

**Ritual Espresso (Launceston)**

Espresso, piccolo (\$3.5) / the rest (\$4)  
 Extra shot / soy / almond / decaf / mocha (\$.5 extra)  
 House vanilla syrup (\$1 extra)

**Spotty Dog beer (Hobart) (\$10)**

IPA / milk stout / pale ale

Relbia Estate **sparkling (Launceston) (\$12)**  
 Kelvedon '17 **sauvignon blanc (Swansea) (\$12)**

**Mayde Organic Tea (Byron Bay) (\$4)**

English breakfast / Earl Grey / sencha, jasmine & rose

**Mayde Organic Chai**

Black tea (\$4.5) / latte (\$5) / dirty (\$5.5)  
 Chai 'applecino' (\$5.5)

**Poet Organic Tea (Hobart) (\$4)**

Gunpowder green / lemongrass & ginger / peppermint / chamomile

**Mariage Fères (France) (\$6)**

Marco Polo / French breakfast

**Hot chocolate (\$5)** w/ house marshmallow

**Sparkling water (\$3)****Small-fry fizzies (\$5.5)**

Lime, ginger & lemongrass / pink lemonade

**Iced drinks**

(shaken over ice with condensed milk)

Coffee (\$6) / chocolate (\$6) / chai (\$6.5) / mocha (\$6.5)

**Ice tea (\$6)**

Earl grey, lime, lemongrass / gunpowder green, apple, mint

**Juice (\$4.5)**

OJ / local apple / coconut, lychee, guava / blood orange, plum, acai / peach & kiwi

**Omelette (\$22)****Add bacon (\$4.5)**

Caramelised onion, gruyere, thyme, chestnut toast  
 GF, V, DFA

**Tartine (\$22)****Double egg (\$26) Add bacon (\$4.5)**

Braised beans, heirloom pumpkin, goats curd, smoked egg, sourdough toast  
 V GFA, VgA

**Rice (\$20)**

Lemongrass & coconut creamed rice, seasonal fruit, lemon curd, crunchy bits  
 GF, V, VgA

**Sliders (\$8 each)**

Egg and bacon, onion jam

Roast pork belly, mayo

Crumbed haloumi, lemon v

Braised brisket, bravas

(Pork belly, brisket, haloumi all served with remoulade slaw)

**Croque (\$18)****Add bacon (\$4.5)**

Four cheese brioche toastie, onion jam, pickles, chives v

**Salmon (\$22)****Add smoked egg (\$4)**

Hot smoked Huon Salmon, local avocado, four-grain salad GF, DF

**Pudding (\$20)\*****Double egg (\$24) Add bacon (\$4.5)**

Black pudding, fried egg, new potatoes, cornichons, shallots, laundry vinegar DFA

**Carpaccio (\$25)\***

Dry aged carpaccio, leek fritters, quail eggs, red mizuna, smoked chilli vinegar GF, DF

**Sausage (\$25)\***

Cheese kransky, potato bake, cucumber & fennel salad, glazed carrots, demi glace  
 GF

We encourage you to take still images for your social media and ours but please, ask permission before filming video. Thanks.

\* Items contain pork or products