooker table**, the stools have been up-cycled from a local bar and we made the lights from recycled wine bottles
- We use **biopak** for our takeaway coffee cups, lids and cutlery. They are certified carbon neutral, plant based and compostable
- The jar on your table contains coconut sugar. **Coconut sugar** is extracted naturally, is high in minerals, and has a lower glycemic index than cane sugar or honey. It has a caramelised flavour and is delicious with coffee, or by the spoonful
- We try to cater for special dietary requirements, and most of the flour we use in our cooking is **gluten free**, We also use olive oil and not butter in most of our cooking
- **Buckinis**/activated buckwheat. Contrary to the name, buckwheat (actually a seed) contains no wheat or gluten. It is high in minerals, and activating it makes it easy to digest
- We use **sourdough** as our standard loaf due to its 'oh so many' health benefits - the fermentation process increases the content of beneficial bacteria in the bread. The lengthy preparation also assists in breaking down the gluten protein. Some people with gluten sensitivity can tolerate sourdough
- Our bottled water is from **Antipodes** who are entirely carbon neutral including construction, production, packaging, shipping and delivery to any location on the planet
- We have a selection of chilli sauces by local producer **BonPussy**. Ask if you would like a little kick with your meal. Original Jamaican chilli sauce, habanero extra hot, green pepper with lime, aromatic jerk sauce