

BREAKFAST till 12

BIG KIWI (gfo)	15.0	SEASONAL TOAST (v) (gfo) (n)	13.5
Yorkshire reared pork sausage, thick cut streaky bacon, flat cap mushroom, rosemary hash brown, organic house beans, lime corn, ciabatta toast, free-range eggs poached or fried [scrambled +1]		Crushed miso roast pumpkin, confit garlic mushrooms, sourdough toast, poached egg, house made whipped ricotta, hot honey & smoked almonds	
BIG OZZY (gfo) (v)	13.5	FUN & FLO (v) (gfo)	13.5
Charred broccoli, lime corn, rosemary hash brown, garlic flat cap mushrooms, house made whipped ricotta, greens, organic house beans, ciabatta toast, free range eggs poached or fried [scrambled +1]		English muffin ½ confit garlic flat cap mushroom ½ buttered greens, poached eggs, brown butter hollandaise & sunflower dukkah	
EGGS YOUR WAY (gfo)	6.2	ROYALE BENE (gfo)	15.0
Toasted ciabatta with either poached or fried [scrambled +1]		Treacle & orange cured salmon, English muffin, poached eggs, brown butter hollandaise & sumac	
SELECTION OF TOAST (v) (vgo)	5.5	BRISKET BENE (gfo)	14.5
Ciabatta & sourdough, butter, choice of honey, vegemite, organic peanut butter or house jam <i>Extra spread + 0.5</i>		Slow cooked braised Yorkshire beef brisket, English muffin, poached eggs, brown butter hollandaise & crispy shallots <i>Upgrade to croissant +1</i>	
EARLY RISER (gfo)	11.5	FRIED CHICKEN BENE (gfo)	14.5
Pretzel bun, seasoned pork sausage patty, streaky bacon, brown butter hollandaise, rocket, rosemary hash brown & parmesan <i>Add tallow fried egg +2</i>		Toasted sourdough, shredded cabbage, apricot Szechuan smothered fried chicken, poached eggs, brown butter hollandaise & toasted sesame furikake	
TOASTED BANANA BREAD (v) (n)	6.2	TAMPER CLASSIC - MINCE ON TOAST (gfo)	15.0
Homemade banana bread, pecan & miso butter		Ciabatta toast topped with Tamper's classic grassfed beef mince recipe, poached egg, chicken salt crisps, pecorino, buttermilk ranch	
HOUSE MADE GRANOLA (n) (v) (vgo)	8.5	CHILLI CRAB SCRAMBLE (gfo)	14.7
Almond, hazelnut & cocoa granola, yoghurt, date, banana, miso caramel, peanut butter		Scrambled eggs & crab meat cooked in Nam prik pao butter, on toasted sourdough with sour cream, crispy chilli oil, nori furikake	
AVO & GREENS TOAST (vg) (gfo)	11.8	TURKISH EGGS (v) (gfo)	13.5
Toasted sourdough, smashed avocado, heirloom tomatoes, spinach feta cream, citrus pickled onions, rocket, sunflower, dukkah & crispy chilli oil <i>Add poached egg +2</i>		Garlic labneh, poached eggs, harissa oil, tomatoes, lime pickled onions, fresh dill, sunflower, dukkah & crispy chilli oil, focaccia	
CORN & CORIANDER FRITTERS (v) (gf)	13.5	CLASSIC FRENCH TOAST	12.5
Corn, chilli, coriander, spinach, beetroot crema, avocado, house made ricotta, poached egg, hot honey		Brioche, mixed berry compote, maple syrup, bacon, vanilla mascarpone & icing sugar	
SHROOMS ON TOAST (n) (gfo) (vg)	13.5	FRENCHY OF THE MONTH	13.0
Mix mushrooms, confit garlic cream, watercress & rocket, macadamia, thyme crumb allium oil		Please see the specials board or ask a member of staff	
SIDES		ADD ONS	
Tallow fries	5.0	Thick cut streaky bacon (gf)	3.8
w/ chicken salt or Maldon salt & aioli		Rosemary hash brown (gf) (v)	1.5
Tallow crispy pink fir potato (vo)	6.0	Treacle & orange cured salmon (gf)	4.7
w/ chilli salt, chives, onions & dill ranch		Crispy ewes milk halloumi (gf) (v)	3.7
Corn ribs (v)	5.5	Smashed avocado (vg) (gf)	3.2
w/ smoked tajin salt & lime		Braised brisket (gf)	4.5
		Poached free range egg	2.0
		Confit garlic flat cap mushrooms	3.5