

Brunch from 7am till 3pm

By Lid&Jar's head chef 'Knott Wattana'

Lid&Jar fruit salad {VG}{GF}

With seasonal fruit, pistachio, freeze-dried strawberry, coconut granita, Lemon jelly

14.00

Bacon & egg roll {GF}

Free range fried egg with house-made tomato chutney, bacon & rockets on a brioche bun

10.00 {+4.00 Hash brown}

Granola muesli

House-roasted granola muesli with seasonal fruits & yoghurt

13.00

Acai bowl {VG}{GF}

With strawberries, blueberries, banana, coconut, passionfruit, seeds, nuts & chia seeds

14.00

Summer chia pudding {GF}

With seasonal fruits, seeds, nuts & dried raspberries

14.00

Benedict {GF}

Poached eggs on brioche roll with your choice of {Ham / Bacon / Tasmanian smoked salmon} served with broccolini & our house-made hollandaise sauce

18.00

The green bowl {VG}{GF}

With kale, avocado, quinoa, broccolini, asparagus, zucchini noodles, salsa verde & soft boiled egg

16.00 {+5.00 Tasmanian smoked salmon}

Avocado bruschetta {GF}

Medley tomato, avocado, goat cheese, basil with crispy bacon & poached egg on charred sourdough

18.00

The kransky

With scrambled egg, mozzarella cheese, rockets, semi-dried tomato & chilli aioli on a croissant

17.00

Crispy French toast {VG}

Served with {Bacon, poached eggs, strawberry & maple syrup} or {Fresh berries, banana, yoghurt, candied nuts, mascarpone & maple syrup}

19.00

Crumbed eggs & grilled mushrooms {VG}

Grilled mushrooms, asparagus, goats curd & crumbed eggs on toasted brioche or sourdough

18.00

Fresh corn fritters {VG}

Freshly cut sweet corn with Tasmanian smoked salmon, avocado with a poached egg

19.00

* {VG} : Vegetarian

* {GF} : Gluten free options available

*Substitutes may be charged depending on the value of the item

*Please note we cannot split bills for the table

Brunch from 7am till 3pm

By Lid&Jar's head chef 'Knott Wattana'

Big breakfast {GF}

With grilled bacon, chorizo, roast tomatoes, asparagus, field mushrooms with your choice of {Poached or scrambled eggs} on sourdough

21.00

Vegetarian breakfast {GF}

With grilled asparagus, avocado, kale, spinach, haloumi, tomatoes, field mushroom with your choice of {Poached or scrambled eggs} on sourdough

19.00

Granma's breakfast

With bacon, chorizo, mushroom, tomato, smoke salmon, haloumi, three way eggs, sourdough, hash brown, avocado, corn fritter & a choice of french toast or chia pudding

54.00 {Serves 2 people}

Kids Meals {Only for the little ones}



Fruit salad {VG} {GF}

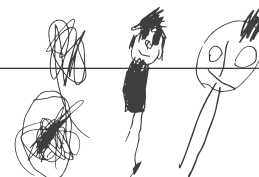
8.00

Ham & cheese toast

8.00

Waffle with chocolate, strawberry & ice cream

12.00



Sides {Each Item}

Smoked Tasmanian salmon / Haloumi / Bacon / Chorizo / Ham

5.00

Roast tomatoes / Mushrooms / Avocado / Goat cheese / House-made hash browns / Spinach / House-made tomato chutney / Extra two eggs {Poached / Fried / Scrambled}

4.00

House-made hollandaise

3.50

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Lunch

from 12pm till 3pm

By Lid&Jar's head chef 'Knott Wattana'

Pork yakitori {pork skewer}

With baby cos & julienne salad, yuzu gel, enoki

16.00

Crispy Tasmania salmon {GF}

Crispy skin Tasmanian salmon with avocado wasabi puree, edamame, orange, quinoa, broccolini, funnel & watermelon radish

23.00

Zoodle bolognese {VG}

Zucchini noodles with vegan bolognese sauce, chickpeas, kale & watercress

16.00

Crispy calamari salad {GF}

Fried sumac calamari with fresh mango, roquette, endive, radicchio salad & house-made herb lime dressing

19.00

Grilled chicken salad {GF}

Grilled chicken with lemon potatoes, radicchio, chard, rocket, cherry tomatoes, cucumber, yuzu soy dressing

18.00

Prawn chorizo linguini

Prawn & chorizo linguini with cherry tomatoes & fresh basil in a rich napolitana sauce

19.00

Chicken chimichanga

With bacon, mushroom, chipotle, mozzarella, herbs serve with salad & sriracha aioli

19.00

Squid ink risotto {GF}

Black risotto with prawn, calamari, cherry tomato, parmesan

21.00

Lid burger

Grilled grass-fed angus burger with cos lettuce, caramelised miso onion, tomato, pickled cucumber, cheese, roasted garlic aioli served with crunchy chips

19.00 {+4.00 Extra patty +3.00 Bacon}

Jar burger

Grilled house peri peri chicken with lettuce, pineapple, cheddar, tomato served with crunchy chips

19.00

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Lunch

from 12pm till 3pm

By Lid&Jar's head chef 'Knott Wattana'

Something for the table

Three dips with char pita bread

6.50

Steamed greens with chilli & almonds

7.00

Chips with sriracha aioli

8.00

Sweet potato chips with sour cream & sweet chilli

8.00

Tabouli salad {GF}

10.00

Sides {Each Item}

Smoked Tasmanian salmon / Haloumi / Bacon / Chorizo / Ham

5.00

Roast tomatoes / Mushrooms / Avocado / Goat cheese / House-made hash browns / Spinach / House-made tomato chutney / Extra two eggs {Poached / Fried / Scrambled}

4.00

House-made hollandaise

3.50

Kids Meals

{Only for the little ones}



Organic mini cheeseburger with chips

12.00

Pasta with fresh tomato sauce

12.00

Fish with chips

12.00

Chicken salad

12.00

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Dinner

By Lid&Jar's head chef 'Knott Wattana'

{Entrée}

Assorted olives

4.50

Three dips with charred pita bread

8.50

Buffalo wings with blue cheese dip

12.00

Prawns with caramelized pineapples & lemon jelly

12.00

Mackerel beetroot soy foam, edamame horseradish {GF}

17.00

Crumbed brie, prosciutto, melon with chilli jam

11.00

Quinoa sushi {VG}{GF}

11.00

Pork yakitori {pork skewer} with baby cos & julienne salad, yuzu gel, enoki {GF}

14.00

{Mains}

Wild snapper {GF}

With wasabi avocado purée, endive, funnel,
melon, rocket, lentil & gruyere

26.50

Squid ink black risotto {GF}

With prawn, calamari, cherry tomato, parmesan

23.00

Chicken chimichanga

With bacon, mushroom, chipotle, mozzarella,
herbs served with salad & sriracha mayo

21.00

Grilled 250g sirloin steak {GF}

With parsnip, heirloom carrot, watercress &
chimichurri sauce

24.00

Peri peri grilled chicken burger

With tomato, cheese, lettuce on brioche bun
served with crunchy chips

21.00

Herb crusted rack of lamb

With watercress purée, potato gratin, baby
carrot & red wine chocolate jus

26.50

Fried sumac calamari {GF}

With fresh mango, roquette, endive, radicchio
salad & house-made herb lime dressing

21.00

Zucchini bolognese {VG}{GF}

With vegan bolognese sauce, chickpeas, kale
& watercress

18.00

Lamb curry {GF}

With grilled lime, spiced pumpkin serve with
naan & rice

21.00

Prawn & chorizo linguine

With cherry tomatoes & fresh basil in a rich
napolitana sauce

21.00

Grilled grass-fed angus burger

With lettuce, caramelized miso onion, tomato,
pickle cucumber, cheese, roasted garlic aioli
served with crunchy chips

21.00

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Dinner

By Lid&Jar's head chef 'Knott Wattana'

{Sides}

House-made tabouli {GF}

10.00

Tossed greens with chilli & almond {VG}{GF}

7.00

Chips with chipotle mayo

8.00

**Sweet potato chips with sour cream
& sweet chilli**

8.00

{Desserts}

Lychee panna cotta with chocolate soil

14.00

**Gluten-free brownie with strawberry jelly,
raspberry coulis, matcha, ganache** {GF}

12.00

Selection of cakes

{Please ask our friendly staff for today's selections}

6.00 - 10.00

Kids Meals

{Only for the little ones}



Organic mini cheeseburger with chips

12.00

Pasta with fresh tomato sauce

12.00

Fish with chips

12.00

Chicken salad

12.00

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Drinks

Hand brewed coffees ☕ ☕

{ V60 or Aeropress - Please ask staff for origins }
6.00

Batch brew

4.00

Crazy Uncle Frankie's cold drip coffee ☕ ☕

8.20

Black {Long black / Short black}

3.50

White {Latte / Flat white / Cappuccino}

3.80

Magic coffee ☕

Double ristretto with milk served in a 160ml cup
4.30

Iced black / Iced white

5.00 / 5.50

Mocha / Iced mocha

4.50 / 6.00

Hot chocolate / Iced chocolate

4.50 / 5.50

Milkshakes

Vanilla / Oreos / Tintam / Mint slice / Honeycomb
6.80

Fruit smoothies

Strawberry / Blueberry / Mango
5.50

Loose leaf tea

English breakfast / French earl grey /
Peppermint / Spiced chai / Sencha green tea
6.00

Iced tea ☕

Australiana - Eucalyptus with lemon thyme
Fruity tutti - Raspberry & apple with lemongrass
5.50

Chai latte {Served in a teapot}

6.00

Lid&Jar's seasonal cold pressed juices ☕ ☕

Most nutritionally complete juice with no additives
or preservatives

Pure orange /
Watermelon & strawberry /
Pineapple, passionfruit & coconut water /
Green apple, pear, spinach & coconut water
7.30

Larger size / Soy / Almond / Decaf / Extra shot / Caramel or hazelnut syrup

0.50

Soy or almond milk for iced drinks / Ice cream

1.00

Babychino

1.50

☕ House recommendation

Wine



{Sparkling}



Emily Brut Cuvée - Piccolo 200ml {King Valley, VIC}

Subtle apple & peach aromas with bright, clean flavours & a soft citrus & cream feel in the mouth. Refreshing & satisfying.

Bottle

7.70

{White Wine}



Not Your Grandma's - Riesling {Eden Valley, SA}

Delicate floral, lime & lychee fruit aromas are followed by apple & even mandarin characters on the palate. Great acidity & intensity of fruit.

Glass

Bottle

7.70

30.00

Redbank 'Sunday Morning' - Pinot Gris {King Valley, VIC}

Delicate aromas of rose petal, nashi pear & ripe golden apple. Generous texture & juicy quality on the palate with lingering finish of Turkish delight.

Glass

Bottle

8.00

33.00

Pencarrow - Sauvignon Blanc {Martinborough, NZ}

Tropical fruit such as passion fruit, kiwi fruit & pineapple. Vibrant & fresh with amazing fruity flavours.

Glass

Bottle

8.20

35.00

{Rose}



West Cape Howe Rose - Tempranillo {Great Southern, WA}

Pomegranate & cranberry on the nose with a hint of strawberry. Generous natural acidity on the palate with a hint of sweetness & creamy vanilla.

Glass

Bottle

7.50

28.00

{Red Wine}



Hāhā - Pinot Noir {Marlborough, NZ}

Dark cherry, plum & spice aromas. Black dark fruit aromas combine with savoury note, silky smooth Texture with excellent weight & satisfying finish.

Glass

Bottle

8.00

33.00

Catena Zapata 'Alamos' - Malbec {Mendoza, ARG}

Amazing complexity on the nose with a delicate & elegant smoky aromas of seasoned wood & luscious dark fruit.

Glass

Bottle

7.90

32.00

Earthworks - Shiraz {Barossa Valley, SA}

X-mas pudding, blackberry jam with hints of cinnamon & vanilla. Delicious palate with blackberries & black forest cake followed by slippery quality.

Bottle

30.00

Sister's Run 'Old Testament' - Cabernet Sauvignon {Coonawarra, SA}

Ripe cherry with a hint of leafy & dusty oak. The palate is silky smooth with generous fruit & dry finish.

Glass

Bottle

7.70

30.00

Beer

White Rabbit - Pale Ale

White Rabbit's Pale Ale is a beer with superb balance between delicate fruit notes and subtle spice supported by well-integrated malt and plenty of aromatic hops.

8.70

White Rabbit - White Ale

White Rabbit White Ale delivers refreshing hints of coriander, juniper berry and bitter orange, with fresh fruity aromas and only a gentle amount of bitterness. A touch of local honey naturally conditions the Ale.

8.70

Feral - Sly Fox

A sneaky little summer {all year round} ale that's light on its feet but still packs a punch of flavour. It's lightly filtered for a vibrant hoppy, citrus aroma with a clean bitterness that pairs perfectly with a hot summers day.

8.70

Feral - Hop Hog

With the addition of a heavy dose of American Hops during the boil & late in the fermenting stage, Hop Hog produces a strong pine needle & citrus aroma, followed by an aggressive bitterness & a dry finish... + Just a little fruity.

8.70

Kirin / Peroni / Corona / Crown

7.40 / 7.40 / 7.80 / 7.80