

LUNCH from 12

KIWI SMASH BROGER (gfo) 15.5 Grassfed tallow beef patties, fried egg, cheese, lettuce, tomato, pickled beetroot, brioche bun, dijonaise, ketchup, smoky dill pickle served with tallow fries	SEASONAL TOAST (v) (gfo) (n) 13.5 Crushed miso roast pumpkin, confit garlic mushrooms, sourdough toast, poached egg, house made whipped ricotta, hot honey & smoked almonds
CRISPY MOTHER CLUCKER BROGER (gfo) 14.8 Fried chicken thigh, apricot Sichuan sauce, lettuce, shredded cabbage, brioche bun, buttermilk ranch, lime onions & tallow fries	FUN & FLO (v) (gfo) 13.5 English muffin ½ confit garlic flat cap mushroom ½ buttered greens, poached eggs, brown butter hollandaise & sunflower dukkah
CRAB AND PRAWN TAGLIATELLE 16.5 Chopped king prawn, crab, tagliatelle, chive dashi butter, white wine, chilli, thyme crumbs, house made ricotta	ROYALE BENE (gfo) 15.0 Treacle & orange cured salmon, English muffin, poached eggs, brown butter hollandaise & sumac
CHARRED HISPI (gf) (v) (vgo) (n) 14.0 Confit hispi cabbage finished on the chargrill, labneh, curried chickpea, macadamia, dukkah, harissa, pomegranate, crispy oil, preserved lemon	BRISKET BENE (gfo) 14.5 Slow cooked Yorkshire beef brisket, English muffin, poached eggs, brown butter hollandaise & crispy shallots <i>Upgrade to croissant +1</i>
HOUSE MADE GRANOLA (n) (v) (vgo) 8.5 Almond, hazelnut & cocoa granola, yoghurt, date, banana, miso caramel, peanut butter	FRIED CHICKEN BENE (gfo) 14.5 Toasted sourdough, shredded cabbage, apricot Szechuan smothered fried chicken, poached eggs, brown butter hollandaise & toasted sesame furikake
AVO & GREENS TOAST (vg) (gfo) 11.8 Toasted sourdough, smashed avocado, heirloom tomatoes, spinach feta cream, citrus pickled onions, rocket, sunflower, dukkah & crispy chilli oil <i>Add poached egg +2</i>	TAMPER CLASSIC - MINCE ON TOAST (gfo) 15.0 Ciabatta toast topped with Tamper's classic grassfed beef mince recipe, poached egg, chicken salt crisps, pecorino, buttermilk ranch
CORN & CORIANDER FRITTERS (v) (gf) 13.5 Corn, chilli, coriander, spinach, beetroot crema, avocado, house made ricotta, poached egg, hot honey	SWEET
SHROOMS ON TOAST (n) (gfo) (vg) 13.5 Mix mushrooms, confit garlic cream, watercress & rocket, macadamia, thyme crumb allium oil	CLASSIC FRENCH TOAST 12.5 Brioche, mixed berry compote, maple syrup, bacon, vanilla mascarpone & icing sugar
CHILLI CRAB SCRAMBLE (gfo) 14.7 Scrambled eggs & crab meat cooked in Nam prik pao butter, on toasted sourdough with sour cream, crispy chilli oil, nori furkake	FRENCHY OF THE MONTH 13.0 Please see the specials board or ask a member of staff
TURKISH EGGS (v) (gfo) 13.5 Garlic labneh, poached eggs, harissa oil, tomatoes, lime pickled onions, fresh dill, sunflower, dukkah & crispy chilli oil, focaccia	BRULÉED LEMON & POLENTA CAKE (v)(n) 7.0 Bruleed housemade lemon drizzle loaf, limoncello syrup, whipped vanilla mascarpone, pistachios & early harvest olive oil
SIDES	ADD ONS
Tallow fries 5.0 w/ chicken salt or Maldon salt & aioli	Thick cut streaky bacon (gf) 3.8
Tallow crispy pink fir potato (vo) 6.0 w/ chilli salt, chives, onions & dill ranch	Rosemary hash brown (gf) (v) 1.5
Corn ribs (v) 5.5 w/ smoked tajin salt & lime	Treacle & orange cured salmon (gf) 4.7
	Crispy ewes milk halloumi (gf) (v) 3.7
	Smashed avocado (vg) (gf) 3.2
	Braised brisket (gf) 4.5
	Poached free range egg 2.0
	Confit garlic flat cap mushrooms 3.5