

WAXFLOWER



BREAKFAST MENU

House cultured butter & House made preserves on 'Ned's Bake'
sourdough OR fruit toast / 8

Granola, berries, honey, lemon balm, yoghurt / 12

Waxflower dirty cheese toastie / 12

Peas, mint, broad beans, lemon, boiled egg sourdough / 14

Avocado, preserved lemon, sunflower seed on seeded sourdough / 15

Anchovies on toast, cavolo nero, lemon, fried egg / 18

'Salt Kitchen' pork & fennel sausage, mustard, house pickles, fried egg
sourdough / 19

Pastry selection daily / See display

Juices, drinks and take away wine from our cellar / Ask us

PLEASE PLACE ORDER AT THE COUNTER

WAXFLOWER



LUNCH MENU

Anchovies on toast, cavolo nero, lemon, fried egg / 18

‘Mr. Cannubi’ mortadella, ricotta, honey, lettuce, Dijon, pickles, baguette / 17

Grilled sweet potato, roasted red peppers, green tomato salsa, macadamia fetta baguette, crisps / 18

‘Salt Kitchen’ pork & fennel sausage, fried egg, pea, fennel, leaves, mustard jus / 18

‘Salt Kitchen’ Wagyu pastrami, beetroot & horseradish, sauerkraut, swiss cheese, dill cucumber Toasted seeded sourdough / 19

Market salad: Every day we order fresh seasonal vegetables to make our salads, direct from premium Victorian farms (see specials board)

Roasted beetroot & fennel, grains, leaves, pickled red onion, sherry vinaigrette / 16

Juices, drinks and take away wine from our cellar / Ask us

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Oysters, blood orange mignonette / 4	SMALLER
Marinated 'Mount Zero' olives / 5	
Salt & vinegar dadinho de tapioca, aioli / 9	
Jambon on toast, bbq peach / 14	
Asparagus, heritage carrot, watermelon, pea, sorrel / 16	
Raw Alphonsino, lemon myrtle, chilli, radish / 17	
'Gooralie' free range pork chop, fennel, mojo verde / 36	LARGER
John Dory, mustard greens, lemon myrtle béarnaise / 36	
Charcoal grill cauliflower, zucchini, daikon radish, burnt spring onion, skordalia / 28	
Beetroot, pearl barley, sherry, herbs / 12	SIDE
Garden leaves, seeds, herbs, vinaigrette / 9	
Chocolate tart, blood orange curd / 15	FINISH
Cheese selection / Ask staff for daily selection	

SUNDAY 22-NOV LUNCH MENU

PLEASE SCAN THE QR CODE BELOW TO CHECK IN



WAXFLOWER

EVENING MENU

Oysters, blood orange mignonette / 4ea	SMALLER
Marinated 'Mount Zero' olives / 5	
Salt & vinegar dadinho de tapioca, aioli / 9	
Anchovies on toast, green almond, lemon, olive oil / 15	
Jambon on toast, bbq peach / 14	
Asparagus, heritage carrot, watermelon, pea / 16	
Stracciatella, artichoke, green tomato, burnt spring onion / 17	
Raw sea bream, lemon myrtle, chilli, radish / 17	
Char. grill baby beetroot, almond, karkalla, radish, sherry, ricotta / 20	GRILL
Char. grill octopus, peppers, fennel, presrvd. lemon, herbs / 26	
Char. grill 'O'Connor's' beef rump, Tropea onion & black garlic, jus / 30	
Char. grill whole John Dory, mustard greens, mojo verde / 70	
Chocolate tart, blood orange curd / 15	FINISH
Cheese selection / Ask staff for daily selection	

