

BUBBLES	MONTESISSA EMILIO , 'Rosè Frizante' Barbera, Bonarda, Emilia-Romagna, ITA	(15 55)
	HENRY VARNAY , Blanc de Blancs Brut, Loire, FR	(14 55)
	CAMILLO DONATI , 'Il Mio Lambrusco Emilia' Lambrusco, IT	(16 60)
ORANGE	LES VINS PRROUTTES 'Eros de Vincent' Pinot Gris/Reisling, Alsace, FR	(15 58)
	JUDITH BECK 'Traminer Osterreich' Traminer, Neusiedlersee, AUT	(60)
	AGRICOLA I FORESTIERI 'Rigo Male' Toscana, Tuscany, IT	(65)
	ROBERTO HENRIQUEZ , 'Super Estrella' Semillon, Itata Valley, CHILE	(63)
	ROSE LA BASCULE 'Babushka' Syrah, Loire Valley, FR	(15 52)
WHITE	SURIOL 'Bancals' Xerelo, Catalonia, SPN	(14 48)
	VINO LOIGI 'Cuvee' Pinot Blanc/Pinot Noir, Czech Republic	(14 50)
	DOMAINE MOSS 'Magic of Juju Blanc' Chenin Blanc, Loire Valley, FR	(55)
	FLOREZ WINES 'Shangra-Li' Sauvignon Blanc, Cienega Valley CA	(60)
	MAUNOURY 'Alphee' Chardonnay, 2019, Loire, FR	(66)
	DOMAINE MONT DE MARIE 'Anathème' <i>Chilled</i> Vin de France, Loire, FR	(15 60)
RED	JOE CHANDELLIER 'Le Ribieral' Grenache/Carignan, Cevennes, FR	(15 55)
	ROBERTO HENRIQUEZ , 'Tierre De Pumas' 100% Pais, CHE	(60)
	VALARIE FORGUES <i>Chilled</i> Gamay, Touraine, FR	(55)
	DOMAINE CHEVROT Pinot Noir, Beaune, FR	(90)

DINNER MENU

SQUASH FRITTI Thin sliced acorn squash, with herb aioli	10
WHIPPED RICOTTA toasted focaccia, fried sage, honey and roast grapes	12
BRUSSEL SPROUTS honey glazed and roasted, with cashew cream	12
MUSHROOM TOAST mushrooms, fennel, garlic, aioli, white wine, herbs, pan fried sourdough	18
CHARRED BROCCOLINI Labne, salsa macha, fried onions, cress, fresh herbs	14
CAESAR SALAD mixed romaine, crispy breadcrumbs, shaved parmesan add schnitzel \$8	17
COCONUT CURRY MUSSELS green curry, lemongrass, shallots, cilantro, served with sourdough	21
CHARRED CARAFLEX CABBAGE curry butter, Thai chilli, crispy shallots	18
SHRIMP BUN house made breaded shrimp patty, potato bun, sambal slaw, charred scallion aioli.	16
GOOD THX BURGER 6oz Happy Valley patty, cheddar cheese, grilled red onion, house burger sauce, shredded lettuce, potato bun	16
PAN ROASTED SALMON charred leeks and white beans, chives and roe	27
CHICKEN BREAST herbed farro, aji verde, water cress	28
SHORT RIB RAGU traditional ragu with braised short rib, fresh pappardelle, parm	32
STEAK FRITES ribeye steak, au poivre sauce, french fries.	34
STICKY TOFFEE PUDDING date & toffee pudding with creme fraiche	12
PAVLOVA Served with blueberry compote	12

BANANA BREAD 9

(gluten free) a thick toasted slice, served with burnt honey butter and sea salt

EGGS AND LABNE 13

6 min egg, garlicky labne, house made salsa macha, mint & dill, grilled sourdough (contains nuts)

AVOCADO TOAST 15

diced avocado on seeded sourdough, pickled fresno chilli, scallion, zaatar, radish. add fried egg \$4 Scramble \$6

BREAKFAST SANDWICH 14

sesame roll, scrambled egg, bacon, arugula, spicy dill aioli add avo \$2

MUSHROOM TOAST 16

sautéed wild mushrooms, served on sourdough with scallion labne. fried egg + \$4

scrambled egg \$5, bacon + \$6

KIMCHI SCRAMBLE 16

soft scrambled egg and organic kimchi on sourdough scallion labne and arugula salad

half avocado + 5, smoked salmon + 8

CHICKPEA CURRY SCRAMBLE 22

spicy chickpea curry, free-range soft scrambled eggs, sourdough, avocado, topped with fried shallot & coconut crisp, cilantro.

TWO EGGS ON TOAST 11

choose soft scramble or fried, coming on toasted sourdough, add sides to build your perfect breaky.

BROCCOLINI FARRO BOWL 18

charred broccolini, farro, pickled cabbage, arugula, aji verde, salsa macha, 6 min boiled egg. (Contains nuts)

WHITE FISH TOAST 16

whitefish spread, peak heirloom tomatoes, red onion, dill, lemon wedge.

gluten free bread available

ADD ONS AND SIDES

bacon 8, smoked salmon 8, feta 4, Half sliced avo 5, side greens 3, mushrooms 8, Fries 6

GOOD THX BURGER 16

6oz Happy Valley patty, cheddar cheese, grilled red onion, spicy dill aioli, shredded lettuce, potato roll.

- add bacon + 4

- add fries + 4

SHRIMP SANDWICH 16

house made shrimp patty, breaded and fried. served on a potato bun with sambal lime slaw and charred scallion aioli.

- add fries + 4

COOL DRINKS

ORANGE JUICE \$5

GREEN JUICE- celery, cucumber, ginger, pineapple \$9

ARNOLD PALMER \$6

MATCHA YUZU LEMONADE \$8

COLA \$5

COFFEE

(CAN DO EVERYTHING ICED)

ESPRESSO, DRIP \$4

COLD BREW \$6

AMERICANO, MACCHIATO, CORTADO \$4.5

FLAT WHITE, CAPPUCINO \$5

LATTE \$6

MOCHA \$6.5

MOCHA, MATCHA LATTE, CHAI LATTE \$6.5

HOT CHOCOLATE \$5

SPICED APPLE CIDER \$5

TEA - ENGLISH, TURMERIC GINGER, PEPPERMINT,

SENCHA GREEN TEA \$4

MILK ALTERNATIVES - OAT, ALMOND \$0.5

PAIN D'AVIGNON PASTRY AVAILABLE FRIDAY, SATURDAY, SUNDAY

just ask your server!