

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

Roast mushrooms, whipped goat's fetta, sesame cream, radish, crispy pita and za'atar	24
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 schwarzbrötchen	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	5.50/6.50
<i>Latte - flat white - cappuccino - long black - mocha - piccolo - macchiato - espresso - decaf</i>	
Caravan chai latte	6/7
Matcha latte	7/8
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 - apple, lemon & ginger - 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 10% surcharge will be applied to all food and beverage purchased on Sundays and 15% surcharge will be applied on public holidays.

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HOUSE MENU



Tuna crudo, tomato and burnt orange dressing, blackberry, crisp garlic, capers, crostini	32
Scallop and prawn wontons, golden chicken broth, toasted sesame, crustacean oil, Yarra Valley caviar	38
Scorched miso fig, lemon and fennel marmellata, cashew almond sauce, kale, green beans	26
Burrata, persimmon, roasted grapes, vincotto, black garlic dressing, coriander, hazelnut oil	28
Grilled glazed eggplant, smoky miso eggplant paste, black vinegar, crispy chilli oil	28
'Buddha salad' sweet daikon pickle, tofu, soy jelly noodles, shiitake, black funghi, herbs, toasted red peanuts	28
Crisp rice cake, corn, local mushrooms, soy, basil, cured yolk, puffed wild rice	45
Alba red rice bowl, tataki sesame ocean trout, kohlrabi kimchi, shiitake wakame pickle, soft egg, furikake avocado	46
Crumbed fish sandwich, lettuce, shiso, nori tartare, lime, onion ash	46
Panko chicken schnitzel, white slaw, zucchini zuni pickle, hot miso mustard, yuzu mayonnaise	46
Sake braised beef short rib, shoyu glaze, brown butter sauce, daikon, salt and pepper okra	52
Roasted cod, grilled soused Fennel, jalapeno, lemon, celery, tarragon, kombu pistou	54
Seasonal greens, miso butter, sorrel, soy fermented chilli, onion ash	18
Potato frites, lime leaf salt, yuzu mayonnaise	16
Leaf herb salad, shiso house dressing, toasted sesame	16



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DESSERT

Chocolate delice, dark chocolate sponge, coconut caramel, sichuan and peanut popcorn	19
'Three colour drink', coconut crème, vanilla gelato, coconut jelly, glutinous rice, pawpaw, sesame brittle	19
Pavlova, crème legere, fior di latte gelato, lime curd, blackberries, clove meringue (to share)	29
Cheese selection, condiments and house crackers	35

Dessert & Fortified Wine

Quealy Late Harvest Pinot Gris	16
Foxeys Hangout Late Harvest	15
McWilliam's Hanwood Estate Very Rare Tawny	24

Brew

Little Rebel coffee	5.50/6.50
<i>Latte - flat white - cappuccino - long black - mocha - piccolo - macchiato - espresso - decaf</i>	

Caravan chai latte	6/7
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Matcha latte	7/8
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Unearthed Tea	6
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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



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