



ALL DAY BREAKFAST

Smashed avocado 14.00
cherry tomatoes, lemon & toasted seeds on ciabatta toast
+ marinated feta 3.50
+ poached egg 3.00

Slow cooked beans 17.00
Danish feta, basil oil, Dukkah & watercress on ciabatta
+ poached egg 3.00

Shak Shuka 16.00
Israeli baked eggs, spicy tomato & red capsicum ragout, Labneh, parsley, smoked paprika, ciabatta toast

Toast 7.00
with house made raspberry jam on multigrain, sourdough, or white toast
- fruit toast or GF multigrain +1.00

Breaky brioche 12.50
scrambled egg, bacon, tomato relish, baby spinach

Magic mushroom omelette 19.50
field, shitake & oyster mushroom omelette, thyme, chive, goats curd & multigrain toast

Bircher muesli 13.50
Fresh strawberries, apple, yoghurt, toasted almonds, honey

Oat porridge 13.50
- rhubarb, pecans, maple syrup or
- banana, date, honey, cinnamon

Lite & easy 19.50
poached eggs, avocado, mushroom, wilted baby spinach, Grana Padano aged parmesan, multigrain toast

Brioche French toast 17.50
mixed berry compote, banana, vanilla ice cream & toasted almonds

Big breakfast 22.50
eggs of your choice on sourdough toast, pork & fennel sausage, bacon, baked mushroom, hash brown, grilled tomato

Slow cooked pork benedict 19.50
marinated pork shoulder, poached eggs, cider holly, watercress, apple, fried shallots on sourdough toast

Dill pancakes 19.00
smoked salmon, poached egg, beetroot relish, lemon, chive labneh

Kale scrambled eggs 19.50
w. cherry tomatoes & feta on ciabatta toast

Free range eggs on sourdough toast
poached or fried 10.00
scrambled 11.00

SIDES/EXTRAS

Gluten free multigrain, relish, soy or almond milk as substitute 1.00

Extra egg, hollandaise, hash brown 3.00

Marinated feta, labneh, natural yoghurt, fruit compote, scoop of ice cream 3.50

Grilled Roma tomatoes, wilted baby spinach 4.00

Bacon, smashed avocado, oven baked mushrooms 4.50

Smoked salmon, slow cooked beans, pork & fennel sausage, roast pumpkin 5.50

ALL DAY LUNCH

Asian chicken burger 16.50
Vietnamese slaw, avocado, mixed leaves, citrus mayo & ketchup manis

The Prov BBQ beef burger 16.50
150g Wagyu beef patty, tasty cheese, homemade pickles, beetroot, tomato, BBQ sauce, mixed leaves

Pulled pork roll 16.50
tasty cheese, slaw, bbq sauce & mixed leaves

Roast vegetable tart 15.50
w. goats curd & mixed leaf salad

Chicken nasi goreng 19.00
crunchy bean shoots, fried egg, Asian herbs, crispy shallots, green chilli

Sticky Korean beef soft tacos 16.00
slow cooked beef rib, avocado, pickled veg, coriander, sriracha mayo, crispy shallots
+ kimchi 2.00

Thai beef salad 17.50
crispy noodles, cashews, snow pea sprouts, fresh Asian herbs, fried shallots

Quinoa super salad 17.00

w. broccoli, roast pumpkin, cranberries, walnuts, coriander, feta, avocado & pomegranate
+ grilled spicy chicken breast 4.00
+ poached egg 3.00

Open Danish sandwich 15.50
smoked salmon, cream cheese, cucumber, capers, red onion & salad leaves on multigrain
+ poached egg 3.00

Tarragon chicken ciabatta 11.00
avocado, tasty cheese & mixed leaves

Marinated mushroom ciabatta 11.00
red capsicum, feta & baby spinach

BLT open sandwich 14.50
bacon, lettuce, tomato & mayo tossed together on ciabatta
+ avocado 3.00

JAFFLES

Banana & Nutella 9.50

Slow cooked tomato, goats curd, basil 10.00

Homemade baked beans 10.00
thyme, Grana Padano aged parmesan

KIDS MENU

One egg on toast poached or fried 7.50 / scrambled 8.50

Kids big breakfast 11.50
one egg, bacon, hash brown & ketchup

Kids pancakes, maple syrup 7.50
+ ice cream 3.50

Homemade sausage roll, ketchup 7.50

Kids cheeseburger 12.00
150g Wagyu beef patty, cheese, ketchup