

market

● breakfast

- **healthy breakfast** low fat yogurt, muesli honey and fresh fruit in a martini glass **60**
- **cooked peanut butter oats** with banana strawberries honey and nuts **60**
- **scrambled 3 eggs** on a toasted bread of your choice **50**
 - add maple bacon and avo **38**
 - add roast tomato and chorizo **40**
- **1 fried egg** crispy streaky bacon cherry tomato 1 slice of toast **50**
- **2 fried eggs** fried crispy bacon pork sausage 2 slices of toast **80**
- **2 fried eggs** crispy bacon 100g fillet steak cherry tomato and fries **120**
- **croissant french toast topped** with seasonal fruit, honey **100**
- **mushroom toast;** ciabatta topped with saucy sautéed portabellini mushrooms, mozzarella and rocket **90**
 - add avo + chicken **43**
- **smoked salmon on sweet potato cake** topped with poached eggs, herbed cream cheese, red onion and crispy capers **145**
- **potato rösti topped streaky bacon,** poached eggs, tomato relish and rocket **110**
- **full-house breakfast stack;** toasted toast topped with rocket, organic eggs, portabellini mushrooms, streaky bacon, cherry tomato and lamb sausage **125**
- **market benedict;** toasted croissant topped with fresh rocket, streaky bacon and organic poached eggs finished with wholegrain mustard hollandaise **125**

bread available: rye, potato + rosemary, ciabatta

● lunch

starters

- **baked camembert,** topped with honey, almonds and thyme-infused berries served with ciabatta **95**
- **crispy pork belly bites,** with asian cabbage + sesame slaw, finished with smoked chilli aioli **90**
- **roast butternut** served with a honey + balsamic reduction, rocket and toasted pumpkin seeds **73**
- **chilli-rubbed grilled prawns** served on fresh rocket salsa **115** with tomato + coriander

sarnie + burgers

- **crispy halloumi** on toasted rye with tomato relish, rocket, fried halloumi and garlic aioli **75**
 - add bacon and avo **38**
- **seared fillet + camembert** on toasted rye topped with jalapeno, caramelise onions, whole grain mustard and lettuce **110**
- **lemon + feta crusted lamb burger,** topped with beetroot and apple reduction, finished with yoghurt **135**
- **free range beef burger** topped with gorgonzola cream, streaky bacon, avocado and jalapeno marmalade **148**
- **chicken burger,** topped with mozzarella, sweet chilli, red onion and avo **128**

all burgers are served with chips or salad



light

- **zucchini + carrot stir fry**; lightly creamed, tossed with peppers, mushrooms, basil pesto, chilli finished with cashews and coriander **100/100**
 - coconut cream vegan option
- **chicken + prawn korma curry** with basmati rice or garlic/ butter naan **199**
- **cannelloni of brinjal** stuffed with feta and baby spinach, finished with tomato relish **115**
- **bangers + mash**; grilled pork sausage on mash with red wine + onion gravy **80**

salads

- **house-made fishcakes** on rocket, feta, carrot shavings, tomato and olives, topped with roasted garlic aioli **125**
- **calamari** tossed with frilly lettuce, cherry tomatoes, feta, black olives, red onion, parsley, spring onion and croutons, topped with coriander, garlic, lemon + honey dressing **120**
- **roast butternut + beetroot** topped with feta, mixed greens, cucumber and pumpkin seeds **99**
- **market cobb salad**; cos lettuce topped with bacon, gorgonzola, cherry tomatoes finished with grilled chicken, a poached egg and parmesan and we will throw in some sweetcorn **115**
 - add avo **23**
- **homemade falafels** on rocket, olives and tomatoes, topped with feta, served with a sesame lavash **99** hummus and salsa,

ask us about our specials and dessert

pasta

- **sage-roasted butternut**, tossed with penne, cream and toasted pumpkin seeds **95**
 - add bacon **20**
- **mushroom + spinach** in creamy white wine sauce, tossed with tagliatelle and mushrooms **135**
 - **vegan option available**
- **chicken + basil pesto** tossed with tagliatelle, cream and roasted cherry tomatoes, finished with grana Padano and lemon **115**
 - opt for no cream

grill

- **lamb chops** served on roast sweet potatoes, rocket and cherry tomatoes, topped minted dressing **215**
- **fillet of beef** served on grilled mushrooms and baby potatoes, finished with bearnaise sauce **199**
- **flamed-grilled sirloin**, with roast seasonal veg and potato wedges, topped with creamy mushroom sauce **195**
- **chicken roulade**, stuffed with feta, tomato + basil pesto, wrapped with oak cured bacon served on ratatouille **155**
- **slow roasted belly of pork** served on warm roast seasonal vegetables, finished with red wine jus and apple **175**

ask us about our specials and desserts

we only use the freshest local and where possible organic ingredients and employ traditional cooking methods, which may sometimes take a little more time and require a little more patience - only one corkage wine per two patrons - upon complaint regards smoking in the courtyard, you will be asked to move to the driveway