

BRUNCH MENU

SERVE OF TOAST – Organic white OR Multigrain sourdough With house jam and butter	8
GF - Buckwheat and chia OR Fruit toast	1.5
OMELETTE – Bacon, manchego cheese, chives, relish & sourdough (gf)	23
EGGS YOUR WAY - Poached, scrambled or fried on sourdough (gf avail)	14
OAT & CHIA PORRIDGE - saffron poached pear, caramelised banana, coconut yogurt, maple glazed nuts (vgn, gf)	16
AVOCADO BRUSCHETTA - Beetroot hommus, Meredith goats cheese house dukkah, heirloom tomato, multigrain sourdough (gf, vgn avail) ADD poached egg 3	22
EGG BENNY – W /choice of bacon, smoked salmon or spinach, poached eggs beetroot hollandaise, chives, house made rosti (gf avail)	25
CHILLI SCRAMBLED - Crispy shallots, parmesan, coriander, spring onion, whipped feta, fermented chilli and sourdough (gf avail) ADD bacon 6	25
THE GREEN BOWL – massaged kale, quinoa, broccolini, corn, pomegranate, edamame, chia seeds avocado, pepitas and house dressing (gf,vgn) ADD Chicken 6 Poached Egg 3	22
BISCOFF PANCAKES – Fluffy pancakes filled with biscoff cream, smashed Banana, berries, vanilla Ice cream, chocolate dust, maple syrup	24
SHAKSHUKA - Baked eggs , chickpea cooked in a spiced tomato sauce, creamy feta, romasco, rustic bread (contains nuts)	25
ZUCCHINI & CORN FRITTERS - with poached eggs, fermented Chilli oil, rocket, capsicum, tomato salsa and sour cream (gf) ADD Smoked salmon 6	23
MAGIC MUSHROOMS – Trio of mushrooms, wilted kale, pickled cabbage scrambled egg on a multigrain sourdough & lemon crumb (gf avail)	26
HALLOUMI EGGS - Pan fried halloumi, fried eggs, wilted spinach Toasted sourdough, sumac and basil pesto	22

PORK BELLY BENEDICT- Crispy skin pork belly, potato rosti, grilled
plums, green apple slaw, hollandaise sauce and micro greens 26

BEEF LASAGNA CROQUETTE – slow cooked beef and mozzarella
croquettes (3 pcs), pearl cous cous, poached egg, tomato medley
soft herb salad,smoked tomato aioli 24

LEMON PEPPER CALAMARI - rocket, heirloom tomato, chorizo,
corn, chimi churri drizzle and house dressing (gf) 26

CAESAR SALAD - Baby gem lettuce, bacon, garlic croutons
poached egg, caesar dressing (gf avail) 21
ADD chicken extra 6

ADD ON EXTRA AS YOUR CHOICE

Grilled haloumi Meredith goat cheese Sauteed Mushrooms Wilted Spinach Potato rosti Grilled tomato Bacon Chorizo Avocado Smoked salmon	6
Jam Butter Chilli oil Aioli tomato chutney	2.5

FOR THE LITTLE ONES

Kids eggs your choice on a brioche toast	10
Kids egg & Bacon on a brioche toast	12
Kids nuggets, fries and tomato sauce	12
Kids biscoff pancake, maple, vanilla ice cream	12
Bowl of Fries with tomato sauce	10
Potato wedges, sour cream, sweet chilli sauce	12

**(See over for our Lunch Menu and
Bottomless Brunch Options)**

LUNCH MENU

11am – 3pm

- BUTTER CHICKEN FRIED BURGER** – Marinated thigh fillet in butter chicken sauce, crunchy slaw, cheese on a seeded bun and fries 27
- BEEF BURGER** - Grilled Beef pattie, tasty cheese, bacon, cos lettuce, onion jam, house made burger sauce, seeded bun and fries 27
- STEAK SANDWICH** – Grilled steak, celeriac romulade, caramelised onion, crispy bacon, horseradish aioli on a Turkish bread and fries 26
- DUCK PAPPARDELLE** – Tenderised duck and porcini mushrooms ragout, broccolini and parmesan cheese 28
- MUSHROOMS RISOTTO** - Duo of mushrooms, spinach, garlic white wine cream sauce and parmesan cheese 25
ADD CHICKEN 6
- SALMON FILLET** – Crispy skin salmon fillet, potato salad asparagus, red pepper pesto 27

From the Cabinet (Changes Daily)

TOASTIES		CROISSANT		SWEETS	
Meat	16	Plain	5.5	G.F Brownie / Caramel	6.5
Vegetable	14	Almond	7	Carrot / Orange cake	6.5
Ham & Chees	12.5	Spinach & Cheese	8	Banana bread / Cookie	5
Add Tomato	1	Ham & Cheese	8	Ginger bread man	5
Egg Bacon Roll	12			Fresh baked muffins	6

(check with staff for GF and allergen)

BOTTOMLESS BRUNCH

(Choose one main (sides additional) & bottomless drinks for 1.5 hr) 65
(Substitute available for below items)

MAINS

- CHILLI SCRAMBLED** - Crispy shallots, parmesan, coriander, onion, whipped feta, fermented chilli and sourdough (gf avail)
ADD bacon 6
- PORK BELLY BENEDICT**- Crispy skin pork belly, potato rosti, grilled plums, green apple slaw, hollandaise sauce and micro greens
- THE GREEN BOWL**– massaged kale, quinoa, broccolini, corn, pomegranate, edamame, chia seeds avocado, pepitas and house dressing (gf,vgn)
ADD Chicken 6 Poached Egg 3
- BEEF BURGER** - Grilled Beef pattie, tasty cheese, bacon, cos lettuce onion jam, house made burger sauce, seeded bun and fries
- DUCK PAPPARDELLE** – Tenderised duck and porcini mushrooms ragout, broccolini and parmesan cheese

DRINKS

- Mimosa - prosecco & OJ
- Espresso Martini - vanilla vodka, specialty coffee, maple
- Aperol Spritz - prosecco, aperol, sparkling water
- Oscar Folly – Pinot Grigio/ 2020- Yarra Valley
- Sante D' Sas – Prosecco – King Valley
- Bruno – Shiraz/ 2021 Barossa Valley