



BREAKFAST (7:00AM – 11:30AM)

Toast with butter and house made dark berry jam	7
Breads: sourdough / fruit / gluten free	
<i>Alternative spreads: Vegemite / Peanut Butter / Marmalade / Nutella</i>	
Fluffy pancakes, cinnamon mascarpone, blueberries, maple caramel	17
Byng street toasted muesli with Greek yoghurt, coconut, pistachio, peach and vanilla compote	14
<i>Take home toasted muesli packs available for purchase at counter</i>	
E&B breakfast roll – cheddar, rocket, tomato and red grape chutney	14
Aunty Rin's eggs; <i>poached, fried or scrambled</i>	15
with bacon, toasted sourdough, seasonal relish	
Baby heirloom tomatoes, whipped avocado, crispy capers, Persian fetta,	20
Byng street's herb garden salsa verde, za'atar	
Croque madame – truffle, manchego, smoked ham, chutney	21

EXTRAS

Eggs / heirloom tomato / spinach	3
Avocado / bacon / ham / Persian Fetta	4.5
House made pork and apple sausage / smoked salmon	7

LUNCH (12:00PM – 2:30PM)

Toasted cracked grains, cashew labneh, slow roasted pumpkin, sugar snaps	17
Fresh burrata, grilled local stone fruit, hazelnut pesto, snow peas	16
Steak and frites with Café de Paris butter	23
Crispy karaage chicken, jalapeno aioli, micro coriander	20
Smoked Salmon bowl – toasted barley, kale, spiced chickpeas, carrot, soft egg, dill-lemon dressing	20
Spiced local apple and pork sausage, pickled radish, shaved fennel, mustard seed vinaigrette	21

SIDES

Crispy Brussels sprouts, pomegranate balsamic, hung mint yoghurt	11
Heirloom tomatoes, fresh figs, prosciutto, rocket, parmigiano-reggiano	13
Fries and aioli	8

KIDS

Ham and cheese toastie	7
Fluffy pancakes with Nutella	8
Avo on toast	8

THE CABINET

Chicken sandwich with toasted almonds, parsley and lemon mayonnaise	8
Turkish loaf (<i>selection changes daily</i>)	12
Vegetarian	10

SWEETS

For today's offering, please ask your waiter

Last orders must be placed before 2.15pm