

All Day Breakfast

Big Breakfast two eggs, bacon, mushroom, chorizo, sautéed spinach, roast tomatoes, sourdough toast	27.5
Vegetarian Big Breakfast two eggs, roast tomatoes, pumpkin, sautéed spinach, quinoa, haloumi, cauliflower pakoras, sourdough toast	26
Smashed Avocado poached egg, crumbled feta, yoghurt hummus, cherry tomatoes, roast chickpeas, tomato salsa, pomegranate molasses, multigrain toast	24.5
Eggs Benedict poached eggs, Smoked salmon, corn croquettes, wilted spinach, caper berry, hollandaise	25.5
Spiced chili Beans , avocado, roasted sweet potato, toasted pita Add chorizo	23 6
Open Face Omelette chorizo, mushroom, bocconcini, chilli, sourdough toast	19.5
Roast Butternut Pumpkin poached egg, sautéed spinach, feta cheese, parsley sauce, roasted tomato, almonds, parmesan crisp, multigrain toast	22.5
Spicy Shakshuka eggs baked in tomato, red capsicum, chilli + onion sauce, toasted pita	22.5
Bacon + Egg Roll on Turkish bread	15
Toast sourdough, multigrain, Turkish, fruit loaf or gluten free (extra \$1) Choose blueberry + chia seed jam, raspberry + rosewater jam, orange marmalade, vegemite, peanut butter, Nutella	6.5/8

Eggs on Toast your choice of one or two eggs poached, scrambled, or fried	9.5/13.5
Sides lemon hollandaise, aioli sautéed spinach, roast tomatoes, mushrooms, feta, extra egg, avocado, hash brown smoked salmon, bacon, chorizo, haloumi,	3 5 6
Fresh Fruit Salad fresh cut seasonal fruits, natural yoghurt, honey	17
Toasted Muesli oats, nuts, seeds, fresh fruit, yogurt, side of milk	17.5
French Toast brioche bun, bacon, maple syrup	18
Quinoa, Millet, Buckwheat + Sago Porridge (GF) fresh fruits, spiced granola, flaxseed, pepitas	19
Homemade Yoghurt , fresh fruits, spiced granola, strawberry, and rhubarb compote	14
Toasted Bagel blueberry + chia seed jam, raspberry + rosewater jam, orange marmalade, vegemite, peanut butter, cream cheese (extra \$2)	7.5
Croissant freshly baked, jam and butter Croissant open grilled with ham and Swiss cheese	6 12
<i>*Gluten Free available with most meals, please ask wait staff for vegetarian and vegan options</i>	

Saigon Taste Special

Vietnamese Pho Noodle soup with sliced beef	19
Special Pho Noodle soup with 2 types of sliced beef, beefball	24
Vietnamese Beef Stew Slow-cooked with tender beef chunks, fragrant lemongrass, star anise, carrot ... served with bread	24

Lunch

Soup of the Day sourdough toast, butter	15
Crunchy Vegetable Salad carrot, beetroot, spinach, apple, broccoli, bean sprouts, toasted pepitas, kale chips, vegetable spring roll, plum dressing ADD Grilled Chicken	19.5 +6
Greek Salad tomato, cucumber, olives, capsicum, feta, red onion, cos lettuce ADD Grilled Chicken, Calamari or Salmon	18.5 +7
Trio of Salmon , salmon terrine, grilled salmon, smoked salmon, quinoa salad, avocado, lemon dressing	25
Toasted Sandwich tomato and Swiss cheese, sourdough ADD Ham	11 +2
Grilled Moroccan and lemon Chicken Sandwich , slaw, toasted multigrain	18
Smoked Salmon Bagel avocado, dill crème fraiche	18.5
Chicken Burger brioche bun, fried chicken, swiss cheese, cos lettuce, pickled cucumber, chutney, aioli, chips	23
Steak Sandwich sliced minute steak, tomato, feta, onion, cos lettuce, piri piri dressing, onion rings, chips	26
Chips ADD Aioli	9 +3

Our kitchen close daily at 3pm

Lunch Special

2 courses for \$37

Your choice of entrée + main or main + dessert

2 courses and a glass of wine \$45

Available Monday to Friday (11.00am till 2.00pm)

Entrée

Caramelized Onion and Smoked Bacon Tart

Soup of the Day

Chicken Liver Pâté apple jelly, gherkins, toast

Homemade Vegetable Spring Rolls ginger, chilli dipping sauce

Fried Lamb Brains mashed potato, capers, lemon butter

Main

Grilled Vegetable Stack Napoli sauce, cauliflower fritters

Sautéed Calamari lemon risotto, kale chips

Crumbed Salmon mashed potato, green vegetables, lemon butter sauce

Chorizo Penne Napoli sauce, parmesan cheese

Coq au vin, Slow cooked chicken in red wine on mashed potato

Slow Cooked Lamb Shank rosemary and eggplant jus, pilaf rice

Dessert

Sticky Date Pudding orange, toffee sauce, vanilla ice cream

Dark Belgium Chocolate Mousse raspberry sauce, chocolate bark

Vanilla Crème Brulée, fresh fruits

strawberry and lemon sorbets

Lemon tart with rhubarb coulis



Les entrées

Tarte aux oignons Caramelised onion and smoked Bacon Tart	14.5
Paté de foie de volaille et sa gelée de pomme Chicken Liver paté, apple jelly, gherkins	16.5
Soup du jour Soup of the day	14.5
Soupe à l'oignon gratinee Onion soup, with melted cheese croutons	16
Triologie de saumon Salmon trio, terrine, smoked and grilled salmon, with avocado and quinoa salad	20
Moules farcies au beurre a l'aïl Baked mussels stuffed with garlic + parsley butter	16.5
Salade de crudité, vinaigrette aigre douce Crunchy vegetable salad carrot, beetroot, spinach, apple, broccolini, bean sprouts, toasted pepitas, kale chips, plum dressing	15.5
Crevette poelees, frites de pois chiche, sauce au beurre de cacahuettes, Sauté prawns with chickpea fries peanut sauce	19.5

**Gluten Free available with most meals, please ask wait staff for vegetarian and vegan options*

Les plats principaux

Assiette végétarienne Grilled vegetables stack, Napoli sauce, cauliflower fritters.	27
Mandoline bouillabaisse Seafood stewed in light broth, steamed potatoes	35
Cuisse de canard confit Duck confit, croquette potato, green beans, and port wine sauce	33
Escalopes de veau, sauce aux champignons Veal scallopines, sauté zucchini and eggplant, Mushroom sauce	34
Le poisson du jour Fish of the day	35
Entrecôte grille, pomme de terre coin de rue, ratatouille, sauce moutarde Grilled porterhouse, crispy potatoes, ratatouille, and Dijon mustard sauce	37
Coq au vin Braised chicken, marinated in red wine, mashed potato	31

Les desserts

Mousse au chocolat Dark Belgium Chocolate mousses raspberry sauce, chocolate bark	15.5
Sticky date pudding Sticky date pudding orange and toffee sauce, vanilla ice cream	15
Crème brulée Vanilla crème brûlée fresh fruits	16.5
Tarte au citron Lemon tart, strawberry rhubarb coulis	14.5
Isles flottantes Floating island vanilla custard, soft meringue, toffee sauce, toasted almonds	14.5
Les trois sorbets Trio of sorbets	14.5
Add cream or a scoop of ice cream	\$3

Dinner Menu



Dinner Special

2 courses for \$48

Your choice of entrée + main or main + dessert

2 courses and a glass of wine \$58

Entrée

Caramelized Onion and smoked Bacon tart

Soup of the Day

Homemade Gnocchi chicken, mushroom, roast garlic

Vegetable Spring Rolls ginger, chili, tomato sauce

Fried lamb brain, on mash potato, lemon caper sauce

Main

Fish of The Day

Slow Cooked Lamb Shank rosemary, eggplant broth, basmati rice

Chicken tenderloin with spiced chili bean, avocado and sweet potato

Vegetable Risotto with wilted spinach and roasted cashews

Dessert

Sticky Date Pudding orange and toffee sauce, vanilla ice cream

Dark Belgium Chocolate Mousse raspberry sauce, chocolate bark

Vanilla Crème Brulée, fresh fruits

Trio of sorbets

Floating Island vanilla custard, soft meringue, toffee sauce, almonds



Coffee

Latte, Cappuccino, Flat white, Mocha	5/5.9
Long Black, espresso	4.5
Short Macchiato, Long Macchiato	5
Hot Chocolate marshmallow	5/5.9
Extra Shot, Decaf.	+.5
Soy, Almond, Coconut, Lactose Free	+.8

Chai calmer sutra wet leaf, pot, soy, side honey	6.9
Turmeric Latte fresh house blend, coconut + almond milk, cinnamon	5.5
Matcha latte	5.5
Larsen + Thompson Tea loose leaf English Breakfast, Earl Grey, China Green, Peppermint, Chamomile, Lemongrass + Ginger	5.9

Vietnamese Iced Coffee	7.5
Iced Coffee, Iced Mocha with ice cream	8
Iced Latte	6.5/7.5
Iced Chocolate	8/9

Smoothies

Up +Go blueberry, Banana, almond milk	12
Mango bliss mango yogurt fresh mint	
Have a go raspberry, orange, banana, ice cream and strawberry sauce	
Wake up strawberry, raspberry, banana, yogurt, and orange juice	
Green apple, kale, spinach banana and orange juice	

Milkshakes

Chocolate, strawberry, Caramel, Banana, Vanilla, blue Haven, Nutella, lime	9
Kids milkshake	7

Soft Drinks

Sparkling Mineral Water 300ml/750ml	5/11
Still Mineral Water 300ml	4.1
Sparkling Prebiotic soda	5.9
▪ Ginger lemon grass and lime	
▪ Raspberry and rose	
▪ Passionfruit, peach, and berry	
▪ Pineapple, lime, and mint	
Sparkling Apple Juice (300ml)	5.9
Coke, Sprite, Coke No Sugar (Bottle)	5.5
Coke, Sprite, Coke No Sugar (Can)	4

Fresh Juices

Design your own	10.5
Orange, apple, carrot, celery, beetroot, watermelon, lemon, ginger	
Kids fresh juice	8

Beer

James Boags Premium	9
Cascade Premium Light	7.5
Corona	9
Stella Artois	9
Fat Yak	9.5
Red Peroni	9

Sparkling

Sparkling and crème de framboise	16
Edmond Therry, Blanc de Blanc; France	15/70

White

2023 ‘L’Instant’, sauvignon Blanc, France	15/69
2023 Colour of the south Pinot Gris Adelaide Hills	15/69
2024 Miners Ridge, Riesling, The Grampians VIC	15/69
2023 Zest, Chardonnay, Clare Valley, SA	15/69

Rosé

2024 Miners ridge Rose, the Grampians VIC	15/69
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Red

2021 YVPN Yarra Valley Pinot noir	15/69
2022 Cru Godard, cote de Bordeaux Merlot, Cabernet Franc, France	15/69
2022 Banks Targo, merlot, Coonawarra, SA	15/69
2023, Deep Purple Hand, shiraz, Barossa Valley, SA	15/69
2015 Sandhurst Ridge-Fringe cabernet sauvignon, Bendigo VIC.	15/69