

BRUNCH MENU

<i>UGB</i> Seeded Sourdough w/ Whipped Vegemite Butter		8	
<i>House-made</i> Banana Bread w/ House Cultured Butter		9	
<i>Mother Fungus</i> Mushrooms, Confit Garlic & Porcini Butter on Toasted <i>UGB</i> Sourdough		14	
Add Eggs	4		
<i>Twotriplefour</i> Benny - <i>House-made</i> English Muffin, Smoked Salmon, Soft Poached Egg, Hollandaise		18	
<i>Near River Produce</i> Pork Brawn, Poached Eggs, Potato & Thyme Rosti w/ Salsa Verde & <i>UGB</i> Baguette		18	
Lemon & Matcha Posset w/ Nashi Pear Compote & <i>House-made</i> Gingerbread		14	
Sourdough French Toast w/ Berry Compote + Mascarpone		18	
Oxhill Organics Eggs w/ <i>UGB</i> Sourdough		12	
Add Smoked Salmon	6	Add Potato & Thyme Rosti	5
Add <i>Near River Produce</i> Thick Cut Bacon	6	Add Confit Garlic <i>Mother Fungus</i> Mushrooms	6

COFFEE / TEA *Proudly serving Doppio or Nothing Espresso*

Espresso, Piccolo, Macchiato	3.5	Chai Latte	4.5
Long Black, Flat White, Latte, Cappucino	4	Hot Chocolate, Mocha	5
<i>Extra Shot</i>	0.5	Tea	4.5
<i>Large</i>	0.5	<i>Earl Grey, English Breakfast, Peppermint, Chamomile, Lemongrass, Green Tea</i>	

RISE + SHINE

Mimosa	10
Cassegrain Wines Blanc de Blanc, OJ	
Dark + Stormy	18
<i>Sailor Jerry</i> Spiced Rum, ginger beer, <i>Healthy Hammered</i> lemon lime kombucha	
Bloody Mary	18
Vodka, tomato juice, lemon, worcestershire sauce, tabasco, salt, pepper	
Espresso Martini	18
Vodka, Licor 43, Kalhua, D.O.N. Espresso	

COLD DRINKS

<i>Beloka</i> Australian Sparkling Water	7.5
750ml	
<i>Impressed</i> Pressed Juice	6
<i>Orange</i>	
<i>Apple</i>	
Milkshake	7
<i>Chocolate</i>	
<i>Caramel</i>	
<i>Vanilla</i>	
<i>Strawberry</i>	



In line with NSW regulations, we ask that all guests sign into our venue using the adjoining QR code as provided by the NSW Government. Please speak to our onsite COVID Marshall if you have any questions or concerns. Thank you for your support and understanding.