

COFFEE

House Blend by Gather'd	5.3
+ Bonsoy / almond milk / oat milk / coconut milk / lactose free milk	+1.0
Specialty Coffee by Gather'd	
Batch Brew / Cold Brew	5.8
Single Origin	5.3

HOT & NOT COFFEE

Mock Chocolate - Junior Dark 50% Cacao / Original Dark 70% Cacao	7.0
Raja Chai Latte / Pot of Chai Tea / Organic Matcha Malden Latte	5.5
Raja 'Today' Tea - Fresh Ginger & Lemon, Honey, Turmeric, Lemon Myrtle, Kaffir Lime Leaves, Schizwan Pepper	6.5
Immunity Boosting Shot	5.0
Tea by Mayde	4.5
English Breakfast / Earl Grey / Green Sencha / Peppermint / Chamomile	
Lemongrass Ginger	
Cleense - Tulsi, Nettle Leaf, Dandelion Leaf, Red Clover, Corn Flowers	

SOMETHING CHILLED

Coca Cola / Sprite / Coke Zero	7.0
Lemon, Lime & Bitters	8.5
Soft Drinks by StrangeLove	7.0
Double Ginger Beer / Holy Grapefruit / Yuzu	
Soft Drinks Cans by StrangeLove and Bobby	5.5
See the selection in the display fridge	

Cold Pressed Juice by Supagreen

Organic Orange Juice / Cloudy Apple	8.0
Watermelon, Apple, Mint	9.5
Beetroot, Carrot, Orange, Apple	9.5
Carrot, Orange, Pineapple, Ginger	9.5
Kale, Celery, Apple, Lemon, Ginger	9.5

Kids Juice by Supagreen

Organic Orange Juice / Cloudy Apple / Watermelon, Apple, Mint	5.5
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SOMETHING STRONGER

After 10am on Sundays, all day other days	
Beer	
Goat Lager / Kaiju Krush Tropical Pale Ale	12.5

Sparkling

Angel in the Room, Prosecco, Murray Valley	12.0/55.0
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White

Fosselle, Pinot Grigio, King Valley	14.0/55.0
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Rose

Ladies of the Round Table, Sangiovese Rose, King Valley	14.0/55.0
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Cocktails

Aperol Spritz - Aperol, Prosecco, Soda	18.0
Espresso Martini - Maker Espresso, Vodka, Kahua Liqueur, Vanilla Galliano	20.0
Mimosa - Prosecco, Orange Juice	12.0
Vodka, Lemon, Lime & Bitters	17.0

10% surcharge on weekends | 15% surcharge on public holidays | Kitchen closed 2.30pm | Wait @ .ninetyards.

ALL DAY BRUNCH

Toast - Selection of Sourdough, Multigrain	9.5
Fruit Toast	+1.0
Gluten Free	+2.0
Eggs Your Way on sourdough (poached, fried, scrambled) (dfl, gfo)	15.5
Egg & Bacon Roll - Egg, bacon, cheese & tomato relish ciabatta toastie (dfo, gfo)	19.0
+ Add house-made chili jam	+2.0

Banana Chocolate Loaf with maple butter

Raspberry Granola - Nine Yards signature raspberry granola with oat milk panna cotta, vanilla stewed apple and rhubarb, strawberry syrup and kiwi fruits. Your Choice of Dairy, Almond OR Oat Milk (gfo, dfl, n)	21.0
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Spiced Oat Porridge - Cardamom and allspice porridge with cherry jam, maple pistachio crumb, orange blossom coconut labneh and a sweet milk syrup	19.5
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Crushed Avocado - House crushed avocado on multigrain toast with Danish feta, green tomato, pomegranate, Everything bagel spice and micro salad (dfo, gfo, vegan-opt)	23.5
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+ Add egg	+4.0
+ Add smoked salmon	+7.0
+ Add chili oil	+2.0

Prawn Toast Chilli Scramble - Toasted black sesame brioche prawn toast, scrambled egg, toasted chilli oil, avocado sauce, pickled red chilli and spring onion	28.0
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Pea, Zucchini and Chickpea Fritters - served with a macadamia pesto, lemon yoghurt, orange fennel salad and smoked almond dukkah (dfl, gf, n)	23.5
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+ Add egg	+4.0
+ Add smoked salmon	+7.0

Baked Eggs - Free range eggs baked in smoky chipotle, tomato and black bean sauce with seeded feta crust, garlic tossed ciabatta and lemon herb labneh	27.0
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+ Add slow cooked lamb shoulder	+8.5
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Build a Benedict - Poached eggs, house potato hash, lemon chive hollandaise and your choice of crispy bacon with Everything bagel spice or smoked salmon with caper dressing or roasted mushroom with salsa verde	27.0
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The Whole Nine Yards - Big Breakfast with crispy bacon, chicken chipolatas, spicy baked beans, sauteed lemon spinach, avocado and chili jam served on multigrain	28.5
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LUNCH - AVAILABLE ALL DAY

Green Bowl - Broccoli, avocado, smoked almond, kale, buckwheat, pepitas, pickled cucumber, green tahini dressing, native dukkah (n, gf, vegan)	21.5
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+ Add egg / feta	+4.0
+ Add bacon / halloumi / smoked salmon	+7.0
+ Add grilled marinated chicken / slow cooked lamb shoulder	+8.5

Sumac Pumpkin Salad - Roasted sumac pumpkin with fried halloumi, mix greens, quinoa, semi dried tomatoes, pickled radish and pomegranate and lemon dressing	23
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+ Add grilled marinated chicken / slow cooked lamb shoulder	+8.5
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Chicken Schnitzli Roll - Panko crumbed chicken schnitzli with white cabbage, aged vintage cheddar, green gherkin mayo served on a toasted milk bun with magic salt	20.0
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+ Add bacon	+7.0
+ Add fries	+5.5

Beef Rigatoni - 12 hr smoked chilli and beef brisket ragu, rigatoni, roast broccoli, whipped lemon ricotta and salsa verde	29.0
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Fries with garlic aioli	10.0
Side of Fries	6.5

Please ask our staff for this week's specials**SIDES**

Chilli oil / chilli jam / garlic aioli	2.0
Extra egg / tomato relish / chive hollandaise / feta	4.0
Avocado / fresh tomato / spinach / mushrooms / 1/2 hash/beans	5.5
Bacon / halloumi / chicken chipolata / smoked salmon	7.0
Grilled marinated chicken / slow cooked lamb shoulder	8.5

KIDS

1 egg on toast (poached, fried OR scrambled)	10.5
Ham & cheese toastie	12.5
Vegemite & cheese toastie	10.5
Kids fresh fruit & yoghurt	10.0
Crispy chicken & chips	12/5

n - Contains nuts | gfo - Can be made gluten free | Please let us know if you have any dietary requirements.
dfo - Can be made dairy free | vegan-opt - Can be made vegan | Sorry, no changes to the menu on weekends.