

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 schwarzbrot	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.

THYME

HOUSE MENU

Kingfish crudo, ginger vinaigrette, kohlrabi, miso mustard, salmon roe	28
Spanner crab, house polenta crumpet, whipped cod roe, lime pearls, mustard seeds	34
'Fried rice paper rolls', Peninsula seaweeds, chicken, turmeric chilli sauce, butter lettuce, Thai basil, shiso	28
Burrata, heirloom tomato, togarashi, crispy garlic oil, sorrel, burnt cashew, sesame	28
Grilled, glazed eggplant, smokey miso eggplant paste, black vinegar, crispy chilli oil	26
'Spring greens', asparagus, broad beans, raw zucchini, basil, pistachio pesto, quark, seeded praline, crisp brik pastry	28
Crisp rice cake, corn, local mushrooms, soy, holy basil, cured yolk, puffed wild rice	44
Alba red rice bowl, tataki sesame ocean trout, kohlrabi kimchi, shiitake wakame pickle, soft egg, furikake avocado	45
Crumbed fish sandwich, iceberg, cos lettuce, shiso, nori tartare, lime, onion ash	45
Chicken schnitzel, seeded panko, slaw, carrot zuni pickle, green chilli mayonnaise	45
Sake braised beef short rib, shoyu glaze, brown butter sauce, daikon, salt and pepper okra	48
John Dory fillet, pan seared in nori, kosho citrus butter sauce, grilled asparagus	54
Potato frites, lime salt, green chilli mayonnaise	16
Leaf salad, shiso house dressing, ground toasted sesame	16
Seasonal greens, miso butter, sorrel, soy fermented chilli, onion ash	18



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.

THYME

DESSERT

Chocolate delice, dark chocolate sponge, coconut caramel, sichuan and peanut popcorn	19
Mango and coconut rolled crêpe, burnt meringue, basil seeds and ginger syrup	19
'Three colour drink', coconut crème, vanilla gelato, coconut jelly, glutinous rice, pawpaw, lime pearls, sesame brittle	19
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
--------------------	-----

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

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 Marjo 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.