

## BREAKFAST (Served all day)

House made jams & Pepe-Saya butter on toast / brioche, sourdough, multigrain GF*	6.5
Porridge w/ rolled oats, honey lemon rhubarb & strawberry compote GF* / V*	13.5
Toasted house made muesli w/ berries & natural greek yoghurt V* / GF	14.5
Fruit salad w/ house-made elderflower yoghurt GF* / V*	14.5
Free range eggs your way on toast (poached, fried, scrambled or scrambled whites) GF* / V*	11
Polenta Concia w/ chargrilled squid ink garlic toast, blue cheese, mushroom & sausage GF* / V*	16.5
The Crux & Co Meat breakfast w/ eggs, corned beef, bacon, kransky, asparagus, grilled tomato & sautéed mushroom on sourdough toast GF*	22
The Crux & Co Vegetarian breakfast w/ eggs, grilled asparagus, feta, avocado, grilled kale, spinach, tomato & sautéed mushrooms on sourdough toast GF* / V*	20
Bisque benedict w/ tiger prawns, poached eggs & a lobster bisque hollandaise served on squid ink toast	20.5
Smoked salmon & ricotta on house-made croissant served w/ a fennel salad & balsamic reduction	16
French toast w/ mixed berries, nuts, natural honeycomb, marscapone & vanilla fairy floss	20
Smoked salmon tossed through scrambled eggs w/ broad beans, bonito & a tobiko & siracha mayonnaise served on squid ink toast	18.5

GF\* / V\* - Can be made gluten free / vegetarian  
VE\* - Vegan friendly

## LUNCH (Served all day)

Fontina fondue w/ roasted vegetables, toasted bread roll & sliced rib eye steak	21
Pork belly burger served w/ pickled slaw, rocket, fried cheese & house-made aioli w/ hand cut potato wedges	19.5
Humita served w/ guacamole, quinoa arepas, stewed beans & roasted capsicum GF / VE	18.5
Scotch quail egg, arancini & falafel served on a potato roesti nest w/ mixed bean & chilli concasse GF* / VE*	20.5
Crux Breakfast Board w/ house-made crogel & eclair / macaron, cream of coconut, chia seeds, toasted coconut, fresh fruit & fresh orange juice	19
Teriyaki tofu & grilled chicken tenders w/ witlof, tomato, cucumber, red onion & a sesame dressing GF* / V*	17
Green papaya salad, fried soft-shell crab, freeze dried apple w/ mixed herbs, nuts & a sweet chilli dressing GF* / VE*	17.5

\* Please inform our staff of any dietary requirements; while we do try our best to accommodate, please no changes to the menu. Maximum time limits apply to tables in busy periods. No Split Bills. Thank you.

## SIDES

Jam / Nutella / Vegemite / Rosemary honey butter / Peanut butter / Pepe-Saya butter	1.5
Concasse (tomato, chilli bean) / Vegan cheese / Pesto / Hollandaise	2.5
Extra egg / Extra toast / Confit tomatoes / Avocado / Marinated feta w/ garlic	3
Asparagus / Spinach & kale / Mushroom / Potato hash / Halloumi	4.5
Smoked salmon / Chorizo / Bacon / Corned beef / Kransky	5

## PASTRY

PLEASE SEE OUR SELECTION AT THE DISPLAY

### HOME MADE PASTRY

Plain croissant
Green tea croissant
Almond croissant
Plain crogel
Blueberry crogel
Poppy seed crogel
Apple crumble crogel
Granola crogel
Bacon & egg crogel
Pain au chocolat
Escargot
Fruit danish

### SAVOURY

Beef pie
Sausage roll
Croque monsieur (Ham + cheese croissant)

## DRINKS

### COFFEE

Black	4
White	4
<b>FILTER (REFER TO BOARD)</b>	
V6O (Refer to board)	
Aeropress (Refer to board)	
Cold brew	4
Batch brew	4

### OVVIO ORGANIC TEA

English breakfast	4.5
Earl grey	
Peppermint	
Lemongrass & ginger	
Ruby heart berry	
Sencha green	
Pear blossom	

### MORE

Chai latte	4.5
Mork hot chocolate	

### EXTRA

Soy milk	0.2
Almond milk	1

### JUICE

Fresh orange	6.5
Cold press green	
Cold press red	
Cold press carrot	

### SOFT DRINK

Rose lemonade	4.7
Wild English elderflower	
Cherry cola	
Sparkling lime & jasmine	
Ginger beer	

## DESSERT

PLEASE SEE OUR SELECTION AT THE DISPLAY

Macarons
Eclairs
Slice dessert
Varrine (cup dessert)
Petit gateau
House made jam / spread