



APÉRITIF

our 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

SMALL PLATES

kalamata olives, mandarin agrumato 9

a.p bakery fenugreek and sesame sourdough, salted butter 12

root vegetable crisps, coconut curry yoghurt 15

sage and oregano cannellini beans, charred greens and toasted pumpkin seeds 18

salt and pepper calamari, green chilli nuoc cham 24

crispy five spice lemon chicken, and honey hoisin 20

SALADS

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

grilled sichuan pepper chicken, iceberg, heritage carrots, mint and coriander salad, toasted peanuts 27

bills chopped - edamame, zucchini, cabbage, dried cranberries, beetroot, corn and white wine vinaigrette 21

EXTRAS

- + our chilli sambal 3
 - + fresh or cumin roast tomatoes 5.5
 - + our green kimchi - seasonal greens 5.5
 - + avocado - avocado salsa 6.5
 - + pork and fennel sausage 7
 - + grilled bacon - steamed tofu 7
 - + herbed garlic mushrooms 7.5
 - + grilled halloumi 8.5
 - + grilled chicken 9
 - + our gravadlax 13.5
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LUNCH

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

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

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

grilled cheese and our green kimchi open sandwich 19

PLATES, BOWLS

prawn and chilli linguine, garlic, rocket and lemon 35

broccolini and cavolo nero rigatoni, garden peas and ricotta 29

bills fragrant yellow curry, roast squash, cucumber and ginger relish, jasmine rice + fish 36 or tofu 32

our beef burger, aioli, tomato chilli jam, gruyere and herbed fries 29
+ grilled bacon 3.5

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

parmesan crumbed chicken schnitzel, olive oil mash and shaved yellow zucchini 32

SIDES

bills green salad, yuzu kosho and fresh ginger dressing 9.5

herbed fries 8.5

- 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+.