



# LOCAVORE

Toasted sourdough w/ cultured butter or Nuttelex VG/V/GFO \$8  
*+ Vegemite, peanut butter, seasonal jam \$2*

Keep building your brekkie!

- |                               |                           |
|-------------------------------|---------------------------|
| + Eggs your way \$3.3 per egg | + Scrambled Eggs \$5      |
| + Bacon \$6                   | + Chorizo \$7             |
| + House Cured Salmon \$7      | + Confit Tomatoes \$5     |
| + Braised Mushrooms \$5       | + 1/2 Avo \$5.5           |
| + Seasonal Greens \$5         | + Hollandaise \$3         |
| + Marinated Feta \$4.5        | + Potato Hash \$5         |
| + Halloumi \$6                | + GF Precinct Toast \$1.5 |
|                               | + Relish \$2              |

Crumpets by Dr. Marty w/ honey & cultured butter VG/NF \$10

Bakers' Art fruit toast w/ cultured butter VG/DFO \$10

Precinct gluten free fruit toast GF/VG/V/DFO \$11.5

Peanut butter & raspberry granola, blood orange custard,  
seasonal fruit VG/VO \$21

Brioche French toast, preserved fig brûlée cream, blueberry,  
white chocolate, Davidson plum VG/NF \$24

Tomatillo & smashed avocado salsa fermented potato flatbread,  
queso fresco, pickled shallots, fried egg, peanut mole GFO/VG/VO \$24

Chilli scramble served with sourdough, fermented garlic & preserved lemon  
labne, oyster mushrooms, sesame & peanut crisp, fried mint VG/GFO \$25  
*add chorizo + \$7*

Loca Benny, 'nduja spiced pork shoulder, savoury doughnuts, poached eggs,  
jalapeño poppers, smoked corn, brown butter hollandaise GFO/NF \$27

Smoked brisket, Philly cheese, burnt pepper relish, BBQ onion aioli all in a  
baguette served with fries GFO/NF/DFO \$28

Dark rye & chive waffle, house cured & smoked salmon, pickled  
cucumber, finger lime, goats cheese, fresh herbs, tabasco NF \$25

Locavore bowl, charred greens, smoked carrot harissa, mint verde,  
marinated feta, pepita & nori granola VO/GF/NF \$23  
*Add a poached egg +\$3.3*

Chilli caramel pork belly bánh mì, pepperberry pate, pickled veggies &  
homemade crisps NF/DFO/GFO \$24  
*Pairs well with Hop Hen Pale Ale*

Chorizo ragu, burrata, herb oil, spring onion gremolata, pickled chilli  
served with sourdough NF,GFO/DFO \$26.5

Grilled calamari, charred romesco, chat potatoes, chorizo, green olives,  
BBQ onions, herbs DF/GFO/NF \$28  
*Pairs well with Georgia Dale Viogner*

Bowl of fries with garlic aioli or tomato sauce VG/V/NF \$10

## KIDDIES MENU

Scrambled eggs on toast DF/NF/GFO/VG \$9

Cheesy toastie GFO/VG \$7

French toast & vanilla icecream VG/NF \$10

Chicken nuggets and fries \$12

Brisket burger and fries \$15

## DAILY TOASTIES & CAKES- until sold out

Toasties - Served with pickles & potato chips \$16.5

Ham off the bone, Cheddar & Seeded Mustard

Chicken, Smoky Jalapeno Aioli, Spinach & Cheddar

Whipped Green Tahini, Spinach, Cheddar & Roasted Vegetables

Pastrami, Sauerkraut, Cheddar & Garlic Aioli

Brekkie Bun \$12.5

Egg, Bacon, Cheese, Aioli, Spinach & Relish

## Croissant

Ham & Cheese \$9.5

Ham, Cheese & Tomato \$10.5

## Panini \$17

Chicken Schnitzel, Lettuce, Tomato & Cheddar

## Toasted Bear Bagel \$16

Smoked Salmon, Cream Cheese, Ramaro Leaves, Dill & Pickled Red Onion

*V- vegan VG- vegetarian GF- gluten free DF- dairy free NF- nut free O- option*

Please make us aware of any dietary requirements, we cannot guarantee that all foods are free from traces of allergens, as traces may be transferred during food preparation in our kitchen. Our team will do its best to accommodate your requirement.

## SURCHARGES

10% Surcharge on Sundays

15% Surcharge on Public Holidays

NO SPLIT BILLS ON WEEKENDS OR PUBLIC HOLIDAYS