

Breakfast.

Bread by Au79

Toasted and served with house-made cultured butter and preserves.
White, Seeded or Rye.

7.5

Au79 Seasonal Fruit Bread

Served with house-made cultured butter and preserves.

8.5

Granola

House-made granola clusters with banana custard, seasonal fruit and acai sorbet.
(vegan)

14

Bircher Muesli

Bircher muesli with organic oranges, Granny Smith apple juice, fresh figs, golden sultanas and seasonal fruit, served with yoghurt. (vegan option available)

13

Cronut

With house-made coconut yoghurt, rhubarb granita, peach and black sesame praline. (vegan option available)

17

Belgian Waffle Balls

With passionfruit cream, banana compote, fresh pineapple, banana crumb and pandan ice cream.

18

Smashed Avocado

With salted ricotta, chilli dukkah, rice crisps and fresh lime poached eggs on toasted rye sourdough.

18

Breakfast Greens

With gai lan, spinach, kale, preserved lemon, buckwheat, curry leaf, grilled broccoli and poached eggs.

18

Okonomiyaki

Japanese pancake with eggplant katsu, yuzu mayo, herbed daikon salad and sweet potato crisps.

18

Roasted Cauliflower Smash

On toasted sourdough with pickled shallots, shaved cauliflower, spiced peanuts and poached eggs.

18

Smoked Bonito Croquettes

With charred corn salsa, pickled cabbage, fresh avocado, mojo sauce and poached eggs.

18

Truffled Croque Madame

With grilled gruyere cheese, pickled wild mushrooms, fried egg and sauerkraut.
Add grilled bacon steak + \$5

18

Au79 Big Breakfast

Prosciutto wrapped Cumberland sausage with confit tomato, grilled king brown mushrooms, potato hash, relish, croutons, house-made jus and poached eggs.

20

Free Range Eggs (cooked your way)

Served on your choice of house-made sourdough. White, Seeded or Rye.

9.9

Sides

Free range egg or house-made relish 2

Roasted field mushrooms, confit tomatoes or sautéed spinach 4

Grilled bacon, house-made potato hash, avocado or cured salmon 5

Lunch.

24 Hour Braised Lamb Croquettes

With pickled kohlrabi, roasted root vegetables, charred onions, carrot and orange puree, crudité and house jus.

20

Crispy Skin Salmon

With dill emulsion, puffed grains, freekeh, sea greens and pickled beets.

20

Chicken Caesar

With grilled cos, heirloom tomatoes, radicchio, chive dressing, smoked egg, croutons and parmesan crisps.

20

Confit Duck Bao Burger

With daikon kimchi, cos lettuce, ssamjang mayo, fresh coriander and a side of fries.

20

Au79 Burger

With Wagyu beef patty, mac and cheese, bacon, jack cheese, pickles, tomato, lettuce, dijonaise and fries.

20