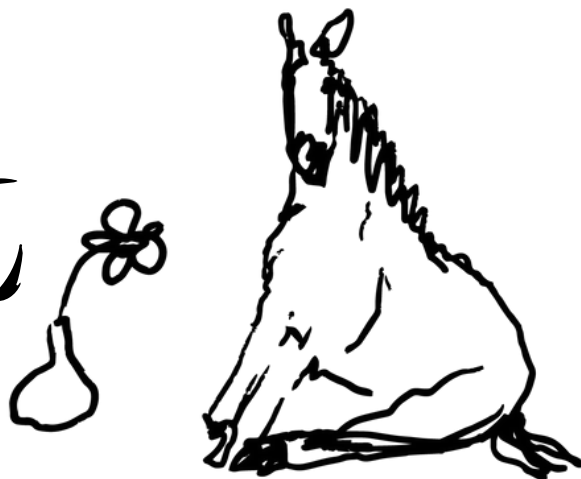


Breakfast



7AM – 1.30PM

PIGEON WHOLE SOURDOUGH / FRUIT TOAST (GFO)
w/ vegemite, honey, CWA jams, peanut butter or nutella

EGGS HOW YOU LIKE 'EM (GF, DFO)

poached, fried or scrambled on pigeon whole sourdough toast

QUINOA PORRIDGE (GF, V)

cooked in soy milk w/ poached pear, pomegranate molasses & chopped dates

HOUSE BLEND GRANOLA (GF, VO, DFO)

w/ greek yoghurt, poached pear + rhubarb compote & a side of milk

BACON, CHEESE + KIMCHI BUTTY

w/ fries and ketchup (add fried egg +3)

SARDINES ON TOAST (GFO)

tin of CUCA premium sardines in tomato w/ leafy salad + pigeon whole sourdough toast

BRIOCHE FRENCH TOAST

w/ whipped ricotta, passionfruit curd, grilled banana, maple syrup topped w/ granola

11	FETA + AVOCADO SMASH (GFO) on pigeon whole sourdough w/ tomato & pickled onion salsa (add poached egg +3)	22
14	SCRAMBLED SILKEN TOFU (V, GFO) w/ sautéed asian mushroom medley & house kimchi on pigeon whole sourdough	24
16	EGGS BENEDICT (GFO) on pigeon whole sourdough w/ two poached eggs, shaved ham + burnt butter hollandaise	24
18	POTATO RÖSTI (GF) w/ two poached eggs, roasted pumpkin, burnt butter hollandaise & spiced pepitas	24
19	CHINESE FRIED CHILLI OMELETTE (GF, DF) on rice, w/ oyster sauce, fried shallots, chilli jam + spring onion	24
21	HUEVOS RANCHEROS (VO, GFO, DFO) eggs baked in red bean, chipotle sauce w/ grilled cheese + feta & avocado smash & a side of pigeon whole sourdough	24
22	TUNISIAN LABLABI (GFO, DFO) stewed spiced chickpeas w/ tinned tuna, tomato, spinach, capers, chilli, two poached eggs & pigeon whole sourdough toast	25

SIDES

extra toast / extra egg	3	
straight up bakers' gluten free bread	+2	mushrooms w/ toasted crumbs + salsa verde 5
chilli jam / tomato chutney	3	avocado + feta smash 6
spinach / hollandaise / grilled tomato / fried rösti	4	haloumi / pork chipolatas (x2) / slices of ziggy's bacon (x2) 7

(V) vegan | (VO) vegan option | (VF) dairy free | (DFO) dairy free option | (GF) gluten free | (GFO) gluten free option

Lunch/Dinner + Pizza

12:00PM – LATE

SHOESTRING FRIES (V, GF)

sea salt or chicken salt, w/ tomato ketchup
(add kewpie mayo + .50)

GARLIC & CHEESE SOURDOUGH (VO, GFO)

pigeon whole sourdough garlic & cheese bread ends

SOUP OF THE DAY (GFO)

w/ buttered pigeon whole sourdough

CHICKEN CURRY POT PIE (GFO)

served in a cast iron skillet, topped w/ mashed potato & buttered pigeon whole sourdough

ITALIAN MEATBALLS

(x4) with either tomato sugo or spicy nduja sauce (+3), covered w/ mozzarella & parmesan w/ side of sourdough

KARAAGE (GF)

japanese fried chicken w/ togarashi seasoning, sweet soy, pickles + mayo
- add side of rice (+2)

HOUSE NACHOS (VO, GF)

red bean chipotle sauce, mozzarella, avocado + chilli
- vegan cheese (+5)
- entree size available (-3)

OVEN ROASTED BROCCOLI SALAD (GF, V)

w/ roasted cos lettuce & zucchini, red chilli, chickpeas, tofu & sesame miso dressing
(add fried egg +3)

GRILLED HALLOUMI & TZATZIKI (GFO)

on hummus toast w/ tomato salsa & pickled cucumber

TOASTED SANDWICHES (GFO, VO)

all w/ swiss & parmesan cheese, mayo + fries
- ham + mustard
- chicken + tomato
- truffle + mushroom

PIZZA

10	LARGE FORMAGGIO mozzarella, parmesan, spring onion, provolone	27
10	NAPOLETANA tomato, mozzarella, anchovies, capers, black olives, oregano, basil	25
16.5	FONDUTA fondue sauce, ham, mozzarella, fried potato rösti, provolone, basil, parmesan	30
26.5	FIELD OF DREAMS BIANCO (VO) zucchini, eggplant, red capsicum, black olive, basil, mozzarella	30
23	ENZO BIANCO broccoli, mushroom, hot salami, mozzarella, basil, parmesan	30
20	MARGHERITA (VO) tomato, mozzarella, basil, parmesan	19
20	BOB BROWN (VO) garlic oil, broccoli, kale, green olives, provolone, mozzarella, chilli	27
28	EGGPLANT SICILIANA eggplant, tomato, basil, mozzarella, salami, whipped ricotta, parmesan	30
19	FUN GUY (VO) huon valley honey brown + enoki mushrooms, truffle oil, mozzarella, spring onions, parmesan	33
23	PEPPERONI tomato, salami, spicy nduja sauce, mozzarella, basil, parmesan	27
18.5	CAPRICCIOSA tomato, mozzarella, mushroom, ham, salami, black olives, basil, parmesan	32

GELATO

DARK CHOCOLATE
OR
BERRY FRO -YO
(V,GF)
\$8

Sourdough pizza bases handmade daily w/ organic white + wholemeal spelt flours
All pizzas are drizzled with garlic oil (unless requested otherwise)
Pizzas can be made on GF bases (+ \$2)
Pizza marked VO can be made vegan (+ \$3)

(V) vegan | (VO) vegan option | (VF) dairy free | (DFO) dairy free option | (GF) gluten free | (GFO) gluten free option

Drinks

HOT DRINKS (Until 3pm)

COFFEE

White Black	4.4 / 5.5
Chai	4.4 / 5.5
Matcha	4.7 / 5.8
Vietnamese iced coffee (VGO)	8

TEA

English Breakfast Earl Grey French Earl Grey	5.7
Indian Chai Rooibos Salamanca Blend Chamomile	
Lemongrass & Ginger Peppermint Sencha Green	

COLD DRINKS

TASMANIAN JUICE PRESS

REBOOT carrot, lemon, orange, ginger, apple, turmeric	7.5
FRUITS watermelon, raspberry, apple, lemon	
CITRUS pineapple, lemon, orange, apple + ginger	

Lucaston Park apple juice	5.5
Fresh orange juice	7
Coke Coke no sugar	5
Gillespie's ginger beer	7
Capi mineral water	5 / 8

BALADIN SODA

Agrumata - Italian mixed citrus	7
Spuma Nera - Chinotto style	
Iced coffee Iced mocha Iced chocolate	8

MILKSHAKES

choc banana strawberry caramel vanilla	7 / 10
snickers mocha combo	8 / 11

SMOOTHIES

banana strawberry	7 / 10
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HAIR OF THE DOG

PONY BLOODY MARY

house mix tomato juice, two shots vodka, hot sauce, trimmings	20
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MIMOSA

prosecco, orange juice	10
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BREAKFAST MARGARITA

tequila, lime, cointreau, CWA marmalade, agave nectar, orange salt	20
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ON TAP — 10oz, SCHOONERS, PINTS

Rotating selection of beers and ciders

PACKAGED BEER

Heaps Normal, XPA 0.5%	9
Heaps Normal, Half Day Hazy 0.5%	9
Boags Light 2.5%	7
Boags Premium 4.6%	9
Hobart Brewing Co, Little Pine, Hazy IPA 3.5%	10
Peroni Red 4.7%	10
Two Bays Brewing, Draught, 4.2% - Gluten Free!	12
Two Bays Brewing, IPA, 6% - Gluten Free!	13
Colonial Brewing Co, Southwest Sour 4.6%	12
Mountain Culture, Status Quo Pale Ale 5.2%	13
Communion Brewing Co, Coffee Porter 6.0%	13
Communion Brewing Co, Troublemaker IPA 6.1%	13
The Albert, Pilsner 5.2%	12
Spotty Dog, Pub Stout 5.5%	12
Deep South Brewing Co, Breaksea Draught 5.3%	12
Deep South Brewing Co, Pedra Pale Ale 5.6%	12

CIDER + GINGER BEER

Matso's Ginger Beer, 330ml 3.5%	11
Mr Bridges, Cloudy Apple Cider 330ml 5%	12
Simple Cider, Orange Pippin 330ml 7.5%	13
Pagan Cider, Blueberry 330ml 8%	14
Pagan Cider, Cherry + Apple 330ml 8%	14

CLASSIC COCKTAILS

Ask the staff for our list!	20+
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APEROL / CAMPARI SPRITZ

w/ soda, prosecco, fresh orange	17
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NON ALCOHOL BEVS

TINA brewed sparkling wine	11
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RANGE OF LOCAL GIN AND WHISKY AVAILABLE



wine



FIZZ

	GLASS / BTL
NV A By Arras Cuvée, Tamar Valley, TAS	13 / 56
2019 Ghost Rock "Zoe" Brut Rosé, Cradle Coast, TAS	14 / 58
2017 Delamere Blanc de Blanc, Pipers Brook, TAS	90

ALTERNATIVELY

2023 Everlasting Happiness Rosé, McLaren Vale, SA	14 / 58
2021 Konpira Maru Skin Contact White Blend, King Valley, VIC	14 / 58

WHITE

2019 Moorilla Muse Sauvignon, Derwent Valley, TAS	14 / 56
2023 Beautiful Isle Pinot Gris, Tamar Valley, TAS	14 / 58
2023 Laurel Bank Riesling, Derwent Valley, TAS	14 / 58
2021 Bink Wines Chardonnay, Barossa Valley, SA	14 / 58
2022 Ochota Barrels Gewurtz, Adelaide Hills, SA	60

RED

2021 Wolfe at the Door Pinot Noir, Tamar Valley, TAS	13 / 56
2022 Alpha Box & Dice "Tozzo" Sangiovese, McLaren Vale, SA	14 / 58
2022 Charlotte Dalton, Love Me Love You Shiraz, Adelaide SA	14 / 58
2021 Terrason Cabernet Franc, King Valley, VIC	14 / 58