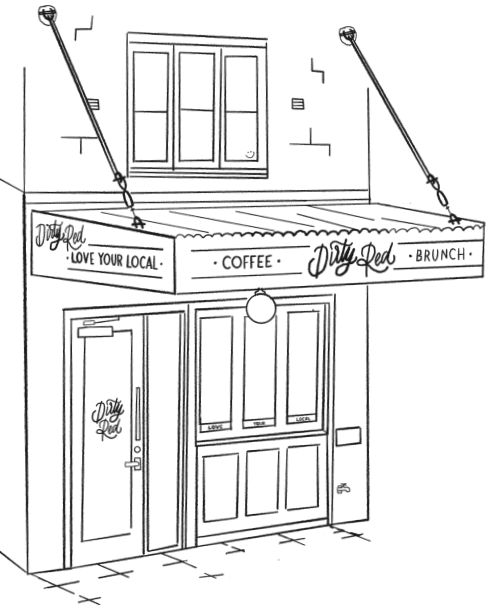

v – vegetarian | ve – vegan |
gf – gluten free

All our dishes may contain nuts.
For dietaries or allergies please
inform a waiter before ordering.

10% weekend |15% pub hol surcharge
1.6% card charge. Cash welcome

No split bills on weekends.

Dirty Red
ROZELLE

EAT

SOURDOUGH TOAST WITH PRESERVES 12
Choose from white, soy & linseed or Nonies gluten free (+2). Served with butter & jam (v)

HOUSE-MADE SCONES 12
Served with jam & cream (v)

EGGS YOUR WAY 17
Two free-range eggs poached, scrambled or fried. Served with sourdough toast, butter and relish (v)

BREKKY ROLL 18
With American cheddar, maple cured bacon, fried egg, chilli jam, kewpie mayo, crispy onions & kale on a milk bun
add avo +3 | add hash brown +5 | veg option available

SUMMER GRANOLA 22
House-made granola topped with greek yoghurt seasonal fruit and raspberry sorbet

HOUSE-MADE WAFFLES 25
Served with your choice of either;
SWEET (V): Fresh strawberries, compote, choc pistachios & matcha cream drizzled in maple
SAVOURY: Bacon & maple
add vanilla ice cream +4

ANOTHER AVO TOAST 23
Served with marinated feta, heirloom tomatoes, dukkah, pomegranate seeds & a poached egg on sourdough with a coriander & lime dressing (V)

THE SHROOMS 24
House-made potato hash topped with poached eggs and served with duxelle and seaonal salad

SIDES

GRILLED TOMATOES | HALF AVO | MUSHROOMS | HASH BROWN | FETA 5
MAPLE CURED BACON | HALLOUMI | FALAFEL (3) 7
SMOKED SALMON | PROSCIUTTO | LAMB MINCE | 8
FRIES 10

JALAPENO & CHEDDAR CORNBREAD 25
With avo, poached eggs, chipotle hollandaise, pickled red onion & tomato relish (v/gf)
+ maple cured bacon $6

BRUNCHY PRAWN TOAST 28
With crunchy crumbed brioche, scrambled eggs, shallots, mango salsa & gochujang mayo.

BEEF MUHAMMARA SALAD 27
with freekeh, tabbouleh, roast zucchini, walnuts, za'atar & roast capsicum sauce (beef cooked MR)
veg option available

VEGAN BRUNCH BOWL 25
Quinoa & Kale topped with roast sweet potato, pickled cabbage, falafel, hummus, avo & roasted pepitas. Served with pita bread

TURKISH EGGS 2.0 26
With spiced lamb mince, labneh, chilli butter, roast tomatoes, chickpeas & poached eggs. Served with focaccia
swap lamb for halloumi

CRUMBED BARRAMUNDI BURGER 27
Served with pea puree, iceberg lettuce, american cheddar, tartare & waffle fries

GRILLED CHICKEN TACOS (3) 27
Served with avo, iceberg lettuce, roast pepper sauce, pico and shaved parmesan

TRIPLE CHEESE TOASTIE 17
Mozzarella, cheddar & Swiss cheese topped with dijon mustard and pickled red onion (V)
add maple cured bacon

SANDWICH OF THE WEEK
See our friendly team for more info. Served with Smiths original chips!

KIDS

SEE OUR SEPERATE KIDS MENU FOR INFO!

DOGGOS

PUPPACCINO 6
BLUEBERRY & CHICKPEA WOOFLES 3

DRINK

ESPRESSO

SMALL	5.0
LARGE	6.0
ICED	6.5
AFFOGATO	8.5
EXTRA SHOT/ ALT MILK/ DECAF	1.0

FILTER (ROTATING SINGLE ORIGIN)

SP9 POUROVER	10
BATCH BREW (*GO BOTTOMLESS +3*)	6.5
COLD BREW	6.5

BARISTA BREAKFAST

A FLIGHT OF 3 DIFFERENT COFFEE BREW METHODS	15

TEA

ENGLISH BREAKFAST, EARL GREY, GREEN, MINT, LEMONGRASS & GINGER	6

UN-COFFEE

HOT CHOC	5.0
PRANA STICKY CHAI	7.0
TURMERIC & HONEY LATTE	6.5
MATCHA LATTE	6.5

JUICES

ORANGE JUICE	8
GREEN DETOX Apple, kiwi, celery, kale, lime & ginger	9
SUMMER BLISS Watermelon, raspberry, strawberry, red grape & orange	9
RUBY HEALING Pineapple, orange, carrot & beetroot	9

CLASSIC SHAKES

CHOCLATE FLAKE	10
CLASSIC CARAMEL	10
VANILLA MALT	10

SODAS

TRADITIONAL LEMONADE	6
KARMA COLA	6.5
SPARKLING WATER 750ML	7
PINK GRAPEFRUIT & LIME	7
BLACKCURRANT BLISS	7

WINE

CAVEDON PROSECCO KING VALLEY, VIC	12|48
EMMALENE PINOT GRIS ADELAIDE HILLS, SA	13|48
ETE D'ELODIE ROSÉ PROVENCE, FRANCE	12|48
RUSDEN "DRIFTSAND" GSM BAROSSA VALLEY, SA	13|48

BEER

YOUNG HENRYS NEWTOWNER PALE ALE	12
YOUNG HENRYS NATURAL LAGER	12
HEAPS NORMAL ALL DAY HAZY	10

BRUNCH BOOZE

APEROL SPRITZ	14
MIMOSA	12
ESPRESSO MARTINI	16
GIN & PINK GRAPEFRUIT SPRITZ	16
BERRY & VODKA SPRITZ	16
BLOODY MARY	16
BOOZY AFFOGATO	12