

FROM ON HIGH

Brunch ALL DAY

Choice of Bread , House Preserve/Relish, House Cultured Butter	
Fruit bread	\$9
Bread of the day (see waiter)	\$8
GF Bread of the day (see waiter)	\$9.50
GF Fruit Bread	\$10
Yuzu Goats Cherve Hotcakes , Blueberry, Pink Lady Maple Thyme Toffee Apple, Granola	\$18.90
Goji Panacotta , Mandarin, Yoghurt, Granola, Fresh Berries (GF)	\$14.90
Coconut Wild Sticky Rice , Green Tea, Mandarin, Black Rice, Almond (GF)	\$16.90
Pepperberry Cured Salmon , Corn, Pickled Red Cabbage, Charred Coz (GF)	\$21.90
Smoked Tomato , Avocado, Lime, Beetroot, Toast, Herbs	\$17.90
Bahn Xeo (Coconut, Mung Bean Crepe) , Crab Meat, Heirloom Tomato, Asparagus, Chilli, Cabbage, Herbs, Nuoc Cham	\$19
How do you like your Eggs? Toast, House Relish. (GF Option Available)	\$11.90
<i>Sides:</i>	
Goats Cherve	\$3.90
House Relish/Preserve	\$3
Egg	\$2.50ea
Spring Asparagus	\$4.50
Avocado	\$4.50
Berkshire Bacon	\$4.50ea
Pepperberry Salmon	\$5.50
Pork and fennel sausage	\$5.50
GF Bread	\$2.50
GF Fruit bread	\$3.90

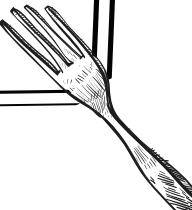
Lunch FROM 11:30am

Salmon , Miso Broth, Crispy Chicken Skin, Spring Onion, Wood Ear Mushroom, Green Tea Soba Noodles, Radish (GF)	\$23.90
Freekah Risotto , Skordalia, Herbs, Poached Egg (GF)	\$20
Spiced Chicken , Carrot Hummus, Cauliflower, Beetroot, Leaves, Burnt Honey Dressing (GF)	\$23
Nori & Lime Crusted Pumpkin , Walnut, Smoked Tomato, Shallots, Fresh Peas, Dressed leaves (GF)	\$19
Thyme Roast Pork and Garlic Roll , Fennel, Apple, Pickled Cucumber	\$17
Handcut chips , Burnt Honey Aioli (GF)	\$10

Our philosophy

Our philosophy here at From on High is to build a strong team around fun, respect and seeing our beloved guests walk out with a smile from ear to ear after enjoying the fresh local ingredients sourced by our passionate staff and suppliers.

Our food is sustainable. We use as much of the ingredient as we possibly can, and what's not used in our dishes is placed in compost and utilised other ways.



FROM=ON=HIGH

Coffee

Black	Short \$3.2 / Long	\$3.6
Macchiato	Short \$3.2 / Long	\$3.6
White		\$3.8
Hot Choc		\$4
Hot Mocha		\$4.2
Chai Latte		\$4.2
Turmeric Latte		\$4.6
Matcha latte		\$4.6
Bonsoy/Milk Lab Almond/Milk Lab Lactose Free		.50

Organic Teas

English Breakfast		\$4.2
Earl Grey		
Peppermint		
Green		
Jasmine		
Lemon Grass & Ginger		
Matcha Tea		\$4.6

Ice Cream Cold

Iced Chocolate		\$5.9
Iced Coffee		\$5.9
Milk shake		\$5.9
Choc, Coffee, Mocha, Caramel, Vanilla, Strawberry		

Cold

Freshley Squeezed OJ		\$7
Home Made Iced Tea (see waiter for todays flavours)		\$6
Sodas.		\$4.9
Raspberry & Lemon		
Salted Cucumber & Mint		
Cherry and Pomegranate		
Lemonade		
Ginger ale		
Cola Six		
Mineral Water		\$5

Beer 330ml

Furphy		\$6.5
Stone & Wood Pacific Ale		\$7.5
Hawthorn Pale Ale		\$7.5

Wine

Sparkling

NV Ca'di Alte Prosecco, Veneto, Italy		\$9
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White

The Pass Sauvignon Blanc, Marlborough, NZ		\$9
Prima Alta Pinot Grigio, Sicily, Italy		\$9

Rose

Mesta Rose Organic, Ucles, Spain		\$9
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Red

Bluemark Shiraz, Barossa valley		\$9.5
Pike & Joyce Rapide Pinot Noir, Adelaide Hills		\$9.5

