

BRUNCH

The Gloaming.

Butter croissant french toast filled with lemon infused ricotta, textures of strawberry, pistachio pashmak, seasonal berries & candied pecans [V] 18

Henry's Dream.

Lemon pepper avocado, cashew, basil & kale pesto, vine ripened cherry tomatoes, radish, rosemary marinated danish feta, poached egg + Egyptian dukkah served with sourdough. [V] 20

The Ripper.

Balsamic mushrooms, poached eggs, crispy kale, chick pea & tahini mash, beetroot hummus topped with rosemary danish feta & crisp enoki served with sourdough [V] 21

The Prince of Brighton.

Toasted butter croissant with crab claw meat, avocado, kewpie lime mayo dressing, fresh mango & chili topped with a poached egg, togarashi & coriander 20

Sicilian Mornings.

Fried or poached eggs served on sourdough with prosciutto, blistered vine ripened cherry tomatoes, fresh mozzarella, paprika EVOO, fried thyme & fresh rock-melon wedge 19

Benny Munro.

Five spiced braised pork belly, purple slaw, pickled zucchini with poached eggs, chipotle hollandaise served on parsley, sweet corn & garlic croquettes 21

The Proud Girl.

House made fennel meatballs in sugo, folded eggs, cashew basil & kale pesto, tomato salsa & parmesan served on grilled sourdough 21

The Higgs Bacon Blues.

Bacon, poached egg, avocado, marinated danish feta, cashew pesto & crispy kale served on a milk bun 18

Stagger Lee.

Brickfields milk bun with lobster, kewpie mayonnaise, celery, coriander, red onion, fresh lime, fried shallots & butter lettuce served with a side of paprika salted fries 21

The Carny

Crispy fried katsu chicken, shredded green cabbage, daikon spring onion, pickled ginger mayonnaise served on a milk bun 19

Stories From the Sea.

Crispy skin salmon served with an organic buckwheat soya noodle, edamame, radish, spring onion & black sesame salad with a sesame ponzu dressing + crisp enoki. 22

SIDES

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Mushroom Chips with Aioli 7

Paprika Salted Fries 7

Chorizo | Bacon | Avocado 5

Marinated Pork Belly 6

Hash Brown 3