



BREAKFAST MENU

All eggs served are free range

BREAKFAST

Variety of toast

Sour-dough, wholemeal or soy linseed served with home-made preserves, honey, ricotta or spreads **\$5.5**

Freshly baked pastries

Porridge

With poached quince **\$14**

Bircher muesli

With apple, rhubarb compote, greek style yoghurt, cinnamon, toasted grains & seeds **\$12**

Leg Ham Toastie

With vine ripened tomato & Provolone cheese **\$12**

Avocado Toast

On sour-dough toast with a poached egg & baby endive **\$12** add smoked salmon **\$5**

Omelette

Sauteed portabella mushrooms, baby spinach and gruyere cheese **\$16**

Mordeo breakfast

Poached eggs, bacon, chorizo, tomato, avocado & sour dough toast **\$20**

Poached free range eggs

Served with freshly roasted tomato & sour dough toast **\$13**

SIDES

Bacon **\$4**, Chorizo **\$4**, Smoked salmon **\$5**, Sautéed spinach **\$4**, Mushrooms **\$4**, Avocado **\$4**

BEVERAGES

fresh juices

Daily fresh juices **\$5.5**

Smoothie

Dragon fruit, mango, strawberries, coconut water **\$9**

Kiwi fruit, mango, spinach, almond milk **\$9**

Cold Drip Coffee

made from single origin coffee

Cold drip on ice **\$5**

Cold drip & Tonic **\$5.5**

Iced Tea

Passionfruit & peppermint **\$6**

Coffee

Single origin Espresso **\$4**, Single origin Long black **\$4.2**, Mocha **\$4.2**, Hot chocolate **\$4.2**, Flat white, Cappuccino, Latte, Macchiato **\$4**,

Teas

English breakfast, Earl Grey, **\$4.2**

Herbal teas

Organic green, Chamomile flowers Peppermint, liquorice Detox, lemongrass ginger, jasmine pearl **\$4.5**

Tumeric Tea **\$5**

Masala Chai **\$4.5**

Mineral water continuous pour **\$4.5**



LUNCH MENU

TASTE & SHARE

BBQ King Prawns

Hervey bay prawns char-grilled & served with gremolata & aioli \$36

Chefs Selection Share Board

\$30

Hummus

With wood-fired flat bread \$13

Yia Yia's Taramasalata

With wood-fired flat bread \$13

Baked Camembert

Wrapped in vine leaves, with tomato jam & garlic sourdough \$16

Crisp Pork Ribs

With quince relish & puffed crackling \$17

Baked Eggplant

Stuffed with chestnuts, spinach & pearl barley, with romesco sauce, baby herb salad \$24

Roast Chicken salad

With radicchio, witlof, crushed walnuts, apple, grapes & mustard seed dressing \$23

Salt & Fennel Fried Squid

With white bean, red pepper salad, caper & dill aioli \$26

Chorizo Croquetas

With Manchego, pickled vegetables, sorrel & a smoked paprika aioli \$21

Smoked Pork Hock terrine

With fig chutney, pickled Lebanese cucumber & brioche toast \$24

PASTA & RICE

Risotto

With roast pumpkin, rocket & goats ricotta \$25

Porcini Mushroom Ravioli

With portobello mushroom, creme fraiche & thyme \$25

Fussili Pasta

With pork & fennel sausage ragu, white wine, chilli, grana padano \$25

Hervey Bay Prawn Linguine

Linguine pasta with tomato, chilli & white wine \$32

FROM THE GRILL

Eye Fillet Sandwich

With grilled eye fillet, rocket, pear, provolone & onion jam \$21 add fries \$3

Chicken Gallentine

With a walnut & sage stuffing, parsnip puree, rainbow chard, muscetele & a roast chicken jus \$28

Fish Pithivier (Pie)

With cauliflower puree \$32

12 hour Roast Beef Short Rib

Grass-Fed MSA graded Angus cattle, roasted in our wood fire oven served with smoked mash potato, pickled vegetable & jus \$36

Boeuf Sale'

Slow cooked wagyu corned beef with a celeriac & horseradish puree, sautéed cavolo nero, baby carrots, turnips, au jus \$32

"Market Fish of the Day"

Sourced fresh daily

Mineral water

Continuous pour per person \$4.5

WOOD FIRED PIZZA HAND STRETCHED

Calzone

With slow cooked beef, spinach, tomato, chili & provolone \$25

Margherita

Tomato, fior di latte mozzarella, basil, olive oil \$22

Funghi & Truffle

Portobello mushroom, tomato, fior di latte mozzarella, pecorino & truffle \$23

Sausage, Potato & Rosemary

Pork & fennel sausage, potato, rosemary, tomato, mozzarella, \$24

Hot Sopressa

Sopressa Salami, gorgonzola, tomato, rocket, fior di latte mozzarella \$24

Jamon Serrano

Tomato, rocket & grana padano \$24

SIDES

Bread service per person \$2

Fries \$8

Radicchio, fennel, hazelnuts \$9

Broccoli & gremolata crumb \$14

Polenta chips, truffle, parmesan \$10

Caramelised brussels sprouts \$14

BANQUETS

Trust the Chef

Our signature menu offers a shared dining experience \$40pp

Lunch Banquet

Our set menu for groups of 6 or more people \$35pp

ASK OUR TEAM ABOUT
VEGAN,
VEGETARIAN OPTIONS

126
PHILLIP ST
ON THE CORNER OF
PHILLIP & HUNTER
sydney CBD



DINNER MENU

TASTE & SHARE

BBQ King Prawns

Hervey bay prawns char-grilled & served with gremolata & aioli \$36

Chefs Selection Share Board

\$30

Yia Yia's Taramasalata

With wood-fired flat bread \$13

Hummus

With wood-fired flat bread \$13

Baked Camembert

Wrapped in vine leaves, with tomato jam & garlic sourdough \$16

Crisp Pork Ribs

With quince relish & puffed crackling \$17

Salt & Fennel Fried Squid

With aioli & lemon \$16

Smoked Pork Hock terrine

With fig chutney, pickled Lebanese cucumber & brioche toast \$24

Chorizo Croquetas

With Manchego, pickled vegetables, sorrel & a smoked paprika aioli \$21

Baked Eggplant

Stuffed with chestnuts, spinach & pearl barley, with romesco sauce, baby herb salad \$24

MAINS

Risotto

With roast pumpkin, rocket & goats ricotta \$25

Porcini Mushroom Ravioli

With portobello mushroom, creme fraiche & thyme \$25

Fussili Pasta

With pork & fennel sausage ragu, white wine, chilli, grana padano \$25

Hervey Bay Prawn Linguine

Linguine pasta with tomato, chilli & white wine \$32

Chicken Gallentine

With a walnut & sage stuffing, parsnip puree, rainbow chard, muscetele & a roast chicken jus \$28

Fish Pithivier (Pie)

With cauliflower puree \$32

12 hour Roast Beef Short Rib

Grass-Fed MSA graded Angus cattle, roasted in our wood fire oven served with smoked mash potato, pickled vegetable & jus \$36

Boeuf Sale'

Slow cooked wagyu corned beef with a celeriac & horseradish puree, sautéed cavolo nero, baby carrots, turnips, au jus \$32

Market Fish of the Day ^{MP}

Sourced fresh daily

SIDES

Bread service per person \$2

Fries \$8

Radicchio, fennel, hazelnuts \$9

Broccolini & gremolata crumb \$14

Polenta chips, truffle, parmesan \$10

Caramelised brussels sprouts \$14

WOOD FIRED PIZZA HAND STRETCHED

Calzone

With slow cooked beef, spinach, tomato, chili & provolone \$25

Margherita

Tomato, fior di latte mozzarella, basil, olive oil \$22

Funghi & Truffle

Portobello mushroom, tomato, fior di latte mozzarella, pecorino & truffle \$23

Sausage, Potato & Rosemary

Pork & fennel sausage, potato, rosemary, tomato, mozzarella, \$24

Hot Sopressa

Sopressa Salami, gorgonzola, tomato, rocket, fior di latte mozzarella \$24

Jamon Serrano

Tomato, rocket & grana padano \$24

BANQUETS

Trust the Chef

Our signature menu offers a shared dining experience \$48pp

Ask About Our Banquet & Set Menus for Groups

Our set menu for groups of 6

Group bookings and private events

Please ask about our set menus for large group bookings & private events

ASK OUR TEAM ABOUT VEGAN, VEGETARIAN OPTIONS



BAR MENU

AVAILABLE FROM 3PM DAILY

SHARE PLATES

Fries \$8

Marinated olives \$6

Crisp Pork Ribs

With quince relish & puffed
crackling \$17

Hummus

With wood-fired flat bread \$13

Yia Yia's Taramasalata
\$13

Polenta Chips

With truffle oil & grana padano \$10

Grilled Cypriot Haloumi

With tomato jam, lemon, sour-dough
\$15

Chorizo Croquetas

With smoked paprika aioli \$12

Salt & Fennel Fried Squid \$16

Baked Camembert

Wrapped in vine leaves, with tomato
jam & garlic sourdough \$16

Chefs Selection Shared board \$30

BBQ King Prawns

Hervey bay prawns char-grilled &
served with gremolata & aioli \$36

WOOD FIRED PIZZA HAND STRETCHED

Margherita

Tomato, fior di latte mozzarella, basil,
olive oil \$22

Funghi & Truffle

Portobello mushroom, tomato, fior
di latte mozzarella, pecorino & truffle
\$23

Sausage, Potato & Rosemary

Pork & fennel sausage, potato,
rosemary, tomato, mozzarella, \$24

Calzone

With slow cooked beef, spinach,
tomato, chili & provolone \$25

Hot Sopressa

Sopressa Salami, gorgonzola, tomato,
rocket, fior di latte mozzarella \$24

Jamon Serrano

Tomato, rocket & grana padano \$24

Cheese plate

Selection of cheeses
1 piece \$10 2 piece \$18 3 Piece \$24