

BREAKFAST all day

ORGANIC BIRCHER MUESLI 19.5

coconut yoghurt, house açai & raspberry jam, fresh berries, maple coconut, Pink Lady apple (VG)

UMAMI MUSHROOMS 23.5

miso butter, assorted wild mushrooms, sweet wasabi watercress, shichimi on sourdough (VG, GFO)

add 2 poached eggs 6.5

EGGS BENEDICT 29

soft poached eggs, wilted spinach and kale, citrus hollandaise on sourdough (GFO)

- > pork belly, thick cut and fried crisp to order, or
- > smoked salmon, or
- > organic free-range ham

add house jalapeños 3

ALMOST HEALTHY BIG BREKKY 26

potato croquettes, sautéed spinach and kale, smoky baked beans, potato crisp and fresh avocado (V, GF)

add 2 poached eggs 6.5

add bacon 6.5

SMOKED SALMON TAMAGOYAKI OMELETTE 29

Tasmanian smoked salmon, Brie, green onion, watercress and cucumber salad, sourdough (GFO)

BAKED EGGS 24.5

creamy miso baked eggs with pumpkin and BBQ corn, sourdough (GFO, V)

add sausage of the week 6.5

AVOCADO ON SOURDOUGH 19

lightly seasoned avocado, blistered tomatoes, cured lemon and black sesame seasoning, avocado oil, watercress (V, VG)

add feta 4

add chilli almond dukkah 3

add 2 poached eggs 6.5

BUILD YOUR OWN 15

eggs your way with cherry tomato relish and pickles on sourdough (GFO) (DFO)

add

bacon 6.5

2 eggs 6.5

potato and cheese croquette 4

hash browns 4

smoked salmon 9

smoky baked beans 6

sausage of the week – please ask 6.5

roasted wild mushrooms 7.5

cherry tomato relish 3

avocado 5.5

wilted greens 5

tomato jam 3

haloumi 6.5

house jalapeños 3

LUNCH from 11am

CRISPY PORK BELLY 24.5

Pink Lady apple and herb slaw, soy chilli caramel (GF, DF)

THE PANTRY BOWL 23

broccoli, thyme roasted pumpkin, green tahini, kale, salad onions, edamame, toasted seeds, house vegan black garlic aioli (V, VG, GF)

add karaage chicken 8.5

FISH AND CHIPS 26.5

battered flathead, fries, egg tartar and lemon

KOREAN BBQ RIBEYE SANDWICH 26.5

cheese, peppers, house jalapeños and garlic mayonnaise (GFO)

add fries 5

FRIED CHICKEN BURGER 21

yuzu mayonnaise, kimchi slaw, cucumber pickles (GFO)

add fries 5

SNACKS

BOWL OF FRIES 11

served with aioli

SWEET POTATO CROQUETTES 14

served with tomato jam and toasted seaweed (V, GF)

DF - Dairy Free

DFO - Dairy Free Option

GF - Gluten Free

GFO - Gluten Free Option

V - Vegetarian

VG - Vegan



COFFEE

specialty Blue Tongue blend by Lund Coffee

- > short *from* 4.5
- > small or cup (8oz) *from* 5.6
- > regular or mug (12oz) *from* 6.1
- > large (16oz) *from* 6.8

TURMERIC LATTE *from* 5.5

HOT CHOCOLATE *from* 5

DIRTY CHAI or **MOCHA** *from* 6.2

ICED COFFEE *from* 6.2

choose from coffee, latte, mocha or long black

ICED CHOCOLATE *from* 6

TEA 5

choose from English Breakfast, Earl Grey, green, lemongrass and ginger or peppermint

SPECIAL HOUSE TEA 6.5

fresh ginger, lemon and local honey

SMOOTHIE 11.6

- > banana and peanut butter
- > mango and lychee
- > pineapple, coconut and mint

COLD PRESSED JUICE 6

- > **sublime pine** pineapple, pear, green apple, lemon, mint
- > **daily green** green apple, celery, pear, silver beet, lemon, ginger
- > **watermelon** with apple, strawberry, lime
- > **orange** 100% Australian seasonal orange

SOFT DRINKS *from* 3.9

various flavours

BELOKA WATER 5

still or sparkling

MILKSHAKE 8.8

chocolate, vanilla, strawberry or caramel

SPECIALTY MILK +1

oat, macadamia, lactose free, almond, coconut, soy



MENU

BLUE TONGUE PANTRY

COCKTAILS

BLOODY MARY 19

BREAKFAST MIMOSA 12

APEROL SPRITZ 19

ESPRESSO MARTINI 20

MOJITO 19

WINES

PROSECCO *glass 10 bottle 42*

CHARDONNAY *glass 10 bottle 42*

SAUV BLANC *glass 10 bottle 42*

ROSE *glass 10 bottle 42*

SHIRAZ *glass 12 bottle 50*

PINOT GRIS *glass 11 bottle 45*

BRUT CUVÉE *glass 10 bottle 42*

BEER

CORONA 9.5

GREAT NORTHERN 8

STONE AND WOOD 12.5

PRE-MIX

CANADIAN CLUB 12.5

