

MILK/HONEY

LUNCH

12 PM - 2:30 PM

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Hummus Flatbread - v 17

Hot grilled house baked flatbread folded and filled with homemade hummus, zaatar, pesto, labne, cucumber, tomato

Japanese Salad 20

Edamame puree, edamame beans, fresh herb salad, pickled ginger served with either

Sashimi sesame crusted fish

or

Grilled chicken

Or

Tempura fish

Corn Fritters - v 14

Sweet corn, lime & feta fritters with lime & cardamom sour cream

add bacon +7

Mushrooms on Toast - v 18

creamy mushrooms on grilled house baked sourdough

swap grilled sourdough for hash

browns +\$2.5

Ceviche 17

local raw fish marinated in light spiced coconut & lime, grilled flatbread

Crispy Pork Bao 16

steamed bun, crispy pork belly, hoisin, pickled cucumber served with milk & honey coleslaw

Noodle Bowl 24

malaysian mee goreng egg noodles, fried chicken, shitake mushrooms, spring onion, cucumber, peanuts, coriander, chilli, lemon

Salmon Kedgeree 20

Smoked salmon kedgeree, spiced rice, kasundi, coriander, fried egg
add another egg +2.5

Korean Pork 25

slow cooked korean spiced pork, salted coconut & pandan sauce, red cabbage & apple slaw, coriander, peanuts

SIDES

fries, garlic aioli 7

curly fries, garlic aioli 12

green salad 7

flat bread, olive oil, dukkah 8

SOMETHING SMALL TO FINISH

biscotti & a glass of local sticky 15

dark chocolate sea salt fudge & a shot of patron XO café 'incendio' 11

dessert menu available

house baked sweet treats at the counter

WINE BY THE GLASS

alpha domus 'beatrix' sparkling rose 10

ruggeri prosecco 11

spy valley rose 10.6

hopesgrove syrah rose 11.5

craggy range sauvignon blanc 10.5

te mata estate sauvignon blanc 11.5

black estate damsteep riesling 11.5

mont albano pinot grigio 11

te awa leftfield pinot gris 9.4

fulget albarino 11.7

marc bredif vouvray 11.8

villa sparina 'gavi' 12.8

the bone line chardonnay 9.8

hopesgrove chardonnay 11.5

smith & sheath chardonnay 13.8

wooling tree 'beetle juice' pinot noir 12.4

juan gil 'honoro vera' rioja 11.8

paritua stone paddock syrah 12

theory & practice merlot 11

BEER & CIDER

local tap beer (ask about our current offerings)

garage project beer 8.5

hallertau 2 'statesman' pale ale 9.2

coopers sparkling ale 8.5

brave pacific wheat ale 500ml 13.2

yeastie boys bigmouth IPA 12

epic pale ale 9.5

zeelandt pale ale 500ml 13.5

parrot dog bloodhound red ale 10

croucher 'lowrider' IPA 2.5% 8.5

moa apple cider 8.5

billy red apple cider 8.5

three wise birds 's bach life cider 10

PLEASE NOTE EXTRAS CAN BE ADDED TO DISHES BUT NOT SWAPPED OUT AS SUBSTITUES

OUR TOAST IS BUTTERED UNLESS REQUESTED

PLEASE INFORM US OF ANY ALLERGIES