

THYME

BREAKFAST

Green and bright smoothie H, VG, NF	14
'Pick me up' banana, date and coffee smoothie V, H, LG	14
Savoury pastry, comté cream, maple pancetta, thyme NF	14
House crumpet, peninsula honey, mascarpone, white fig and thyme H, VG, NF	22
Yoghurt panna cotta, local honeycomb, toasted house granola, fermented blueberries and berries H*, V*	24
Seasonal fruit, lime zest, mint GF, V, H, NF,	22
Roast mushrooms, whipped fetta, sesame cream, radish, crispy chilli oil, crispy za'atar crackers GF*, VG, H, NF	24
Ocean trout bagel, cream cheese, pickle cucumber, egg, dill, watercress, capers V*, GF*, H, NF	28
Soused beetroot, cucumber, cream cheese, chives, watercress, capers, poppy seed bagel V*, GF*, H, NF	26
Avocado, lemon, extra virgin oil, poached egg, Aleppo pepper, sauerkraut, whole grained schwarzbrötchen H, VG, GF*, V*, NF	28
Pastrami, provolone, cheddar, kohlrabi and cabbage slaw, horseradish fraîche, local organic sourdough GF*, NF	28

V vegan VG vegetarian LG low gluten GF gluten free DF dairy free NF nut free H halal *Can be altered

Sparkling / champagne

Foxeys Hangout Sparkling NV	19
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>	



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



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DESSERT

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

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Dessert & Fortified Wine

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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