

SPRING MENU

ALL DAY 7AM-2PM

STAPLES

RYE SOURDOUGH TOAST (GF0, VEO)	10
with your choice of; housemade seasonal conserve, peanut butter, wildflower honey, vegemite	
make if GF with Nonie's seeded loaf	+3
FRESH CROISSANT (V)	12
with butter + housemade seasonal conserve	
SOUR CHERRY + APPLE FOCCACIA (V)	12
served with orange butter	
CHAI PINEAPPLE BANANA BREAD (V)	14
served with maple butter	
SIMPLE ROLL (GF0, VO)	16
fried organic egg, bacon, smokey tomato relish	
EGGS YOUR WAY (GF0, VO)	18
two organic eggs, poached, or fried on charred rye sourdough	
signature scrambled eggs + 2	

SUBSTANTIAL BRUNCH

PERSIAN RICE PUDDING (GF, VE)	22
rose + coconut rice pudding, sumac + mango compote, fresh peach, saffron + lime leaf syrup, pistachio + pepitas	
FERMENT CHILLI SCRAMBLE (V, GF0)	26
honey ferment chillis, tamari cashew crunch, fresh shallots, chilli oil, lemon, charred rye sourdough	
-add chilli garlic prawns + 8 / add Seller's smoked bacon +7	
BREAKFAST ROLL (VO, GF0)	24
local smoked bacon, fried organic egg, pineapple + jalapeño relish, cheese, aioli, rocket, brioche roll	
STUFFED FRENCH TOAST (V)	28
egg dipped brioche stuffed with raspberry jam, chai crème anglaise, macadamia crumble, strawberries	
BREAKFAST BURRITO	26
soft steamed egg, chorizo + black bean frijoles, charred corn salsa, brown rice, aji verde dipper	
HARISSA LAMB BENEDICT (GF0, VO)	32
lemon + pepper pulled lamb shoulder, poached organic eggs, harissa jam, housemade hollandaise, pickled cabbage, pomegranate, charred pita	
SMASHED AVOCADO (V, GF0, VEO)	26
kalamata olive whipped feta, harissa jam, caperberries, pomegranate, pickled fennel salad, lemon, charred rye sourdough	
- add a organic poached egg +4	
TALULAH SPREAD (GF0, VO, VEO)	30
poached organic eggs, Seller's local smoked bacon, potato rosti, pickled fennel salad, pineapple + jalapeño relish, charred rye sourdough	

MORE LUNCHY

NOURISH BOWL (GF, V)	25
turmeric roasted cauliflower, eggplant, pomegranate, spiced dates, fermented shishito peppers, fetta, fresh herb, mixed leaves, tahini + lime dressing, almond flakes	
add lemon pepper lamb + 7 / add peruvian glazed chicken + 7	
PRAWN PULAO (GF)	28
char-grilled banana prawns, fried brown rice tossed with chorizo, spanish onion, pineapple in nuoc cham dressing, honey ferment chilli, shallots, furikake, lemon	
WATERMELON + HALLOUMI SALAD (GF, V, VEO)	27
fresh watermelon, proscuitto, spanish onion, hot honey glazed halloumi, spinach, pickled melon rind, apple cider reduction, radish, cucumber, mint, walnuts + seeds	
SHIITAKE BAHN MI (GF0, VE)	24
shiitake paté, braised medley mushrooms, hoisin fried tofu, carrot, cucumber, tamari cashew crunch, shallots, coriander	
PERUVIAN CHICKEN BURGER (GF0)	26
peruvian glazed breast, aji verde, pickled cabbage, mixed leaf, coriander, brioche roll, skin-on fries, aioli	
LAMB SHOULDER TOASTIE	23
lemon + pepper pulled lamb shoulder, kalamata olive whipped feta, pomgranate relish, spinach, rye sourdough	
SKIN-ON FRIES (V, GF)	14
with chilli salt + garlic aioli	

SIDES + ADD-ONS

poached or fried organic egg	4
scrambled organic egg	7
avocado half	6
Seller's local smoked bacon	7
smoked chorizo	7
chilli garlic banana prawns	8
potato rosti (gf)	6
hot honey fried halloumi	7
pineapple + jalapeño relish	3.5
peruvian glazed chicken	7
housemade hollandaise	5
Nonie's seeded brown gluten-free loaf	+3
charred rye sourdough	5
dressed fennel salad	4

DIETARY NEEDS

We want everyone to enjoy our products safely, so please let us know any specific dietary requirements
Our fryer is gluten-free, we do have nuts in our kitchen

- gf= gluten free, gfo = gluten free option
- v= vegetarian, vo=vegetarian option
- ve = vegan, veo = vegan option



TALULAH