



TODD & PUP

ALL DAY MENU

Fruit and Nut

Artisan Fruit and Nut Sourdough | House-Made Jam
\$10

Eggs Your Way - GFO | DFO

Scrambled (\$1 surcharge) Poached or Fried | Tomato Relish
\$15

Eggs Benedict - GFO

Chili Brined Fried Chicken | House-made Focaccia | Smoked Bacon | Poached Eggs | Roquette |
Sriracha Hollandaise
\$27

Grilled Haloumi | House-made Focaccia | Poached Eggs | Roquette | Sriracha Hollandaise
\$24

Smoked Bacon | House-made Focaccia | Poached Eggs | Roquette | Sriracha Hollandaise
\$24

Garlic Mushrooms - GFO | DFO | V | VGO

Cashew and Kale Pesto | Roasted Kale | Aged Balsamic | Toasted Almonds |
Pickled Enoki | Poached Eggs | Sourdough
\$24

Spring Bruschetta - GFO

Smoked Salmon | Figs | House-made Truffle and Honey Ricotta | Roquette | Sichuan Pepper
\$22

Coconut Acai - GFO | DFO | V | VGO

Seasonal Fruit | Spring Berries | Acai | Toasted Macadamia | Raspberry Sorbet | Yuzu Ice-Cream
\$23

Avocado on Rye - GFO | DFO | V | VGO

Lemon Myrtle Dukkah | Heirloom Tomatoes | Citrus Labneh | Yuzu Gel | Crispy Chili Oil | Watermelon
Radish
\$20

Ube French Toast - V

Brioche French Toast | Ube Cream Cheese | Blood Orange Curd | White Chocolate & Ube Ganache |
Spring Berries | Persian Rose Fairy Floss | Black Sesame Ice-Cream
\$24

Chili Crab Gnocchi - GFO

Fried Gnocchi | Blue Swimmer Crab | Miso Kombu Butter | Green Onion Emulsion |
Crispy Chili Oil | Spring Onion | Coriander | Poached Eggs
\$26

Watermelon Salad - GFO | DFO

Compressed Watermelon | Roquette | Fresh Herbs | Pickled Red Cabbage | Heirloom Tomatoes |
Minted Soy | Chili & Horseradish Creme | Radish | Furikake
\$20

V - Vegetarian | DFO - Dairy Free Option |
GFO - Gluten Free Option | VGO - Vegan Option

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