

THYME

BREAKFAST

Rise and shine smoothie, mango, pineapple, lime, Yakult, coconut water GF, NF, V, H	13
'Pick me up' banana, date and coffee smoothie LG, V, H	13
Savoury pastry, comté cream, maple pancetta, thyme NF	15
House crumpets, peninsula honey, mascarpone, white fig and thyme NF, VG, H	23
Matcha tea bircher, granny smith apple, maple syrup, blueberries, toasted coconut DF, NF, V, H	22
Kefir cinnamon panna cotta, puffed seeded granola, blueberry compote and fresh berries DF*, LG, V*, VG, H	24
Seasonal fruit, lime zest, mint DF, GF, NF, V	23
Roast field mushrooms, Main Ridge Dairy goat's fetta, sesame cream, radish, crispy chilli oil, on sour dough toast GF*, NF, VG, H	29
Ocean trout poppyseed bagel, cream cheese, pickled cucumber, egg, dill, watercress, capers DF*, GF*, NF, H	29
Avocado, lemon, poached egg, Aleppo pepper, sauerkraut, seeded rye sourdough DF, GF*, NF, V*, VG, H	29
Smokey kombu carrot, cream cheese, burnt spring onion and cashew relish, mint, capers, poppyseed bagel DF*, GF*, NF*, V*, VG, H	26
Soft brioche bun, Mr Cannubi mortadella, Grana Padano, pickled fennel, stracciatella, GF*, NF	28
DF dairy free GF gluten free LG low gluten NF nut free V vegan VG vegetarian H Halal *can be altered	

Sparkling | champagne

Foxeys Hangout Sparkling NV	20
Trofeo Blanc de Noir	21
Veuve Clicquot	34

Brew

Little Rebel coffee	6/7
<i>Latte - flat white - cappuccino - long black - mocha - piccolo - macchiato - espresso - decaf</i>	
Caravan chai latte	7/8
Matcha latte	7/8
Alba's signature tea	8
<i>A blend of organic native Australian superfoods</i>	
Unearthed Tea	7
<i>English breakfast - earl grey - sencha green - peppermint - chamomile - lemon & ginger</i>	
Hot chocolate	5.50/6.50
Cold Press Juice	13
<i>Orange - cloudy apple - apple, lemon & ginger - pineapple & coconut - cucumber, apple & mint - watermelon</i>	



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.

THYME

HOUSE MENU



House focaccia, oregano, mount zero olive oil DF, NF, V, H	5 pp
Treacle cured ocean trout, fennel pollen, crème fraîche, apple, trout caviar, crostini DF*, GF*, NF, H	33
Tiger prawn toast, prawn mayonnaise, shiso, finger lime, yuzu lime dressing DF, NF, H	32
Roast beetroot, pomegranate and date salad, black olive, pickled onion, olive brine 'mayo' flaxseed crostini DF, GF, NF*, V, H	29
Roasted Peninsula carrots, soy and kombu pickled carrot, almond crema, cashew condiment DF, GF*, LG, NF*, V*, VG, H	28
Burrata, fig and lemon marmelata, celery salad, toasted pinenut, coriander oil GF, NF*, VG, H	29
Warm ramen noodle, black vinegar glazed eggplant, whipped tofu, crushed peanuts DF, NF* V, H	34
Stir fried scallops, leek, steamed egg custard, fresh corn sauce DF, LG, NF, H	39
Tofu and shiitake Sichuan 'Bolognese,' house rye udon, cucumber pickle, green chilli DF, NF, V, VG, H	39
Alba red rice bowl, tataki sesame ocean trout, kohlrabi kimchi, shiitake wakame pickle, soft egg, furikake avocado, scorched fermented chilli DF, GF*, LG, NF, H, V*, VG*	47
Dashi crumbed fish, soft leaves and edamame, nori tartare, lime DF, NF H	46
Miso 'fish' kombu tsukudani, daikon, red kale, brown butter, mirin DF*, LG, NF, H*	58
'Karaage' chicken, baby corn, sweet gochujang, wombok, crushed popcorn, yuzu dressing, thai basil DF, GF*, LG, NF, H*	47
Glazed beef short rib, hot and sour tamarind date sauce, local mushroom, salt baked white onion, coriander DF, LG, NF	53
Greens, miso butter, sorrel, soy fermented chilli DF*, GF, NF, V*, VG, H	18
Potato frites, lime salt, green chilli mayonnaise DF, LG, NF, VG, H	16
Leaf salad, shiso house dressing, ground toasted sesame DF, GF, NF, V, VG, H DF dairy free GF gluten free LG low gluten NF nut free V vegan VG vegetarian H Halal *can be altered	16



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 & 15% surcharge will be applied on public holidays.

THYME

DESSERT

Pavlova, crème legere, fior di latte gelato, lime curd, blackberries, clove meringue	NF, GF, VG, H*	29
Chocolate mousse, chilli caramel sauce, sesame peanut brittle, marshmallow	GF, NF*, VG*, H	22
Burnt honey parfait, peach miso caramel, fresh persimmons, pinenut tuile	GF*, NF*, H	20
Cheese selection, condiments and house crackers	GF*, NF*, VG, H	37

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

Dessert & Fortified Wine

Foxeys Hangout Late Harvest	16
McWilliam's Hanwood Estate Very Rare Tawny	24

Brew

Little Rebel coffee	6/7
<i>Latte - flat white - cappuccino - long black - mocha - piccolo - macchiato - espresso - decaf</i>	

Caravan chai latte	7/8
--------------------	-----

Matcha latte	7/8
--------------	-----

Unearthed Tea	7
---------------	---

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



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.