

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
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>	



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

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, shiso, cabbage, wasabi mayonnaise, avocado, soy, yuzu, lime pearls DF*, NF, H	32
Grilled spring lamb, togarashi, smoked koji yoghurt, black garlic, sesame GF, NF, 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
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
Crumbed fish sandwich, iceberg, cos lettuce, shiso, nori tartare, lime, onion ash NF, DF*	46
King George whiting, asparagus, daikon, sea herbs, sudachi GF, NF, H	54
'Karaage' chicken, baby corn, sweet gochujang, wombok, crushed popcorn, yuzu dressing, thai basil DF, GF*, LG, NF, H*	47
Shoyu glazed duck leg, celeriac kimchi, sansho pepper, mizuna DF, NF, H	46
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	16



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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
Vanilla & white miso crèmeux, salted sablé, strawberry, yoghurt sorbet, wood sorrel LG, NF, VG	22
Cheese selection, condiments and house crackers GF*, NF*, VG, H	37

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
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Matcha latte	7/8
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Unearthed Tea	7
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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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