



APÉRITIF

spiced pear bellini - our spiced pear purée and prosecco 22

bills bloody mary - vodka, clamato, korean chilli, lime and coriander 25

glass of champagne - louis roederer collection 243 nv, france 29

FRUIT, GRAINS

autumn fruit bowl, greek or coconut yoghurt 18
+ linseeds, sesame seeds, almonds 1

bills almond, buckwheat and pumpkin seed granola, coconut yoghurt, blueberry and hibiscus compôte 18

four grain hojicha porridge, ginger poached pears and pistachio 18

TOAST, BAKERY

iggy's sourdough 10.5
our paleo loaf 10.5
a.p bakery fenugreek and sesame 12
nonie's gluten-free toast 11
+ oomite, honey, our marmalade, jam or almond butter

daily baked goods available at the counter

EXTRAS

+ our chilli sambal 3
+ cumin roast tomatoes 5.5
+ our green kimchi - seasonal greens 5.5
+ avocado salsa - avocado 6.5
+ steamed tofu 7
+ pork and fennel sausage - grilled bacon 7
+ herbed garlic mushrooms 7.5
+ grilled halloumi 8.5
+ our gravadlax 13.5

BREAKFAST UNTIL 12

CLASSICS

toasted iggy's sourdough, avocado, lime, chilli and coriander 18
+ poached egg 3.5

ricotta hotcakes, banana and honeycomb butter 28

scrambled eggs and toasted iggy's sourdough 19

toasted coconut bread, butter SML 6 REG 12

fresh aussie - our gravadlax, poached eggs, greens, avocado and cherry tomatoes 28
+ toasted iggy's sourdough 3

full aussie - scrambled eggs, cumin roast tomato, herbed garlic mushrooms, pork, chilli and fennel sausage, grilled bacon, toasted iggy's sourdough 32

sweet corn fritters, roast tomato, spinach and avocado salsa 24
+ grilled bacon 7

EGGS, PLATES

two poached, soft boiled or sunny eggs and toasted iggy's sourdough 18

potato and feta rösti, our gravadlax, poached eggs, herb yoghurt and pickled cucumber 32

grilled cheese and our green kimchi open sandwich 19

chilli fried egg roll, baby spinach and mango aioli
+ grilled bacon or halloumi 20

our gravadlax tartine, ricotta, grilled spring onions, almonds and soft herbs 26

sage and oregano cannellini beans, cavolo nero and toasted pumpkin seeds 18

pickled golden daikon, fennel, our kimchi and jasmine rice salad, yuzu dressing
+ steamed tofu 27
+ raw tuna 32

• please inform your waiter if you are allergic to any food items - we cannot guarantee the absence of allergens in our dishes due to being produced in a kitchen that contains allergens.

• 1% surcharge for mastercard and visa payments, 2.65% for american express. 10% surcharge applies on public holidays / 10% staff gratuity for groups of 8+.