



BREAKFAST (630am-1030am)

Berry & cacao granola, fruit compote, honey, yoghurt	14
Brioche roll, pork sausage, egg, maple bacon, house bbq	13
French toast of brioche loaf, apple & rhubarb, cardamom cream	14
Biodynamic brown rice bowl, fried eggs, mushrooms, soy, chilli, greens	14.5
Avocado on toast, persian feta, dukkah, fried chickpeas	13.5
Fig & raisin sourdough toast, torn burrata, pickled baby fig	15
H&V breakfast	
Pork & fennel sausage, fried eggs, tomato, maple bacon, mushroom, flatbread, hummus	23
Any eggs on toast	12
Thick cut semi sour dough toast, jams, spreads, preserves	9
Muffin of the day	5

Add ons hummus 4 / smoked salmon 6 / bacon 4 / roast tomato 4 / wilted spinach 4

HUSK & VINE

KITCHEN AND BAR

LUNCH
12 noon - 3pm

MAINS

Grilled lamb burger, haloumi, mint, pickled red onion, aioli, fries 18
Beer battered market fish, fries, lemon, sumac aioli 26
Chicken cotolleta, peas, broccolini, lemon, parmesan cream 27
Hand cut pappardelle with: – Lamb shoulder ragù, pecorino 25 – Butternut, goat's cheese, pine nuts 24
250g Angus flat iron steak, fries 32
300g Brooklyn Valley pasturefed striploin, fries 39

SALADS

Pulled lamb, roast pumpkin yoghurt tahini, cous cous, mint 19
Vegetable fritters, poached egg, snow pea sprouts, green goddess dressing 17
Burrata cheese, shaved sugar loaf cabbage, fennel, blood orange 23

BITES

Sydney rock oysters, finger lime mignonette	4.5 ea
Za'atar fried chicken, oregano & garlic dip	14

BEECH OVEN BREADS

Rosemary & sesame flatbread, warm hummus	15
Haloumi, sumac & parsley flatbread, eggplant & pomegranite dip	16
Roast chicken, aioli & rocket	17

SIDES

Baby carrots, cumin, honey, Persian feta	11
Fried cauliflower, cashews, tahini & rocket	12
Lettuce, sourdough croutons, Gruyère, Dijon vinaigrette	10
Fries, lemon & parsley salt	9

SWEET

Zokoko chocolate pudding, whipped cream for 2 (20mins)	20
Pistachio & raspberry Bombe Alaska	16
Pavlova, orange blossom cream, tangerine	15