

# MABEL JONES

## BREAKFAST (all day)

Dench Bakery Croissant w` House-made Jam w` Ham & Cheese	\$5 \$8
Sourdough Toast (GFO) White or Multigrain w` St. David's butter & Mabel's own spread	\$7
'Apple Crumble' Date, Walnut & Banana Bread w` Apple & Rubarb Compote, Compressed Apple, Vanilla Custard & Crumble	\$17
Chocolate Porridge (DF, Vg) House-made Five Grain Cacao Porridge w` Poached Pear, Whipped Coconut & Candied Hazelnuts	\$16
Ricotta Hotcake (V) Ricotta Hotcake w` Pumpkin Caramel, Pumpkin Crème Fraiche & Salted Pepita Brittle	\$17
Fritters (GF, DF, Vg) Sweet Potato & Kale Fritters w` Zucchini, Daikon & Horseradish Salad, Beetroot Relish & Aioli add Poached Egg	\$17 \$2
Sushi Bowl (VO, GF) Brown Rice, Pickled Vegetable, Avocado, House Smoked Ocean Trout & Poached Egg w` Kewpie Mayo & Furikake	\$20
Pea Smash (V, GFO) Pea & Mint Smash w` Sautéed Wild Mushrooms, Whipped Goats Cheese, Fresh Chilli & Poached Egg served on Toasted Sourdough Add Bacon	\$17 \$4

Pesto Scramble (GFO) Pesto Scrambled Eggs Tossed w` Seasonal Greens & Ricotta Salata served on Toasted Sourdough	\$18
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Pulled Pork Benedict (GF) House Smoked Pulled Pork served on Mabel's Hash-Brown w` a Poached Egg, drizzled w` Tarragon Hollandaise	\$18
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Mushrooms & Hash (GF, V) Oven-roasted Wild Mushrooms, Mabel's Hash-Brown, Poached Egg, Whipped Goats Cheese & Kohlrabi Puree drizzled w` Truffle Oil add bacon	\$18 \$4
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The BEAR Essential (GFO, VO) Double Smoked Bacon, Fried Eggs, House-made Aioli, Relish, Shaved Pecorino & Fresh Roquette on toasted Turkish roll	\$16
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DIY Eggs (GFO) Poached/ Scrambled/ Fried on Sourdough or Multigrain Toast	\$10
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### Add Any of These:

Hot Smoked Ocean Trout / ½ Avocado / Banana, Date & Walnut Loaf	\$5
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Double Smoked Bacon / Hash-brown / Meredith's Goats Cheese / Pea & Mint Smash	\$4
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Roasted Wild Mushrooms / Roasted Tomato / Sautéed Spinach	\$3.5
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Extra Egg /House-made Relish / Hollandaise/ Hot Sauce	\$2
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SIDES:	
Side Fries	\$4
Side Salad	\$4.5
Bowl Fries	\$8

## LUNCH (all day)



Quail (GF) Crispy Skin Quail, Parsnip Puree, Sautéed Broccolini, Seasonal Greens, Pomegranate Molasses, Smoked Almonds Finished w` a Double Chicken Jus	\$21
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Gnocchi (GFO) House-made Gnocchi served with a slow cooked Bolognese Sauce & Parmesan Crisp	\$21
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Winter Lentil Salad (Vg, GF, DF) Selection of Seasonal Greens tossed w` Mt Byron Black Lentils & Roasted Beets served w` Pumpkin Puree, Toasted Seeds & an Apple Cider Dressing Add Pulled Chicken Add Hot Smoked Ocean Trout	\$18 \$5 \$5.5
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Southern Fried Chicken Burger (GFO, VO, VgO) Crispy Southern Fried Chicken Fillet, Slaw, Pickled Jalapenos & house-made Ranch Dressing on a Potato Bun Served w` Rustic Fries Add Double Chicken Fillet Add Cheese	\$19 \$4 \$2
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Vegan Bowl (Vg, GF) House-made Sauerkraut, Roast Beetroot & White Bean Puree, Sambal Tofu, Sweet Potato, Cucumber, Carrot & Salad Greens w` Sesame Dressing	\$18.5
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### JUNIOR

Slice of toast w` spread	\$3.5
Kids Egg on Toast	\$7
Add Bacon	\$2
Dippy Eggs & Soldiers	\$10
Cheese Toastie	\$6
Mini Chicken Burger & Chips	\$10