

BREAKFAST 6:30AM-12PM

Today's pastries
4-7

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

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

Gluten free muesli, autumn
fruit
11

Porridge, quince,
pistachio, halva,
pomegranate
14

Kedgeriee
17

Baked eggs, cavolo nero,
salted ricotta, pangrattato
17

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

Eggs any way on toast
10

Sides-
House made bacon
Smoked salmon
Smashed avocado
Meaty beans
Mushrooms
Chorizo
5

BREAKFAST DRINKS

Fresh orange juice
7

Double Berocca
4

Oracle organic juice-
Cloudy apple
Orange
Apple carrot celery
Apple beetroot carrot
Apple guava
5

Bloody Mary-
Tomato juice, 666 vodka,
lemon, Worcestershire sauce,
sriracha, celery bitters,
white pepper
16

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

Hotel Hotel house blend
coffee, roasted in Canberra
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
Decaffeinated Ceylon
Yin zhen white
China sencha
Genmaicha
Rooibos
Chamomile
Peppermint
4

BAR MENU 12PM-1AM

Moonlight Flat oysters-
En Surface
Rusty Wire
5 each

Shane's oysters
4.5 each

Local olives, orange, thyme
9

38-hour pork neck bao,
cucumber kimchi
9 each

Buttermilk fried quail,
sriracha
8 half

Jamón Serrano, guindillas
22

Raw and pickled winter
vegetables, bagna cauda
19

Cured kingfish, pickled
beets, horseradish,
watercress
20

Boxgum Grazing beef tartare,
miso cured egg yolk,
avocado, horseradish, crisp
black rice
23

Hand cut chips, house made
ketchup
10

Seasonal fruit sorbet and
icecream
4 each scoop

SHARED PLATES 12PM-10PM

Charred broccoli, black
barley, miso purée, puffed
wild rice, shichi-mi
tōgarashi
18

Heirloom carrots, wheat
berries, date, caramelised
yoghurt, sumac
20

Roast beetroot, shankleesh,
onion, almond, dill
19

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

Palmer's Island mullaway,
broad beans, peas, pickled
onion, almond cream, mojama
31

Pulled lamb shoulder,
pistachio, yoghurt, vine
leaf, pomegranate, brik
29

Twice cooked pigs cheek,
burnt eggplant, hoi sin,
scallop floss, Sichuan
vinaigrette
32

Cape Grim short rib, bacon,
soubise, bone marrow
36

SWEET PLATES

Crème Catalan, quince, Pedro
Ximinez
17

Mandarin, cocoa nib brittle,
almond and rosemary icecream
18

Rhubarb, strawberry and pink
peppercorn crumble,
chamomile icecream
17

Soft chocolate, hazelnut,
lemon icecream, lemon
meringue, chocolate bubble
18