



APÉRITIF

passion fruit bellini - prosecco
passoã and fresh passion fruit 22

bills spiced bloody mary - vodka, clamato,
korean chilli, lime and coriander 23

glass of champagne - louis roederer
collection 243 nv, france 29

SMALL PLATES

green nocellara olives 8.5

macadamia and cashews, turmeric,
lemongrass, makrut lime 12

bills green salad, yuzu kosho
and fresh ginger dressing 8.5

zucchini chips, nigella seed
and preserved lemon yoghurt 15.5

crispy gochujang chicken, peanut,
iceberg, mint and coriander 18.5

BOWLS, SALADS

raw tuna, coriander rice, grilled corn,
avocado salsa, puffed quinoa, lime and chilli 32

soba bowl, avocado, daikon, green kimchi
and furikake 22

grilled sichuan pepper chicken, iceberg,
heritage carrots, mint and coriander salad,
toasted peanuts 27

bills chopped - edamame, zucchini, tomato
cabbage, crunchy chickpeas, green beans,
corn, furikake and citrus ponzu dressing 23

ADD

chilli sambal 3
fresh or cumin roast tomatoes
our green kimchi - seasonal greens 5.5
avocado salsa - avocado 6.5
pork, chilli and fennel sausage
- bacon - steamed tofu 7
herbed garlic mushrooms 7.5
grilled halloumi - herbed fries 8.5
grilled chicken 9
our gravadlax 13.5

LUNCH

CLASSICS

toasted sourdough, avocado, lime,
chilli and coriander 18 + poached egg 3.5

ricotta hotcakes, banana and honeycomb butter 28

scrambled eggs and iggy's sourdough toast 19

sweet corn fritters, roast tomato, spinach
and avocado salsa 24 + bacon 7

fresh aussie - our gravadlax, poached eggs,
greens, avocado and cherry tomatoes 28
+ sourdough toast 3

full aussie - scrambled eggs, cumin
roast tomato, herbed garlic mushrooms,
pork, chilli and fennel sausage, bacon,
iggy's sourdough toast 32

grilled cheese and our green
kimchi open sandwich 19

PLATES

parmesan crumbed chicken schnitzel,
confit garlic olive oil mash, and shaved
yellow zucchini 32

bills coconut curry, choy sum
and holy basil, brown rice
+ fish and prawn 40
+ tofu and squash 32

grass fed beef burger, miso onions,
dill pickles, romaine lettuce, and fries 29
+ cheese 3

coconut and turmeric daal, summer beans
and coriander relish 26
+ brown rice 3

fish and prawn kofte, cucumber mint yoghurt,
herbed ancient grain salad, finger lime 32

potato and feta rösti, poached eggs,
our gravadlax and dill yoghurt 32

+ please inform your waiter if you are allergic to any food items - we cannot
guarantee the absence of allergens in our dishes due to being produced in
a kitchen that contains allergens.

+ 1.5% surcharge for mastercard and visa payments, 2.65% for american express.
5% surcharge applies on saturdays / 10% surcharge applies on sundays / 15%
surcharge applies on public holidays / 10% staff gratuity for groups of 8+.