

+Something Light

Sourdough Toast or English Muffins +GFO
w butter + spread of your choice

Toasted Bagel
w cream cheese or jam
 +Add bacon \$7

Fruit Toast +DFO
w cinnamon & salted toffee butter

Crumpets
w sweet espresso syrup & vanilla mascarpone

Toasted Croissant or Sandwich
w ham + cheese
w tomato + cheese
 +Add chips \$4

Egg & Bacon Muffin +GFO +DFO
 on an English muffin w chipotle aioli
 +Add fries \$4
 +Add potato hash \$6

Smoked Salmon Bagel +GFO
w cream cheese & lemon pickled golden
 beetroot finished w fresh dill
 +Add fries \$4

Coconut Yoghurt Bircher
w apples, maple syrup & almonds finished w
 raspberry cinnamon chia

+Add Gluten Free \$1

+GF | Gluten Free +GFO | Gluten Free Option +V | Vegetarian Option +V | Vegan +VO | Vegan Option +DF | Dairy Free +DFO | Dairy Free Option

+All-day Brunch

8 **Double Caramel Waffles**
w salted caramel syrup & peanut butter
 12 caramel finished w vanilla ice cream, caramel
 corn & toasted peanuts

Classic Eggs Benny +GFO +VGO
 13 w cured thick cut pancetta, poached eggs, on
 English muffins finished w housemade
 hollandaise
 14 +Add potato hash \$6

Chilli Scramble +GFO +VGO
w Nepalese spiced chilli chicken mince,
 12 daikon & green chilli pickle oil topped w fried
 11 curry leaves
 +Add potato hash \$6

14 **Zucchini & Corn Fritters** +GF
w corn puree, green harissa corn salsa &
 avocado topped w a poached egg
 +Add haloumi \$6

20 **Mushies on Toast** +GFO
w truffled king oyster mushroom, pecorino on
 foccacia topped w a poached egg finished w
 cauliflower cream

21 **Mojama Spanish-style Cured Tuna** +GF
w hash, poached egg, broccolini & bay leaf
 pickled shallots finished w Yarra Valley
 salmon roe + caper & dill mayonnaise

24 **Fig & Prosciutto Sourdough Toast** +GFO 24
w truffle honey, goats curd finished w spring
 onions

Smashed Avo +GFO +DFO +VO 23
 28 w sundried tomato & pinenut tapenade finished
w feta & basil oil on multigrain toast
 +Add potato hash \$6
 +Add poached egg \$4

The Full Plate +GFO +DFO +VGO 29
 26 w poached eggs, hashbrown, smoked tomatoes
 & mushrooms, avocado, bacon & hollandaise on
 sourdough toast

Eggs Your Way +GFO 14
w sourdough bread; poached, scrambled or fried

24 **Sides** (price per item)
 Hollandaise, Relish 3
 Extra egg, Roast Mushrooms, Smoked Tomatoes,
 Spinach 4

23 Feta 5
 Haloumi, Smashed Avocado, Potato Hash 6
 Bacon, Smoked Salmon, Prosciutto 7
 Nepalese Chicken Mince, Pulled Pork 8

28

+All-day Brunch

Roasted Spiced Beetroot Salad +GF
w pepper candied walnuts & rocket finished w
Yarra Valley Dairy Persian fetta
+Add smoked salmon \$7

Beef & Bacon Burger +GFO
w BBQ onion relish, pickles & Swiss cheese
topped w onion rings w fries

BBQ Sauce Pulled Pork Burger +GFO
w apple, mustard leaf & cabbage slaw, pickle
slices & red onion in a milk bun w fries

Veggie Burger +GFO +DFO
w ginger & green chilli falafel pattie,
cucumber, garlic yoghurt, sliced tomato &
rocket w fries

Prawn Cocktail +GFO
on round croissant roll w fennel & preserved
lemon salad finished w tomato tapenade
+Add fries \$4

+Add Gluten Free \$1

+GF | Gluten Free +GFO | Gluten Free Option +V | Vegetarian Option +V | Vegan +VO | Vegan Option +DF | Dairy Free +DFO | Dairy Free Option

+For the Kids

*For children under 12 years of age **NO** exceptions*

22 **Kids Waffles** +DFO
w salted caramel syrup, ice cream & sprinkles

Eggs & Bacon +GFO
w sourdough toast

29 **Cheese Toastie** +GFO
+Add fries \$4
+Add ham \$4

28 **Cheeseburger** +GFO
w mustard, tomato sauce, pickle & fries

24 **Nuggies**
w tomato sauce & fries

26 **Bowl of Fries** 12
w tomato sauce

Bowl of Onion Rings 12
w chipotle aioli

14 **Babycino** 2
w marshmallow

10 **Baby Hot Chocolate** 2
w marshmallow

8 **Milkshake** 5.5
Chocolate | Strawberry | Vanilla | Caramel

14 **Kids Freshly Squeezed Juice** 5
w ice

12 +Add alternative milk \$1
+Add lactose free ice cream \$1

+Check out our daily specials board+