

Good Fortune

Sago and black chia bircher, chai syrup, pepita seeds and pistachios, Seared persimmons, grapes, raspberries, pistachio infused fairy floss, raspberry dust w/ chai infused coconut milk | **\$17 (v)**

A Place Called Home

Poached or fried eggs served on sourdough with prosciutto, mozzarella stuffed roasted heirloom tomatoes, paprika EVOO, fried thyme, charred fennel + fresh rockmelon wedge | **\$22**

+ | Chorizo | Bacon | Morcilla | **\$6**

The Mercy Seat

Toasted butter croissant, sautéed purple kale, double smoked ham hock ragout, melted swiss cheese | **\$12**

Kamikaze

Warmed Belgian leige waffle, slow cooked apple, brandy and vanilla ragout, almond crumble, apple dust + fresh apples, served with a side of house maple and vanilla creme anglaise | **\$19**

The Gloaming

Butter croissant French toast, super crunchy house made pistachio butter, vanilla, blueberry & chambord jam, creme chantilly, blackberry dust, pistachio glass, fresh blueberries + maple syrup | **\$20 (v)**

The Lazarus

Brooklyn boy bagel, pea and avocado mousse, charred baby corn, coffee cured yellowtail kingfish, poached egg, goji and EVOO glaze, herb salad | **\$19**

The Ripper

Truffle mixed mushrooms served w/ crispy kale, poached eggs, pumpkin + cannellini bean mash + toasted garlic sourdough, beetroot + balsamic purée w/ fresh truffles | **\$21 (v)**

+ Chorizo | Bacon | **\$6**

Saint Huck

Traditional Israeli Shakshuka baked eggs, goats cheese + sumac mousse, crispy kale, smoky tomato + capsicum ragout served w/ sourdough soldiers | **\$21 (v)**

+ Chorizo | Bacon | Morcilla | Avocado | **\$6**

The Proud Girl

Grilled sourdough topped with house made meatballs in sugo, pesto scrambled eggs, fried herbs, fresh parmesan + zaatar | **\$21**

Henry Feels

Folded eggs w/ morcilla, asparagus and preserved lemon, crispy soft shell crab, crispy kale, Spanish paprika and aleppo chilli oil, sourdough soldiers, burnt lemon | **\$21**

The Good Son

Cashew nut gazpacho, confit chilli & garlic, sautéed heirloom carrots, broccolini and butter beans, watermelon radish, sourdough soldiers, pomegranate molasses | **\$20 (v)**

+ Chorizo | Bacon | Morcilla | Avocado | **\$6**

The Higgs Bacon Blues

Toasted milk bun, smokey bbq aioli, thick cut pork belly bacon, hash brown, fried egg, purple kale, fresh heirloom tomatoes | **\$18**

Henry's Dream

Grilled sourdough w/ avocado, house pesto, roasted cherry tomato, fresh herbs, watermelon radish, poached egg topped w/ whipped persian feta stuffed zucchini flower, dukkah + lemon evoo | **\$21 (v)**

+ Chorizo | Bacon | Morcilla | Gin Cured Salmon | **\$6**

Little Henry Lee

Toasted milk bun, double wagyu beef patty, double cheese, smokey tomato sauce, mustard, grilled onion, cucumber pickle | **\$20**

Stagger Lee

Slow cooked moroccan lamb shoulder, preserved lemon hummus, saffron oil, fried herbs, baby carrots, chimichurri, fresh pomegranate + toasted pita bread | **\$22**

Distant Sky

Crispy skinned Humpty-Doo barramundi, Thai chilli jam, roasted sweet potatoes, charred asian greens and radicchio, Burnt lime | **\$22**

We Float

Forest mushroom risotto, pumpkin and hazelnut puree, purple kale, herbs, poached eggs, fresh shaved truffles, hazelnut dust + sourdough soldiers | **\$22 (v)**

+ Chorizo | Bacon | Morcilla | Gin Cured Salmon | **\$6**

The Vampire's Wife

Grilled za'atar chicken, mixed grains, herbs, dried cranberries, charred corn, baby peas, frisee and snow pea sprouts, house pickled fennel, Watermelon radish, pomegranate molasses | **\$19**

+ Chorizo | Bacon | Morcilla | Avocado | **\$6**

Add-Ons & Sides

Mushroom chips w/ aioli | **\$7**

Paprika salted fries w/ aioli | **\$7**

Morcilla | Thick cut Pork belly bacon | Coffee cured kingfish | Beetroot and gin cured salmon | Forest mushrooms | Avocado | Roasted cherry heirloom tomatoes | **\$6**

Haloumi | Eggs of your choice (2) | **\$5**

Featured Producers

Studio	Enti	Plataware	Produce	Cold	Pressed
Little	Marionette	House	Coffee		OVVIO
Organic	Teas	The	Grifter	Brewing	Co.
Beautiful	Pages	Reading	Material	Brasserie	Bread

10% Surcharge Sundays & Public Holidays

Coffee

The Little Marionette Blend; Sanchez

Cup Characteristics; The Darkest roast, full body with earthy overtones, rich chocolate + notes of pepper + Spice

Small | **\$3.8** Large | **\$4.2**

Extra Shot, Soy, Coconut, Almond,
Macca Milk + Syrups | **Add 50c**

Little Marionette Single Origin

Recommended as espresso or Long Black + Served with a sparkling water to cleanse your palette

Vietnamese Coffee

Enjoy our Sanchez blend dripped through a Vietnamese Phin filter + resting on a bed of condensed milk | **\$5.5**

Cold Brew

A cold drip extracted coffee served over Ice with a wedge of lemon | **\$5**

Batch Brew

American Diner style coffee, brewed in bulk | **\$4.5**

Specialty Drinks

Iced Coffee

Vanilla bean ice cream, served w/ a house blend Little Marionette double espresso, honey + your choice of milk | **\$7**

Honeycomb Affogato

Vanilla bean ice cream served with our Sanchez blend double espresso, caramel syrup, hazelnuts + honeycomb | **\$8**

Thai Iced Tea

Steeped Thai tea blend served over Ice with an almond milk float | **\$5**

Specialty Lattes

Red Velvet Latte

A beautifully indulgent cake in a cup that is rumoured to be better than coffee | **4.5**

Purple Latte

Taro flavoured latte w/ your choice of milk | **\$4.5**

Charcoal Latte

A blend of activated charcoal, black sesame, ginger, Dutch chocolate, Canadian Maple w/ your choice of milk | **\$4.5**

Tea Latte

Lavender infused Earl Grey Tea w/ honey + your choice of milk | **\$5**

Spiced Cinnamon Latte

Your choice of milk infused with cinnamon + a hint of cayenne pepper | **\$4.5**

Hibiscus Rose Latte

A delicate, sweet + healthy Latte with your choice of milk | **\$4.5**

Golden Latte

Tumeric, ginger, cinnamon, chai + honey infused with your choice of milk | **\$4.5**

Chai Latte

A mixture of herbs + spiced blended by Tippity Tea with your choice of milk | **\$4.5**

Hot Chocolates

White Lavender Hot Chocolate

White Belgium chocolate infused w/ lavender + your choice of milk | **\$7 Iced | \$8**

Aztec Chili Hot Chocolate

Dark Belgium chocolate infused w/ cayenne pepper + your choice of milk | **\$7 Iced | \$8**

Other Drinks

Chai Chai Chai | \$5

Assam & Ceylon teas combined w/ ground masala spices & soaked in locally sourced raw honey

Mango Magic Smoothie | \$10

Mango, banana, raspberry, frozen yoghurt, watermelon, raspberry, lime juice + coconut water

Produce Cold Pressed Juice *[Sydney]* | \$8

Orange | Mango orange passionfruit | Watermelon, raspberry & lime | Kale, spinach, celery, cucumber, parsley & apple

OVVIO Organic Teas | \$4.5

English Breakfast | Earl Grey | Minty | White Jasmine Green | Ruby Heart Berry | Rise + Shine

Something a little Stronger

The Grifter Brewing Co. Pale Ale \$8

Cake Wines 2016 Adelaide Hills Pinot Gris | **\$10**

Cake Wines 2017 Adelaide Hills Pinot Noir | **\$10**

Cake Wines 2017 Adelaide Hills Rosé | **\$10**

Cake Wines Sparkling | **\$12 / \$50**

Sparkling Mimosa

Cake Wines Sparkling Paired with Produce Cold Pressed Watermelon, Raspberry + Lime Juice | **\$12**

Punch Drunk

Poor Tom's Gin, Produce Pineapple, Apple, Lemon-grass + Mint, served over Ice | **\$14**

Bloody Henry

Poor Tom's Gin, Produce Carrot Juice, Lime Juice, Cayenne Pepper + Chilli infused Honey | **\$12**

Bloody Margaret

Poor Tom's Gin, Tomato + Lemon Juice, Tabasco, Worcestershire, Celery Salt + Pepper | **\$12**