

# FRIENDS OF OURS

Our menu is inspired by the famous brunch scene in Australia. We use locally sourced, seasonal produce to create dishes we hope will appeal to all your senses.

@THEFRIENDSOFOURS

## BAKED GOODS

See the counter for our range of fresh cakes and pastries baked by our talented pastry chef

See the counter

### BACON FOCACCIA

Smoked streaky bacon, sriracha mayo, sliced tomato, wholegrain mustard and rocket on Dusty Knuckle focaccia

8.5

### PANNA COTTA, FRUIT & GRANOLA (Vegan) (Nuts)

Coconut panna cotta, goji berry and almond granola, banana mousse, mango, mixed berries and kiwi

8.5

### JAPANESE BENEDICT (GF)

Fermented cabbage and king prawn okonomiyaki, sirloin steak, pan fried samphire, poached egg, XO hollandaise, bonito flakes and wakame

14.5

### FRENCH TOAST (Nuts)

Brioche baked french toast, compressed strawberries, strawberry curd, white chocolate and miso ganache, macadamia nuts and lemon balm

10

### MIDDLE EASTERN CARROT SALAD (Vegan) (Nuts)

Sumac roasted carrots, smoked baba ganoush, shatta, watercress, herb salad, pearl barley and Breakin' Bread crispbreads

7.5

### SMOKED MACKEREL KEDGEREE (Pesc)

Smoked mackerel, indian rice, asparagus, cavolo nero, crispy chilli, radish, poached egg and housemade poppadom

11.5

### NAM JIM LAMB (GF) (Nuts)

24 hour marinated lamb fillet, nam jim sauce, tamari peanuts, salad of zucchini, quinoa, fine beans and herbs

12.5

### SPICED CAULIFLOWER (Vegan) (GF) (Nuts)

Lentils, peashoot tendrils, pomegranate, alfalfa, flaked almonds and smoked cream

8.5

### EGGS ON TOAST (V)

Cacklebean eggs, poached or scrambled on organic sourdough  
Gluten free

6

+1

## SIDES

Fried halloumi, salsa verde and grilled artichoke

4.5

Hash browns w/ manchego cheese and fermented chilli sauce

4.5

Smoked streaky bacon

3

Smoked salmon

4

Avocado w/ sumac & coriander

3.5

Extra Toast / Extra Eggs

2

BRUNCH

COFFEE

COCKTAILS

WINE

DINE

GOOD TIMES