

BREAKFAST 7 - 3

Toast with butter & seasonal spreads

sourdough or light Rye 7.50

fruit toast or gluten Free 8.50

ham & cheese croissant or toastie 8.00

Bacon & Egg Pide Roll 8.90

w housemade bbq sauce

House Granola (V) 13.90

with yoghurt panacotta, seasonal fruits, organic honey, nuts & seeds

Mixed Berry Bircher Muesli (V) 13.90

w apple, lemon balm, crumble & greek yoghurt

Red Chilli Scrambled Eggs 15.90

smoked bacon, spring onion, coriander, parmesan, cherry tomato & toast

Buttermilk Hotcake (V) 16.90

seasonal fruit, honeycomb, Canadian maple, almond flakes, vanilla mascarpone & edible flowers

Smashed Avocado on Sourdough (V) 16.90

poached eggs, soft herbs, goats feta & house dukkha

Sweet Corn & Zucchini Fritters 17.90

served with crispy bacon, beetroot relish & herb salad

Eggs Cooked Your Way 9.90

scrambled, poached or fried on toast

Eggs Benedict 16.90

grandmother ham, poached eggs, apple jam & hollandaise on toast

Modern Paleo (GF) 19.90

smoked salmon, chargrilled broccolini, honey roasted pumpkin, smashed avocado, poached egg, mixed nuts, seeds and lemon & tahini dressing

Kids Pancake 10.90

w seasonal berries & honey

Big Breakfast Board 21.90

scrambled eggs, bacon, sourdough toast, housemade hash brown, smashed avocado, mushrooms, blistered tomato & a side of granola w seasonal fruits

LUNCH 11 - 3

Crumbled Eggplant Chips (V) w rosemary salt & balsamic mayo (V)	11.90
Pulled Pork Tacos(2) w asian slaw, coriander & sriracha mayo	14.90
Crispy Southern Chicken Baguette avocado, melted cheddar, coleslaw & chilli jam	12.90
Hand Cut Chilli Salted Calamari lime sauce & heirloom tomatoes	14.90
Free Range Herb Roasted Chicken & Avocado Superfood Salad w garden leaves, sweet corn, heirloom tomato, toasted seeds & lemon vinaigrette dressing	18.90
Grilled Porterhouse Steak Sandwich caramelised onion, melted cheese, pickles, lettuce & chimichurri sauce	15.90
Crispy Chicken & Mixed Slaw Roti Wrap w soft cheese & chipotle aioli	12.90
Smashed Avocado & Mushroom Roti Wrap w mixed greens, sunblushed tomato & lemon dressing (V)	11.90
Classic Cheese Burger wagyu beef, pickles, smoked cheese, lettuce, tomato, ketchup & side of rosemary salted crispy chips	14.90
Warm Lamb Fillet & Feta Salad w beetroot, wild rice, garden leaves, seeds + spices & aged balsamic vinegar	19.90

LITTLE ONES UNDER 12

Fried Chicken Tenders with Chips **12**

Mini Cheese Burger & Chips **12**

SIDES

Tomato/Mushroom/Beetroot Relish/Extra

Egg/Toast/Bacon **3**

Avocado/Hash Brown **4**

Gluten Free Toast **2**

SWEETS

Please See our Display for Daily Selection

GF = Gluten Free / Vegan Option Just ask

Feel Free to ask about our Food Specials

BEER & CIDER

Asahi	9.00
James Squire One Fifty Lashes	9.50
Pipsqueak Apple Cider	9.00

WINE LIST

	Glass	Bottle
Sparkling		
Salatin Prosecco, Italy	10.00	37.00
White		
Green Acres Sauvignon Blanc- Marlborough, NZ	9.50	37.00
Little Vespa Pinot Grigio- King Valley, VIC	8.50	35.00
The Prince Chardonnay- Macedon, VIC	9.50	38.00
Little Vespa Moscato- King Valley, VIC	8.50	35.00
Red		
Down the Rabbit Hole Tempranillo- McLaren Vale SA	10.00	38.00
Arlewood Cab Merlot- Margaret River	9.00	36.00
The Prince Cabernet Sauvignon- Pyrenees, VIC	9.50	37.00

COFFEE

	Small	Regular
Coffee- latte, cappucino, long black, flat white, short black, macchiato, magic	3.50	4.00
Hot Chocolate – with marshmallows	4.00	4.50
Mocha	4.50	5.00
Chai Tea, Chai Latte or Dirty Chai (50c extra)	5.00	5.50
Tea by Tea Drop- English breakfast, supreme earl grey, peppermint, chamomile, honeydew green, lemongrass & ginger, lavender grey, fruits of eden		4.50

COLD DRINKS

Iced Coffee, Iced Mocha, Iced Choc	6.50
Ice Tea — zesty lemon, mango & chamomile or peach	5.50
100% Pure Fresh Juice — orange, apple, watermelon, beetroot apple ginger or orange mango passionfruit	6.50
Soft Drinks – coke, coke no sugar	4.00
Mineral Water -Sparkling or Still	4.00
Italian Mineral Water - chinotto, blood orange, cranberry, lemonade or ginger beer	5.00
Lemon, Lime & Bitters	6.00