

# two hands

RESTAURANT + BAR

## ALL DAY MENU

**BANANA BREAD** GF 6  
with espresso mascarpone

**HOUSEMADE GRANOLA** GF 10  
with passionfruit yogurt, fresh berries

**COCONUT PORRIDGE** GF 12  
Gluten free oats, coconut milk, roasted peanuts, raspberry chia jam and buckwheat brittle

**SMASHED AVOCADO** 10  
on sourdough with charred scallions, jalepeno, pepitas and lime

**MUSHROOM TOAST** 14  
on ciabatta with white bean puree and arugula pepita pesto  
+ add poached egg 3

**SMASHED PEAS** 15  
on sourdough with housemade ricotta, prosciutto and salsa verde  
+ add poached egg 3

**PICKLED CHILLI SCRAMBLED EGGS** 13  
on sourdough with avocado and watercress

**BEET CURED SALMON** 16  
on rye caraway with poached egg, fennel yogurt, pickles and capers

**HARISSA BAKED BEAN** 14  
with chorizo, goats cheese, toasted buckwheat and ciabatta  
+ add fried egg 3

**BRASSICAS BOWL** GF 14  
with charred broccolini, brussel sprouts, kale, hummus, soft boiled egg, avocado, pickled shallots and seeds

**BREAKFAST ROLL** 12  
with fried egg, chorizo, avocado, pickled shallots, wastercress, tomato relish on a semolina roll

**BUILD YOUR BREAKFAST** 8  
2 eggs any style on sourdough toast

thyme roasted mushrooms / avocado / beet relish 3

bacon / prosciutto 4  
beet cured salmon / chorizo /

marinated goats cheese 5

## AVAILABLE AFTER 11AM SANDWICHES

**TWO HANDS BEEF BURGER** 16  
with crispy potatoes and house made ketchup  
+ add avocado 3  
+ add bacon 4

**POACHED CHICKEN CIABATTA** 12  
with celery aioli, avocado, toasted almonds and watercress

**MUSHROOM FOCACCIA** 11  
with thyme roasted portobello mushrooms, marinated goats cheese, arugula, pickled shallots and kasundi

## SALADS

**GREEN GODDESS** GF 11  
with baby lettuces, green beans, avocado, radish and green goddess  
+ add chicken 4  
+ add beet cured salmon 5

**CHICKEN AND GREEN LENTIL** GF 15  
with radicchio, roasted fennel, honeyed walnuts and apple cider vinaigrette

**CAULIFLOWER COUS COUS** GF 14  
with roasted cauliflower, feta, capers, golden raisins, toasted almonds and pickled shallots  
+ add chicken 4  
+ add beet cured salmon 5

## COFFEE

HOT		COLD	
Drip Coffee	3	Cold Brew	4
Espresso	3	Ice Latte	4.5
Americano	3	Iced Chai	5
Macchiato	4	Iced Matcha	5
Cortado	4	Black Iced Tea	4
Flat White	4		
Cappuccino	4	+ Add Almond Milk	50c
Latte	4.5		
Chai Latte	5		
Hot Chocolate	4		
Matcha latte	5		

## COLD DRINKS

Fresh Orange Juice	6
Juice of the Day	7
Fever-tree Gingerale	5
Fever-tree Soda	5
Healthade Kombucha	7

## TEAS

HERBAL 4

### ASHRAM AFTERNOON

*with basil, mint, rose petals, jasmine blossoms, cardamom, star anise + citrus*

### SIAM BASIL LEMONGRASS

*and notes of fresh basil, orange blossom, red mandarin petals, mint + sage*

### PIC DU MIDI

*with mint, organic black currant leaf and ginger*

BLACK TEAS 4

### BELLOCO BREAKFAST

*a full bodied blend of Indian, Chinese and Ceylon black*

### EARL GREY

*with Ceylon black tea, Sicilian bergamot and blue cornflowers*

GREEN / ROOIBOS 4

### MAJORELLE MINT

*with gunpowder green tea and vibrant mint + citrus twist*

### ETOILLE DE LINDE

*with tropical blend of organic green tea, passion fruit rose and marigold essence*

## AFTER 12PM

**JUICE OF THE DAY** 12

With Reyka Vodka or Millers Gin

**HOW BLOODY GOOD** 12

Roast Tomato, Beetroot, Sherry and Horseradish  
With Reyka Vodka or Martin Miller's Gin

**BRUNCH MIMOSAS** 10

\*\* Please ask your server for a list of full available drinks after 11am ( 12pm Weekends )

## DRINKS MENU

*two hands*  
RESTAURANT+ BAR

## DRINKS LIST

Please ask your server for a list of full list of our behind the bar liquors

### WINE

#### SPARKLING

Gruet, Blanc de Blancs, NV, <i>New Mexico</i>	12   35
Bodegas Covides, "Casteller", Cava Brut Rose, Catalonia	12   41
Pierre Gimonet "Selection Belles Annees" 1er Cru Blanc de Blancs Champagne NV	80

#### WHITE

Saint Clair, Sauvignon Blanc, <i>Marlborough '14</i>	12   38
St Urbans-Hof, Riesling, <i>Mosel '14</i>	12   38
Domaine Rolet, Cotes du Jura, Chardonnay '10	12   42
Schloss Gobelsburg, Gruner Veltliner '14	36
Holm Oak, Pinot Gris, <i>Tasmania '15</i>	51
Lieu Dit, Chenin Blanc, <i>California '14</i>	56
Hamilton Russell, Chardonnay, <i>South Africa '14</i>	64

### RED

The Pinot Project, Pinot Noir, <i>California '13</i>	10   38
Dievole, Chianti Classico, <i>Tuscany '13</i>	13   41
Dasche Cellars, Zinfandel, Dry Creek, <i>California '13</i>	14   51
Anne-Sophie Dubois Fleurie `l'Alchimiste, Gamay, <i>Burgundy '14</i>	15   48
Pirathon Shiraz by Kalleske, <i>Barossa Valley, Australia '13</i>	69
My Essential Wine Co, Cabernet Sauvignon, <i>California '13</i>	55
Ernesto Cantena, Siesta, Malbec, <i>Mendoza '13</i>	34
Chateau de Beaucastel, Coudoulet de Beaucaste, <i>Cotes du Rhone '13</i>	60

### DRAUGHTS

Narragansett Lage , <i>RI, USA</i>	7
North Coast 'Scrimshaw' Pilsne , <i>CA, USA</i>	9
Coopers Pale Ale , <i>NSW, AUS</i>	8
Montauk 'Driftwood' Ale <i>NY, USA</i>	8

### BEERS

Collete Farm House	8
Firestone Union Jack IPA	8
Austin Cider	8
Avery Ellies Brown Ale	9
Hitachino White Ale	12

### COCKTAILS

TWO HANDS ESPRESSO MARTINI <i>Reyka vodka, house coffee liqueur, demerara</i>	15
DISCO DAIQUIRI <i>Mount Gay Black Barrel, banana, lime, Demerara</i>	15
CHURCH STREET STEAMER <i>Choice of Black Bottle Scotch, Brenmivin Aquavit or Old Overholt Rye, spice, cider, butter</i>	15
THE DANDY LION <i>Martin Millers Gin, Lustau Manzanilla, dandelion cordial, lemon, orange bitters Served 'up' or 'long with soda</i>	15