



EAT

Panini \$17

Prosciutto, asiago, roasted red pepper and artichoke

Savoury Tart \$20

Butter pastry, custard, cheese, seasonal ingredients, served with side greens

Smoked Salmon Plate \$22

Montreal bagel, salmon, cream cheese, capers, pickled onion, sprouts, lemon

Curried Chicken Salad \$20

Poached McIntosh farms chicken, celery, apple, currant, lemon, herbs, aioli, pea shoots

Summer Salad \$18

Organic greens, seasonal vegetables, toasted seeds, tahini dressing

Nicoise Salad \$25

Poached salmon, new potato, green bean, cherry tomato, egg, shallot vinaigrette

Smoothie Bowl \$18


Pureed frozen fruit, house granola, fresh fruit, banana, bee pollen, chia seeds, almond butter

Sweet Toast \$17

Sourdough, lemon ricotta, berries, honey, pollen

FLOURMILL

DRINK



Brewed Coffee	\$3.5
Cappuccino	\$4.5
Latte	\$6
Chai Latte	\$6
Matcha Latte	\$6
Loose Leaf Tea	\$3.5
Sparkling Water 670ml	\$6
Flavoured Sparkling 355ml	\$5
Fresh OJ	\$5.5
Cold-Pressed Juice	\$8
Smoothie	\$12
Aperol Spritz	\$13
Mimosa	\$13
Beer	\$7
Wines by the Glass	\$MP

All of our food reflects place and season. We use organic produce, McIntosh Farms meat and eggs, small batch butter and local quality ingredients.