



The Crux & Co

BREAKFAST (SERVED ALL DAY)

House made jams & Pepe-Saya butter on brioche, sourdough, multigrain, GF or fruit toast	7
Toasted house made muesli w/ berries & natural greek yoghurt (VE)	14.5
Porridge w/ rolled oats, honey lemon rhubarb, poached pear, berry compote & mixed nuts	13.5
Fruit Salad w/ seasonal fruits & house-made elderflower yoghurt (V)	14.5
Free range eggs cooked your way on toast (poached, scrambled, fried, scrambled whites) (V)	11.5
Smashed avocado tartine w/ beetroot hummus, lemon, roast pumpkin, almond, rocket & sprout salad (VE)	18.5
Add Poached Eggs or Feta	22.5
Crux & Co meat breakfast w/ eggs, corned beef, bacon, kransky, asparagus, grilled tomato & sautéed mushroom on sourdough toast	22
Crux & Co vegetarian breakfast w/ eggs, grilled asparagus, feta, avocado, grilled kale & spinach, tomato & sautéed mushrooms on sourdough toast (VE)	20
Zucchini & sweet potato fritters w/ poached eggs, carrot puree, chipotle relish & rocket (V)	19
French toast w/ mixed berries, natural honeycomb, marscapone, vanilla fairy floss & mixed nuts	20
Cherry & Nutella waffles w/ house made caramel peanut mousse, maraschino syrup, candied nuts, maraschino cherries, berry compote & vanilla bean ice cream	22

Smoked salmon tossed through scrambled eggs w/ broad beans, bonita & tobiko mayonnaise served on squid ink toast	18.5
Kids bacon & egg on toast (Not for Big kids)	7.5

LUNCH (SERVED ALL DAY)

Pork belly burger served w slaw, rocket, fried cheese, hand cut potato wedges, sweet chilli mayo	20
Smoked salmon & ricotta on a toasted house made croissant w/ fennel salad and balsamic reduction	16
Egg basket w/ scotch quail egg, arancini & falafel served on house made potato roesti nest w/ mixed bean & chilli concasse	20.5
Mushroom Burger w/ pickled vegetables, swiss cheese, spicy mayonnaise, house made sweet potato wedges on a matcha brioche bun	18
Teriyaki tofu & grilled chicken tenders w/ witlof, tomato, cucumber, red onion & a sesame dressing	17
Green papaya salad w/ fried soft-shell crab, freeze dried apple, mixed herbs, nuts & a sweet chilli dressing	17.5
Green Tea Soba Salad w/ poached egg, sous vide chicken, red cabbage, carrot, red onion mixed leaf salad & house made dressing	16

SIDES

Jam / Nutella / Peanut Butter / Pepe Saya	1.0
Gluten free bread / Extra egg / Concasse	2.0
Confit Tomatoes / Spinach & Kale	3.0
Marinated feta / Asparagus / Avocado Mushroom / Halloumi / Potato Hash	4.5
Bacon / Smoked Salmon / Chorizo Kransky Corned Beef	5.0

Coffee

Black / White	4.2 / 4.0
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Filter (refer to board)

V60	6.0
Batch Brew / Cold Brew	4.0
Iced Latte / Chocolate	4.0
Mork Hot Chocolate	4.5
Chai Latte	4.5
Bonsoy	0.5
Almond Milk	1.0

Ovio Specialty Tea

English Breakfast, Earl Grey, Sencha Green Lemongrass & Ginger, Peppermint, Pear Blossom, Ruby Heart Berry	4.0
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Cold Drinks

Freshly Squeezed Orange Juice	6.5
Cold Pressed Juice (Red / Green / Carrot)	7.0
Cherry Cola / Sparkling lime & Jasmine Wild English Elderflower / Ginger Beer	4.5

**while we do try our best to accommodate dietary requirements, please no changes to the menu.*

*GF options may be available on some dishes. Maximum time limits apply to tables during busy periods. **Apologies - strictly no split bills***