

tivoli rd bakery organic sourdough	8	egg & halloumi sandwich	17	chicken schnitzel wrap	20
or multigrain, cunliffe & waters		halloumi, scrambled pesto eggs, baby		free range chicken schnitzel, kewpie	
preserves or organic honey (v)		spinach (v, gfo)		sriracha mayo, baby cos, avocado,	
sub gluten free bread	+2	add sujuk	+4	cucumber, pomegranate	
tivoli rd bakery fruit toast	10	free range eggs	13.5	soba & salmon / nasu dengaku	27/23
organic honey whipped crème fraîche (v)		poached/fried/scrambled on sourdough		pan fried tasmanian salmon fillet or	
turmeric bircher muesli	20	(v, dfo, gfo)		miso glazed eggplant (vg), soba noodles,	
passionfruit, chia seeds, goji berries,		poached eggs & greens	24	watercress, edamame, cucumber, radish,	
hazelnuts, cranberries, coconut yoghurt,		sautéed seasonal greens & spiced		coriander, sesame seeds & furikake,	
fresh berries, toasted coconut & almond		cauliflower, beetroot hummus, spiced		lightly spiced ponzu dressing (df)	
flakes, lemon balm (vg)		sesame seeds, poached eggs, toasted		wagyu mince & chianti ragù	28
acai and granola bowl	21	pita, pomegranate, pistachio crumbs		fresh tagliatelle, parsley, grana padano	
acai, banana and coconut water sorbet,		(gfo, dfo, v, vgo)		house made potato gnocchi	27
fresh berries, house made granola,		breakfast burrito	23	tomato, basil, buffalo mozzarella,	
coconut yoghurt, cocoa nibs (vg)		toasted burrito filled with chilli &		australian evo oil (v)	
uncle's power bowl	21	pesto frittata, tomatoes, avocado &		add wagyu mince & chianti ragù	+5
black lentils, cherry & quinoa salad,		cheddar, spicy "stagg" chilli, mince		sides	
watercress, lemon marinated zucchini		pork & beans, corn cob, sour cream,		tomato & capsicum relish (gf)	2
ribbons, fennel, pomegranate, roasted		coriander (veg option available)		poached/fried egg (gf)	3.5
sweet potatoes, peanut tofu, beetroot		uncle's brunch medley	25	halloumi (gf)	4
hummus, edamame, cucumber, red radish,		scrambled pesto eggs, sourdough toast,		slow roasted tomatoes (gf)	4
tomatoes, carrot & daikon pickles (vg,		wild oregano & potato hash, slow roasted		sujuk - cured spicy beef sausage (gf)	4
gf)		tomatoes, wilted baby spinach, baked		baked mushrooms with halloumi	5.5
uncle drew toastie	15	mushrooms with halloumi & thyme (v)		& thyme (gf)	
shaved istra ham, spicy bbq pulled pork,		add sujuk (inside scrambled eggs)	+4	scrambled eggs (gf)	5
iberico cheese, gherkins, dijon mustard,		bread & butter pudding	22	lemon marinated zucchini, fennel,	
crème fraîche		söt by mörk cinnamon bun, pain au		pomegranate, sumac (gf)	5
melbourne bitter can (with any toastie)	+5	chocolat & strawberry jam pudding,		sautéed baby spinach (gf)	5.5
avo breakfast	21	spiced poached seasonal fruit, berry		istra bacon (gf)	6
avocado, mint & goat feta smash,		coulis, organic honey whipped crème		wild oregano & potato hash	6
multigrain toast, heirloom tomato &		fraîche, pistachio crumbs, fresh		avocado, mint & goat feta smash (gf)	6
olive salsa, micro wasabi, house made		berries, lemon balm (v)		nasu dengaku (miso glazed eggplant)	6
dukkah, balsamic reduction (v, gfo)		spicy pork hock roll	21	sautéed seasonal greens, spiced	
add poached egg	+3.5	sichuan pepper & apple cider braised		cauliflower & sesame seeds (gf)	7
omelette	23	pork hock, pork pâté, carrot & daikon		(v) vegetarian (vg) vegan	
spicy sichuan pepper & apple cider		pickles, coriander, brie, sourdough		(df) dairy free (gf) gluten free	
braised pork hock, kipfler potatoes,		baguette, watercress, apple, fennel &		(gfo) gluten free option	
iberico cheese, coriander, sambal oelek,		pomegranate salad		(vgo) vegan option (dfo) dairy free option	
sourdough (gfo)		prawn roll	23	* 10% surcharge applies on weekends	
egg & bacon sandwich	17	house made new england style hot dog		* 15% surcharge applies on public holidays	
fried free range eggs, istra bacon,		bun, prawn tails, kewpie mayo, celery,		* please inform your waiter of any dietary	
tomato & capsicum relish (gfo)		baby cos, lemon juice, harissa labneh,		requirements	
add swiss cheese	+2	lemon marinated zucchini, fennel &		* no changes to menu or split bills during	
		pomegranate, sumac		busy periods	

