

tivoli rd bakery organic sourdough or multigrain , cunliffe & waters preserves or melbourne rooftop honey (v) sub gluten free bread	8 +2	egg & halloumi sandwich halloumi, scrambled pesto eggs, baby spinach (v, gfo) add sujuk	17 +4	chicken schnitzel wrap free range chicken schnitzel, kewpie sriracha mayo, baby cos, avocado, cucumber, pomegranate	20
tivoli rd bakery fruit toast melbourne rooftop honey whipped crème fraîche (v)	10	free range eggs poached/fried/scrambled on sourdough (v, dfo, gfo)	13.5	soba & salmon / nasu dengaku 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)	27/23
turmeric bircher muesli passionfruit, chia seeds, goji berry, hazelnuts, cranberry, coconut yoghurt, fresh berries, toasted coconut & almond flakes, lemon balm (vg)	20	poached eggs & greens sautéed seasonal greens & spiced cauliflower, beetroot hummus, spiced sesame seeds, poached eggs, toasted pita, pomegranate, pistachio crumbs (gfo, dfo, v, vgo)	24	wagyu mince & chianti ragù fresh tagliatelle, parsley, grana padano	28
acai and granola bowl acai, banana and coconut water sorbet, fresh berries, house made granola, coconut yoghurt, cocoa nibs (vg)	21	breakfast burrito toasted burrito filled with chilli & pesto frittata, tomatoes, avocado & cheddar, spicy "stagg" chilli, mince pork & beans, corncob, sour cream, coriander (veg option available)	23	house made potato gnocchi tomato, basil, buffalo mozzarella, australian evo oil (v) add wagyu mince & chianti ragù	27 +5
uncle's power bowl australian black lentils, cherry & quinoa salad, roasted sweet potatoes, peanut tofu, beetroot hummus, seasonal vegetables, edamame, pomegranate, pomelo, carrot & daikon pickles (vg, gf)	21	uncle's brunch medley 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)	25 +4	sides tomato & capsicum relish (gf) poached/fried egg (gf) halloumi (gf) slow roasted tomatoes (gf) sujuk - cured spicy beef sausage (gf) baked mushrooms with halloumi & thyme (gf) scrambled eggs (gf) lemon marinated zucchini, fennel, pomegranate, sumac (gf) sautéed baby spinach (gf) istra bacon (gf) wild oregano & potato hash avocado, mint & goat feta smash (gf) nasu dengaku (miso glazed eggplant) sautéed seasonal greens, spiced cauliflower & sesame seeds (gf)	2 3.5 4 4 4 5.5 5 5 5.5 6 6 6 6 7
uncle drew toastie shaved istra ham, spicy bbq pulled pork, manchego cheese, gherkins, dijon mustard, crème fraîche melbourne bitter can (with any toastie)	15 +5	bread & butter pudding söt by mörk cinnamon bun, brioche & strawberry jam pudding, spiced poached seasonal fruit, berry coulis, melbourne rooftop honey whipped crème fraîche, pistachio crumbs, fresh berries, lemon balm (v)	22	(v) vegetarian (vg) vegan (df) dairy free (gf) gluten free (gfo) gluten free option (vgo) vegan option (dfo) dairy free option	
avo breakfast avocado, mint & goat feta smash, multigrain toast, heirloom tomato & olive salsa, micro wasabi, house made dukkah, balsamic reduction (v, gfo) add poached egg	21 +3.5	spicy pork hock roll sichuan pepper & apple cider braised pork hock, pork pâté, carrot & daikon pickles, coriander, brie, sourdough baguette, watercress, apple, fennel & pomegranate salad	21		
omelette spicy sichuan pepper & apple cider braised pork hock, kipfler potatoes, manchego cheese, coriander, sambal oelek, sourdough (gfo)	23	prawn roll 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	23		
egg & bacon sandwich fried free range eggs, istra bacon, tomato & capsicum relish (gfo) add swiss cheese	17 +2				

* no changes to menu or split bills during busy periods

* 15% surcharge applies on all public holidays

* please inform your waiter of any dietary requirements



COFFEE

CLIFTON HILL
**UNCLE
DREW**
FOODDRINKLARDER