

AUTUMN MENU

ALL DAY 7AM-2PM

STAPLES

RYE SOURDOUGH TOAST (GF0, VEO)	12
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	
PEACH + ROSEMARY FOCACCIA (V)	14
served with butter	
CHAI PINEAPPLE BANANA BREAD (V)	14
served with maple butter	
SIMPLE ROLL (GF0, VO)	18
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 + pepita granola	
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	
LEMON MERINGUE BRIOCHE (V)	28
honey-butter fried brioche, zingy lemon custard, italian meringue, fresh strawberries	
BREAKFAST BURRITO	26
soft steamed egg, chorizo + black bean frijoles, charred corn salsa, brown rice, aji verde dipper	
MEJICANO BENEDICT (GF0)	32
chipotle bbq slow-braised pork, chorizo + black bean frijoles, two poached eggs, buttery housemade hollandaise pickled cabbage slaw, pico de gallo, charred rye sourdough	
SMASHED AVOCADO (V, GF0, VEO)	26
kalamata olive whipped feta, harissa jam, caperberries, pomegranate, pickled fennel salad, lemon, charred rye sourdough	
TALULAH SPREAD (GF0, VO)	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, VEO)	25
turmeric roasted cauliflower, eggplant, pomegranate, spiced dates, fermented shishito peppers, fetta, fresh herbs, rocket, tahini + lime dressing, almond flakes	
add chipotle pulled pork + 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	
PERUVIAN CHICKEN BURGER (GF0)	28
peruvian glazed breast, aji verde, pickled cabbage slaw coriander, brioche roll, skin-on fries, aioli	
CHIPOTLE CUBANO TOASTIE (GF0)	24
chipotle bbq slow-braised pork, swiss cheese, spinach, seeded + american mustard, sweet thick-cut pickles, rye sourdough	
- add skin-on fries + 7	
PUMPKIN PESTO TOASTIE (GF0, VEO)	23
rosemary + thyme roasted pumpkin, basil pesto, spinach, harissa jam, fresh mozzarella	
SKIN-ON FRIES (V, GF)	14
with chilli salt + garlic aioli	

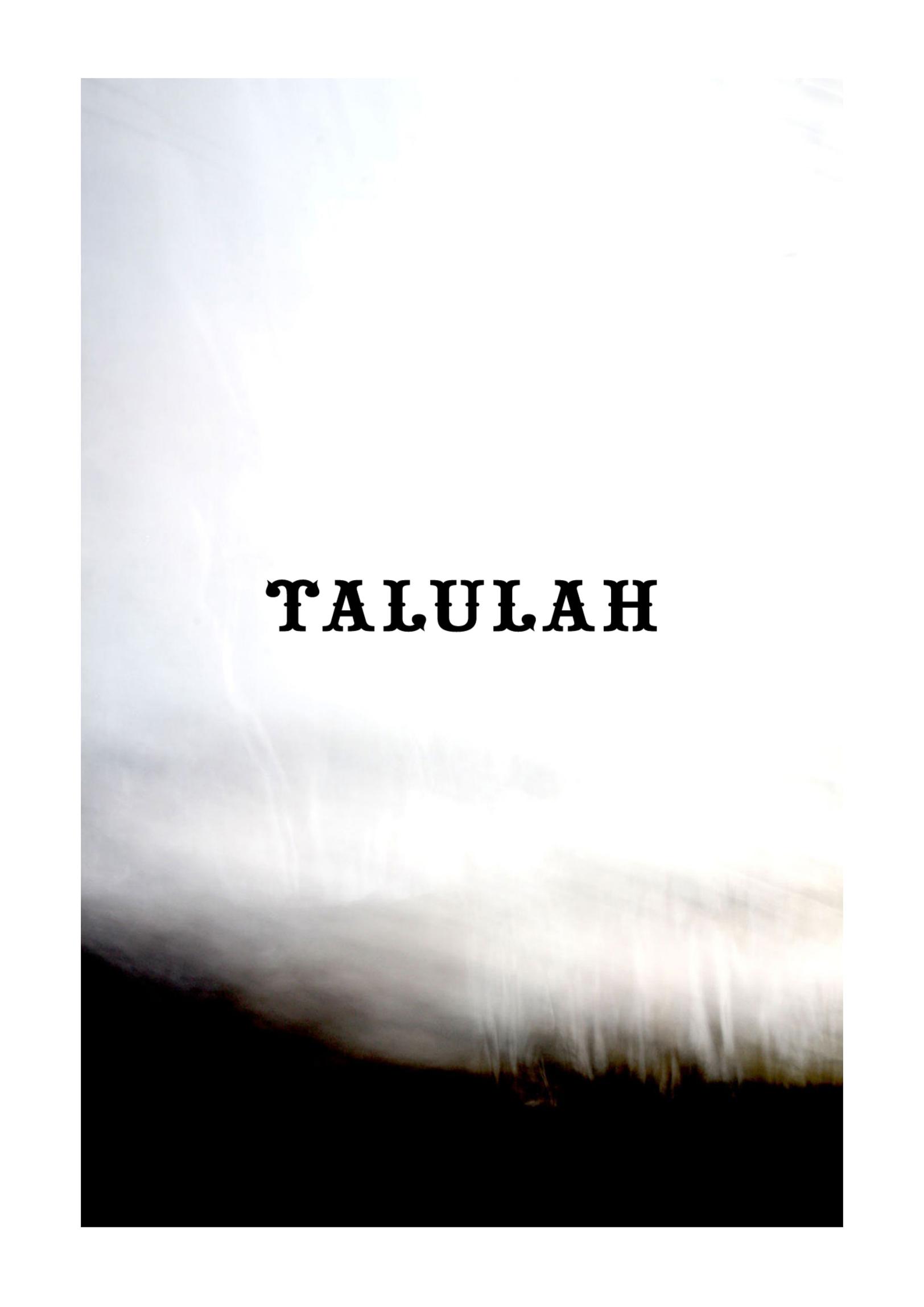
SIDES + ADD-ONS

charred rye sourdough	5
Nonie's seeded brown gluten-free loaf	+3
poached or fried organic egg	4
scrambled organic egg	7
avocado half	6
dressed fennel salad	4
potato rosti (gf)	6
pesto roasted pumpkin	6
blistered truss tomatos	7
hot honey fried halloumi	8
peruvian glazed chicken	8
Seller's local smoked bacon	7
smoked chorizo	8
chilli garlic banana prawns	9
aji verde dipper	3.5
tomato relish	3.5
pineapple + jalapeño relish	4
housemade hollandaise	5

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