BREAKFAST

QT FAVOURITES

Egg "Pane Latte Milk Roll" Free Range Truffled Egg + Crisp Pancetta + Asiago Cheese + Raw Lemon Spinach \$19 Brain-Food Bowl GF, VE, VO Turmeric Rice + Za'atar Avocado + Sprouts + Raw Beets-Carrots + Fermented Purple Cabbage Sumac Boiled Free Range Egg Optional \$19 Heirloom Tomato Salad GFO, VE Agrodolce + Avocado + Watercress + Black Sesame + Croutons \$18 Mushrooms On Seeded Sourdough Toast GFO, VE Miso Butter + Steamed Dandelion-Chicory + Air Dried Cavalo Nero + Buckwheat Shoots \$20 Avocado Sourdough Toast GFO, VE Shiso + Dried Chilli + Mint + Lemon + Sumac Poached Egg Optional \$19	Buckwheat Strawberry Pancakes	
Free Range Truffled Egg + Crisp Pancetta + Asiago Cheese + Raw Lemon Spinach \$19 Brain-Food Bowl GF, VE, VO Turmeric Rice + Za'atar Avocado + Sprouts + Raw Beets-Carrots + Fermented Purple Cabbage Sumac Boiled Free Range Egg Optional \$19 Heirloom Tomato Salad GFO, VE Agrodolce + Avocado + Watercress + Black Sesame + Croutons \$18 Mushrooms On Seeded Sourdough Toast GFO, VE Miso Butter + Steamed Dandelion-Chicory + Air Dried Cavalo Nero + Buckwheat Shoots \$20 Avocado Sourdough Toast GFO, VE Shiso + Dried Chilli + Mint + Lemon + Sumac Poached Egg Optional \$19	Lemon Ricotta + Hazelnuts + Real Maple Syrup + Cinnamon Sugar	\$19
Raw Lemon Spinach \$19 Brain-Food Bowl GF, VE, VO Turmeric Rice + Za'atar Avocado + Sprouts + Raw Beets-Carrots + Fermented Purple Cabbage Sumac Boiled Free Range Egg Optional \$19 Heirloom Tomato Salad GFO, VE Agrodolce + Avocado + Watercress + Black Sesame + Croutons \$18 Mushrooms On Seeded Sourdough Toast GFO, VE Miso Butter + Steamed Dandelion-Chicory + Air Dried Cavalo Nero + Buckwheat Shoots \$20 Avocado Sourdough Toast GFO, VE Shiso + Dried Chilli + Mint + Lemon + Sumac Poached Egg Optional \$19	Egg "Pane Latte Milk Roll"	
Brain-Food Bowl GF, VE, VO Turmeric Rice + Za'atar Avocado + Sprouts + Raw Beets-Carrots + Fermented Purple Cabbage Sumac Boiled Free Range Egg Optional \$19 Heirloom Tomato Salad GFO, VE Agrodolce + Avocado + Watercress + Black Sesame + Croutons \$18 Mushrooms On Seeded Sourdough Toast GFO, VE Miso Butter + Steamed Dandelion-Chicory + Air Dried Cavalo Nero + Buckwheat Shoots \$20 Avocado Sourdough Toast GFO, VE Shiso + Dried Chilli + Mint + Lemon + Sumac Poached Egg Optional \$19	Free Range Truffled Egg + Crisp Pancetta + Asiago Cheese +	
Turmeric Rice + Za'atar Avocado + Sprouts + Raw Beets-Carrots + Fermented Purple Cabbage Sumac Boiled Free Range Egg Optional \$19 Heirloom Tomato Salad GFO, VE Agrodolce + Avocado + Watercress + Black Sesame + Croutons \$18 Mushrooms On Seeded Sourdough Toast GFO, VE Miso Butter + Steamed Dandelion-Chicory + Air Dried Cavalo Nero + Buckwheat Shoots \$20 Avocado Sourdough Toast GFO, VE Shiso + Dried Chilli + Mint + Lemon + Sumac Poached Egg Optional \$19	Raw Lemon Spinach	\$19
Fermented Purple Cabbage Sumac Boiled Free Range Egg Optional \$19 Heirloom Tomato Salad GFO, VE Agrodolce + Avocado + Watercress + Black Sesame + Croutons \$18 Mushrooms On Seeded Sourdough Toast GFO, VE Miso Butter + Steamed Dandelion-Chicory + Air Dried Cavalo Nero + Buckwheat Shoots \$20 Avocado Sourdough Toast GFO, VE Shiso + Dried Chilli + Mint + Lemon + Sumac Poached Egg Optional \$19	Brain-Food Bowl GF, VE, VO	
Sumac Boiled Free Range Egg Optional \$19 Heirloom Tomato Salad GFO, VE Agrodolce + Avocado + Watercress + Black Sesame + Croutons \$18 Mushrooms On Seeded Sourdough Toast GFO, VE Miso Butter + Steamed Dandelion-Chicory + Air Dried Cavalo Nero + Buckwheat Shoots \$20 Avocado Sourdough Toast GFO, VE Shiso + Dried Chilli + Mint + Lemon + Sumac Poached Egg Optional \$19	Turmeric Rice + Za'atar Avocado + Sprouts + Raw Beets-Carrots +	
Heirloom Tomato Salad GFO, VE Agrodolce + Avocado + Watercress + Black Sesame + Croutons \$18 Mushrooms On Seeded Sourdough Toast GFO, VE Miso Butter + Steamed Dandelion-Chicory + Air Dried Cavalo Nero + Buckwheat Shoots \$20 Avocado Sourdough Toast GFO, VE Shiso + Dried Chilli + Mint + Lemon + Sumac Poached Egg Optional \$19	Fermented Purple Cabbage	
Agrodolce + Avocado + Watercress + Black Sesame + Croutons \$18 Mushrooms On Seeded Sourdough Toast GFO, VE Miso Butter + Steamed Dandelion-Chicory + Air Dried Cavalo Nero + Buckwheat Shoots \$20 Avocado Sourdough Toast GFO, VE Shiso + Dried Chilli + Mint + Lemon + Sumac Poached Egg Optional \$19	Sumac Boiled Free Range Egg Optional	\$19
Mushrooms On Seeded Sourdough Toast GFO, VE Miso Butter + Steamed Dandelion-Chicory + Air Dried Cavalo Nero + Buckwheat Shoots \$20 Avocado Sourdough Toast GFO, VE Shiso + Dried Chilli + Mint + Lemon + Sumac Poached Egg Optional \$19	Heirloom Tomato Salad GFO, VE	
Miso Butter + Steamed Dandelion-Chicory + Air Dried Cavalo Nero + Buckwheat Shoots \$20 Avocado Sourdough Toast GFO, VE Shiso + Dried Chilli + Mint + Lemon + Sumac Poached Egg Optional \$19	Agrodolce + Avocado + Watercress + Black Sesame + Croutons	\$18
+ Buckwheat Shoots \$20 Avocado Sourdough Toast GFO, VE Shiso + Dried Chilli + Mint + Lemon + Sumac Poached Egg Optional \$19	Mushrooms On Seeded Sourdough Toast GFO, VE	
Avocado Sourdough Toast GFO, VE Shiso + Dried Chilli + Mint + Lemon + Sumac Poached Egg Optional \$19	Miso Butter + Steamed Dandelion-Chicory + Air Dried Cavalo Nero	
Shiso + Dried Chilli + Mint + Lemon + Sumac Poached Egg Optional \$19	+ Buckwheat Shoots	\$20
Poached Egg Optional \$19	Avocado Sourdough Toast GFO, VE	
	Shiso + Dried Chilli + Mint + Lemon + Sumac	
2 Clay Paked Fore (III) - and (I) are	Poached Egg Optional	\$19
2 Clay baked Eggs (Minimum 20 Minutes) GFO	2 Clay Baked Eggs (Minimum 20 Minutes) GFO	
White Butter Beans + Amatriciana Sauce + Thick Cut Sourdough Toast \$23	White Butter Beans + Amatriciana Sauce + Thick Cut Sourdough Toast	\$23
	Scrambled Eggs ve	
Scrambled Eggs ve	Ashed Goats Cheese + Watercress + Chives + Thick Cut Sourdough Toast	\$19
	Ashed Goats Cheese + Watercress + Chives + Thick Cut Sourdough Toast	\$19

GOWINGS BREAKFAST

Scrambled Egg + Mushroom + Pork Bratwurst +
Chorizo Chipolata Sausage + Roma Tomatoes +
Double Smoked Bacon + Asparagus + Thick Cut Sourdough Toast \$29

SEASONAL FRUIT / ENERGY BOOST

Seasonal Fruit Salad	
A Selection of Natures Finest Seasonal Fruit	\$16
Bircher Muesli	
Blueberries + Goji Berries + Low Fat Yoghurt	\$9
Natural Muesli	
Poached Rhubarb + Roasted Almond + Greek Yoghurt	\$12
Honey Spiced Granola	
Coconut Yoghurt + Banana + Rooftop Honey	\$12
Fresh Seasonal Berries	
Low Fat Yoghurt + Hibiscus + Vanilla	\$12

COTTLE ONES

A Real Little One	
Mama Mia Organic Fruit or Vegetable Pureé	\$6
A Little Bigger	
1 Free Range Egg + Toast Soldiers	\$9
Avocado Toast	\$9
Nutella Pancakes + Banana + Maple Syrup	\$16

SIDES		
Grilled Free Range Bacon	\$6	
Truffled Free Range Eggs	\$5	
Mushrooms ve	\$5	
Free Range Pork Sausage	\$6	
Smashed Avocado + Lemon + Mint v, vE	\$5	
Roasted Heirloom Tomatoes In Chilli Oil v, vE	\$5	
Turmeric Kimchi v	\$5	
Organic Purple Sauerkraut v, vE	\$5	
Crisp Rosemary Potatoes v, ve	\$5	
Crisp Blood Sausage	\$6	
Warm Croissant + House-Made Butter + Jam	\$8	

JUIGE BIT

Fresh Orange Juice	\$8
Green Juice	\$8

991100

A specialty blend exclusively created and locally roasted by The Little Marionette Coffee Co.

Espresso	\$3.5
All Other Coffee	\$4.5
Single Origin Batch Brew	\$4.5
Hot Chocolate	\$4.5
Soy + Macadamia Milk	Add \$0.5
Hemp + Date Milk	Add \$2

TEA

T Totaler are a 100% Australian grown range of Herbal Teas made locally in Newtown in the heart of Sydney's Inner West

English Breakfast	\$4.5
Earl Grey	\$4.5
Australian Sencha Green Tea	\$4.5
After Dinner Mint	\$4.5
Egyptian Chamomile	\$4.5
Lemongrass & Ginger	\$4.5
Sticky Native Chai	\$4.5
Masala Chai	\$4.5
Penelope Sach Petal	\$6
Penelope Sach Triple E	\$6

FROM THE BAR

Perrier-Jouët Grand Brut, Épernay, France NV	\$26
Seasonal Bellini	\$19
GBG Bloody Mary	\$19

