

## ALL DAY MENU

Maple Chia Pudding, coconut and soy chia with poached fruit, compote, greek yoghurt, pistachio and seasonal fruit \$14 V/GF/VG

Nutella Banana Loaf, fresh berries, truffle chocolate sauce, homemade honeycomb, vanilla mascarpone \$15 V

Green Hill Bircher, matcha infused oats, seasonal berries, chocolate soil, goji berries, chia, seeds, coconut and freeze dried berries \$15 V/VG

Brioche French Toast, flamed grilled banana, passionfruit, maple gel, butterscotch, thick cut streaky bacon & macerated strawberries \$19

Hawk Fritter, kale, corn and zucchini, Persian feta, fried egg, sumac, baba ghanoush, avocado, espresso maple bacon jam \$17

Hawk & Hunter Pink Porridge, oats, poppy seeds, blueberries, beet gel, whipped ricotta \$15 V

Tiger Prawn Brioche Roll, tiger prawns, coleslaw, tobiko with chips and lemon \$18.50

Smoked king salmon croquette, mashed peas, poached eggs, pickled beetroot, grilled pineapple, crispy pancetta, shichimi crème fraiche, pea tendrils \$18

Meatless Breakfast, kale, corn & zucchini fritters, poached eggs, avocado, organic quinoa tofu, roasted vegetables, baba ghanoush, tomato chutney, seeds, multi grain toast \$19 V

Mashed Avocado, grilled haloumi, poached eggs, lemon, pea tendrils, dukkah, seeds, multigrain toast \$18 V

Free Range Eggs, your way on toast \$10

Toast & Condiments \$8

Pumpkin Jam Grilled Turkish bread, braised baby fennel, maple bacon stuffed Portobello mushroom, goats curd, roasted cherry tomato, zucchini and crispy sage leaves \$18

Beef Sanga, open black angus steak sandwich, "French onion soup" puree, roasted vegetables, raw shimeji mushrooms, fermented soy & chilli mayo on grilled sourdough \$20

48hr Lamb, hot bathed lamb shoulder, poached eggs, beetroot hollandaise, ricotta, kale, multigrain toast \$19

Miso Confit Salmon Fillet, 63° egg, peas, sugar snaps, squid ink mayo, Kaiserfleisch, avocado labneh, pea tendrils \$24 GF

Freekeh Bowl, onion, seeds, avocado, roasted pumpkin, beetroot, pomegranate, spinach \$15 V/VG  
+\$3 add 63° egg

Summer Salad, asparagus, heirloom carrots, baby beet, cauliflower, shitake mushrooms, frisee, grapefruit, crispy buckwheat, angel hair chilli and sesame dressing V/VG/GF \$17  
+\$3 add poached egg +\$5 add chicken

## SIDES

Organic quinoa tofu/ Feta/ Field mushroom/ Egg/  
Sautéed spinach/ Roasted tomato/ Toast/  
Beetroot hollandaise \$3  
Maple & espresso bacon jam/ Bacon/ Haloumi \$4  
Avocado/ Chorizo/ Smoked Salmon \$5

## LITTLE HUNTERS

One Free Range Egg, your way on toast \$6  
Mini Pancakes, vanilla mascarpone, berry compote or maple syrup or chocolate sauce \$8  
Fried Chicken fingers with chips, tomato sauce \$10

Kids Orange Juice \$2.5

## DRINKS

### Coffee

Black \$3.80

White \$3.80

Large +50c

Soy +50c

Almond +\$1

Brewing Coffee \$5

- Ask your server for our current selection

Babycino \$1

Mork Hot Chocolate \$4.5

Prana Chai \$4.5

Tea \$4.5

English Breakfast/ Earl Grey/ Peppermint/ Green/  
Chamomile/ Lemongrass & Ginger

Iced Coffee \$7.5

Mork Iced Chocolate \$7.5

Capi Soda \$4

Mineral Water/ Blood Orange/ Lemon Squash/  
Lemonade/Pink Grapefruit

Coca Cola \$4 Regular/ Diet

Lemon Lime Bitters \$5

Milkshake \$7.5 Kids \$4.5 Thickshake +\$1

Chocolate/ Vanilla/ Salted caramel/ Strawberry

### Handcrafted Cold Pressed Juice \$7.5

TROPICAL Apple, Pineapple, Lemon & Mint

5 GREENS Apple, Celery, Cucumber, Spinach & Kale

SUPER C Orange, Carrot, Grapefruit, Lemon & Mint

BEEY Apple, Spinach, Beetroot, Lemon, Parsley

PURE Straight up Watermelon