tivoli rd bakery organic sourdough or multigrain 10
cunliffe & waters preserves or organic honey (v)
sub gluten free bread +2

tivoli rd bakery fruit toast 11
organic honey whipped crème fraîche (v)

turmeric bircher muesli 22
passionfruit, chia seeds, goji berries, hazelnuts, cranberries, coconut yoghurt, fresh berries, toasted coconut & almond flakes, lemon balm (vg)

acai and granola bowl 22.5
acai, banana and coconut water sorbet, fresh berries, house made granola, coconut yoghurt (vg)

uncle's power bowl 23.5
black lentils, cherry & quinoa salad, watercress, roasted red peppers, fennel, pomegranate, roasted sweet potatoes, peanut tofu, beetroot hummus, edamame, cucumber, red radish, tomatoes, carrot & daikon pickles (vg, gf)

uncle drew toastie 16
shaved istra ham, spicy bbq pulled pork, iberico cheese, gherkins, dijon mustard, crème fraîche
melbourne bitter can (with any toastie) +5

avo breakfast 22.5
avocado, mint & sheep feta smash, multigrain toast, heirloom tomato & olive salsa, micro wasabi, house made dukkah, balsamic reduction (v, gfo)
add poached egg +4

pork hock omelette 25
spicy sichuan pepper & apple cider braised pork hock, rosemary potatoes, iberico cheese, coriander, sambal oelek, sourdough toast

prawn omelette 28
prawn tails (imported), garlicky broccolini, roasted red peppers, red pesto, that's amore buratta (mozzarella filled with stracciatella), wild rocket, balsamic reduction, fragrant chilli oil, toasted turkish bread (vegetarian option available, gfo)

egg & bacon sandwich 18
fried free range eggs, istra bacon, tomato & capsicum relish (gfo)
add swiss cheese +2

egg & halloumi sandwich 18
halloumi, scrambled pesto eggs, baby spinach (v, gfo)
add sujuk +4.5

free range eggs 15.5
poached/fried/scrambled on sourdough (v, dfo, gfo)

poached eggs & greens 26
sautéed seasonal greens & spiced cauliflower, beetroot hummus, spiced sesame seeds, poached eggs, toasted pita, pomegranate, pistachio crumbs (gfo, dfo, v, vgo)

hand stretched buratta 27.5
that's amore buratta (mozzarella filled with stracciatella), soft boiled egg, harissa labneh, turkish bread, heirloom tomato & olive salsa, balsamic reduction, fragrant sesame chilli oil, wild rocket (v)

uncle's brunch medley 28
scrambled pesto eggs, sourdough toast, wild oregano & potato hash, slow roasted tomatoes, wilted baby spinach, baked mushrooms with halloumi & thyme (v)
add sujuk (inside scrambled eggs) +4.5

bread & butter pudding 24
cinnamon bun, pain au chocolat & strawberry jam pudding, house made spiced cranberry & apple compote, organic honey whipped crème fraîche, pistachio crumbs, fresh berries, lemon balm (v)

spicy pork hock roll 22
sichuan pepper & apple cider braised pork hock, pork pâté, carrot & daikon pickles, coriander, brie, sourdough baguette, watercress, apple, fennel & pomegranate salad

(v) vegetarian (vg) vegan
(df) dairy free (gf) gluten free
(gfo) gluten free option
(vgo) vegan option (dfo) dairy free option

chicken schnitzel wrap 21
free range chicken schnitzel, kewpie sriracha mayo, baby cos, avocado, cucumber, pomegranate

soba & salmon 28.5
pan fried salmon fillet (australian), soba noodles, watercress, edamame, cucumber, radish, coriander, sesame seeds & furikake, lightly spiced ponzu dressing (df)

wagyu mince & chianti ragù 30
fresh tagliatelle, parsley, grana padano

house made potato gnocchi 29
tomato, basil, buffalo mozzarella, australian evo oil (v)
add wagyu mince & chianti ragù +5

bowl of chips 12
old fashioned tomato sauce

sides (with main meal only)

tomato & capsicum relish (gf)	2.5
poached/fried egg (gf)	4
slow roasted tomatoes (gf)	4.5
sujuk - cured spicy beef sausage (gf)	4.5
scrambled eggs (gf)	5.5
halloumi (gf)	6
baked mushrooms with halloumi & thyme (gf)	6
watercress, apple, fennel & pomegranate salad (gf)	6
sautéed baby spinach (gf)	6
istra bacon (gf)	6.5
wild oregano & potato hash	6.5
avocado, mint & sheep feta smash (gf)	6.5
sautéed seasonal greens, spiced cauliflower & sesame seeds (gf)	7.5

* **10% surcharge applies on weekends**
* **15% surcharge applies on public holidays**
* **please inform your waiter of any dietary requirements**
* **no changes to menu or split bills during busy periods**

COFFEE
CLIFTON HILL
UNCLE DREW
FOOD DRINK LARDER