

tivoli rd bakery organic sourdough or multigrain , cunliffe & waters preserves or organic honey (v)	8	egg & halloumi sandwich	17	chicken schnitzel wrap	20
sub gluten free bread	+2	halloumi, scrambled pesto eggs, baby spinach (v, gfo)		free range chicken schnitzel, kewpie sriracha mayo, baby cos, avocado, cucumber, pomegranate	
tivoli rd bakery fruit toast	10	add sujuk	+4	soba & salmon / nasu dengaku	27/23
organic honey whipped crème fraîche (v)		poached/fried/scrambled on sourdough (v, dfo, gfo)		pan fried tasmanian salmon fillet or miso glazed eggplant (vg), soba noodles, watercress, edamame, cucumber, radish, coriander, sesame seeds & furikake, lightly spiced ponzu dressing (df)	
turmeric bircher muesli	20	poached eggs & greens	24	wagyu mince & chianti ragù	28
passionfruit, chia seeds, goji berries, hazelnuts, cranberries, coconut yoghurt, fresh berries, toasted coconut & almond flakes, lemon balm (vg)		sautéed seasonal greens & spiced cauliflower, beetroot hummus, spiced sesame seeds, poached eggs, toasted pita, pomegranate, pistachio crumbs (gfo, dfo, v, vgo)		fresh tagliatelle, parsley, grana padano	
acai and granola bowl	21	hand stretched buratta	26	house made potato gnocchi	27
acai, banana and coconut water sorbet, fresh berries, house made granola, coconut yoghurt, cocoa nibs (vg)		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)		tomato, basil, buffalo mozzarella, australian evo oil (v)	
uncle's power bowl	21	uncle's brunch medley	26	add wagyu mince & chianti ragù	+5
black lentils, cherry & quinoa salad, watercress, lemon marinated zucchini ribbons, fennel, pomegranate, roasted sweet potatoes, peanut tofu, beetroot hummus, edamame, cucumber, red radish, tomatoes, carrot & daikon pickles (vg, gf)		scrambled pesto eggs, sourdough toast, wild oregano & potato hash, slow roasted tomatoes, wilted baby spinach, baked mushrooms with halloumi & thyme (v)		sides	
uncle drew toastie	15	add sujuk (inside scrambled eggs)	+4	tomato & capsicum relish (gf)	2
shaved istra ham, spicy bbq pulled pork, iberico cheese, gherkins, dijon mustard, crème fraîche		bread & butter pudding	22	poached/fried egg (gf)	3.5
melbourne bitter can (with any toastie)	+5	söt by mörk 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)		halloumi (gf)	4
avo breakfast	21	spicy pork hock roll	21	slow roasted tomatoes (gf)	4
avocado, mint & sheep feta smash, multigrain toast, heirloom tomato & olive salsa, micro wasabi, house made dukkah, balsamic reduction (v, gfo)		sichuan pepper & apple cider braised pork hock, pork pâté, carrot & daikon pickles, coriander, brie, sourdough baguette, watercress, apple, fennel & pomegranate salad		sujuk - cured spicy beef sausage (gf)	4
add poached egg	+3.5	prawn roll	23	baked mushrooms with halloumi & thyme (gf)	5.5
omelette	23	house made new england style hot dog bun, prawn tails, kewpie mayo, celery, baby cos, lemon juice, harissa labneh, lemon marinated zucchini, fennel & pomegranate, sumac		scrambled eggs (gf)	5
spicy sichuan pepper & apple cider braised pork hock, kipfler potatoes, iberico cheese, coriander, sambal oelek, sourdough (veg option available, gfo)				lemon marinated zucchini, fennel, pomegranate, sumac (gf)	5
egg & bacon sandwich	17			sautéed baby spinach (gf)	5.5
fried free range eggs, istra bacon, tomato & capsicum relish (gfo)				istra bacon (gf)	6
add swiss cheese	+2			wild oregano & potato hash	6
				avocado, mint & sheep feta smash (gf)	6
				nasu dengaku (miso glazed eggplant)	6
				sautéed seasonal greens, spiced cauliflower & sesame seeds (gf)	7
				(v) vegetarian (vg) vegan	
				(df) dairy free (gf) gluten free	
				(gfo) gluten free option	
				(vgo) vegan option (dfo) dairy free option	
				* 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	

