

THYME BREAKFAST

Green and bright smoothie	14
'Pick me up' banana, date and coffee smoothie	14
Savoury pastry, comté cream, maple pancetta, thyme	14
House crumpet, peninsula honey, mascarpone, white fig and thyme	22
Yoghurt panna cotta, local honeycomb, toasted house granola, fermented blueberries and berries	24
Seasonal fruit, lime zest, mint	22
Tomato bruschetta, stracciatella, basil, chives, balsamic, organic sourdough	26
House ocean trout gravlax, egg, cucumber, cream cheese, chives, watercress, capers, poppy seed bagel	28
Soused beetroot, cucumber, cream cheese, chives, watercress, capers, poppy seed bagel	26
Avocado, lemon, extra virgin oil, poached egg, sauerkraut, whole grained schwarzbröt	28
Pastrami, provolone, cheddar, kohlrabi and cabbage slaw, horseradish fraîche, local organic sourdough	28

Sparkling / champagne

Foxeys Hangout Sparkling NV	18
Trofeo Blanc de Noir	20
Veuve Clicquot	32

Brew

Little Rebel coffee	5/6
<i>Latte – flat white – cappuccino – long black – mocha – piccolo – macchiato – espresso – decaf</i>	
Caravan chai latte	6/7
Alba's signature tea	7
<i>A blend of organic native Australian superfoods</i>	
Unearthed Tea	6
<i>English breakfast – earl grey – sencha green – peppermint – chamomile – lemon & ginger</i>	
Hot chocolate	5/6

Cold Press Juice	13
<i>Orange – cloudy apple – pineapple & coconut – cucumber, apple & mint – watermelon</i>	



*Our menu is created by award winning chef Karen Martini, with head chef Mario Di Natale at the helm.
It celebrates local producers and organic growers committed to sustainable practices.*

*Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.
Please note a 15% surcharge will be applied to all food and beverage purchased on public holidays.*

THYME

HOUSE MENU



Zucchini flowers filled with ricotta and smoked scamorza, fennel pollen, honey dressing	28
House ocean trout gravlax, egg, cucumber, crème fraîche, caviar pearls, chives, watercress, capers, crostini	36
Spanner crab, burnt butter, house crumpet, whipped cod roe, lime pearls, mustard seeds	36
Grilled Koo Wee Rup asparagus, stracciatella, black tahini, ground sesame and yuzu dressing	28
Fennel, apple, celeriac, cauliflower salad, maple, tofu and peanut dressing	27
Herb fritter, capsicum tartare, toasted walnuts, labna, and pomegranate molasses	27
Crumbed fish sandwich, iceberg, cos lettuce, shiso, nori tartare, lime	45
Alba red rice bowl, cured tuna, cucumber kimchi, shiitake wakame pickle, soft egg, furikake avocado	45
Crisp rice cake, corn, mushroom, soy, holy basil, soy cured yolk, puffed wild rice	42
O'Connor beef bavette, shoyu, Japanese egg and potato salad, charred spring onion, pickles	48
Chicken schnitzel, seeded panko, slaw, carrot zuni pickle, green chilli mayonnaise	45
Potato frites, lime salt, green chilli mayonnaise	16
Seasonal greens in miso butter, sorrel, soy fermented chilli, ash	18
Leaf salad, shiso house dressing, ground toasted sesame	16



*Our menu is created by award winning chef Karen Martini, with head chef Mario Di Natale at the helm.
It celebrates local producers and organic growers committed to sustainable practices.*

*Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.
Please note a 15% surcharge will be applied to all food and beverage purchased on public holidays.*

THYME DESSERT

'Three Colour Drink', coconut jelly, coconut crème, glutinous rice, salted mango, lime pearls	19
Chocolate delight, dark chocolate sponge, sichuan and peanut caramel popcorn	19
Gelato trio, chocolate, pistachio, limone, pocky	19
Cheese selection, condiments and house crackers	35

Dessert & Fortified Wine

Quealy Late Harvest Pinot Gris	15
Foxeys Hangout Late Harvest	12
McWilliam's Hanwood Estate Very Rare Tawny	24

Brew

Little Rebel coffee	5/6
<i>Latte – flat white – cappuccino – long black – mocha – piccolo – macchiato – espresso – decaf</i>	

Caravan chai latte	6/7
--------------------	-----

Unearthed Tea	6
---------------	---

English breakfast – earl grey – sencha green – peppermint – chamomile – lemon & ginger

Liqueur

Cointreau	13
Drambuie	13
Grand Marnier	14
Galliano Sambuca	13
Limoncello	13
Chambord	13
Disaronno Amaretto	13
Baileys Irish Cream	13
Frangelico	13
Tia Maria	13
Kahlua	13



Our menu is created by award winning chef Karen Martini, with head chef Mario Di Natale at the helm. It celebrates local producers and organic growers committed to sustainable practices.

Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances. Please note a 15% surcharge will be applied to all food and beverage purchased on public holidays.