

BREAKFAST 7AM-12PM EAT

Today's pastries
4.5-6

House made crumpets with
Hotel Hotel honey (hive #9)
11

A. Baker toast, Pepe Saya
cultured butter, Lynwood
preserves
8

Gluten free muesli, winter
fruit
11

Porridge, poached quince,
walnut and halva
12

Bikini tostada; jamón serrano
and manchego on sourdough
12
... with an egg
15

Poached eggs, avocado,
whipped chevre, dukkah, toast
16

Scrambled eggs, king
mushrooms, parmesan custard
16

Snowy river trout hash brown,
fried free range egg, soft
herbs
16

65° egg, sweet corn polenta,
chorizo
17

Eggs any way on toast
10

Sides-
House made bacon
Smoked salmon
Smashed avocado
Meaty beans
Mushrooms
Chorizo
Morcilla
5 each
Local Trufflegate truffle
(tuber melanosporum)
7

Hotel Hotel breakfast-
House made muesli
Fresh fruit, yoghurt
Toast, preserves
Fresh fruit juice
Espresso or tea
24 all in

BREAKFAST 7AM-12PM DRINK

Fresh orange juice
7

Fresh apple, lemon, ginger
juice
7

Blueberry and honey smoothie
8

Green smoothie with spirulina
and coconut water
9

Double Berocca
4

Oracle organic juice-
Cloudy apple
Orange

Apple carrot ginger
Apple guava
5

Bloody Mary-
Tomato juice, vodka, lemon,
Worcestershire sauce, sriracha,
celery bitters, white pepper
16

Apani sparkling & still spring
water-
7 750ml
5 500ml

A. Baker organic fair trade
coffee-
3.5 regular
4 large
0.5 + Soy
0.5 extra shot

House chai-
5 small pot
8 large pot

Adore teas and infusions-
Australian breakfast
Organic English breakfast
Earl Grey
Lapsang souchong
Darjeeling first flush
Marco Polo
Decaffeinated Ceylon
Yin zhen white
China sencha
Genmaicha
Australian green
Rooibos
Camomile
Moroccan mint
4

BAR MENU 12PM-1AM

Moonlight Flat oysters (each)

4 Clair de lune
5 Angasi

Shane's rock oysters (each)
4

Local olives, orange, thyme
9

Peanuts, popcorn and dried
prawn praline
5

Hand cut chips, house made
ketchup
10

Labneh, dukkah, rose, warm
sourdough
12

Raw and pickled winter
vegetables, bagna cauda
14

Yabby jaffle, crème fraîche,
horseradish
16

Cured kingfish, crisp black
rice, pickled ginger, green
tea
16

Baccalau churros
14

38-hour pork neck bao,
cucumber kimchi (2)
18

Jamón iberico de bellota,
pickled chili, toast
28

Boxgum Grazing beef kibbeh
nayeh, pickles, harissa and
yoghurt flatbread
21

Seasonal fruit sorbet and
icecreams
4 scoop

SHARED PLATES 12PM-10PM

Roasted Brussels sprouts,
cabbage, bacon and brioche
17

Eggplant, smoked goat's curd,
katsuobushi and sesame
18

Broccoli, Ortiz anchovy, chilli,
lemon and pinenuts
19

Black barley and wild rice,
preserved lemon, barberry,
whipped chevre
17

Salt baked celeriac, jersey milk
curd, local Trufflegate truffle
26

Goulburn Murray cod, oyster
cream, sea lettuce, celery,
dashi
26

Palmer's Island mullet, almond
butter, broad beans, mint, peas
28

Pulled lamb shoulder, pistachio,
yoghurt, vine leaf, pomegranate,
brik
28

Slow cooked pork cheek,
caramelized onion, kale and
kohlrabi
26

Wagyu flank, baby leek, soubise,
ash
29

SWEET PLATES

Dark chocolate, lemon, olive oil
and hazelnut
14

Spiced quince, PX, Crème Catalan
16

Mandarin soufflé, chocolate
sorbet
18

Pear and chestnut clafoutis,
marscapone
17