

## BREAKFAST

TOAST 9  
*your choice of white, wholemeal, multigrain or sourdough bread;  
butter & confiture*

FREE RANGE EGGS ON TOAST 12  
*cooked to your liking*

FRENCH TOAST 22  
*thick buttered brioche; chocolate; mascarpone cream; mixed berries  
compote; shaved toasted coconut (vg)*

SMASHED AVOCADO 24  
*smashed avocado; persian feta; soft poached eggs; toasted  
sourdough; seeded mustard hollandaise sauce (vg)*

SHAKSHOUKA 26  
*homemade tomato ragout; middle eastern spice; soft poached eggs,  
za'atar spiced flat bread (vg)*

SPANISH OMELETTE 25  
*roasted potatoes; spanish chorizo; toasted sourdough bread*

BREAKFAST BURGER 15  
*two fried eggs; crispy bacon; american cheese; tomato relish; soft  
milk bun*

THE HEALTHY BOWL 15  
*homemade granola; greek yoghurt; fresh berries & passionfruit couli  
(vg)*

COLD CEREALS 8.5  
*your choice of cornflakes, special k, just right, all bran, rice bubbles,  
sultana bran, coco pops, toasted muesli*

## BREAKFAST SIDES

*smoked salmon, bertocchi bacon, double smoked ham* 6 ea  
*chicken sausages, pork sausages, spanish chorizo* 8 ea  
*smashed avocado, baby spinach, roasted tomatoes, mushrooms* 5 ea  
*baked beans, hashbrown* 4 ea

## LARGE PLATES

*wagyu steak tartare, confit egg yolk (lg)* 26

*mussels mariniere, crusty bread (lg)* 26

*charcuterie board, house made terrine, assorted cured meat,  
cornichons (lg)* 26

*croque monsieur, sourdough bread, ham on the bone, gruyere  
cheese* 26

## SMALL PLATES

*confit ottoway free range pork belly, celeriac, nut emulsion (lg, df)* 8

*beef short rib taco, potato bread, avocado, salsa, sour cream  
char organic leek, gribiche sauce, garlic chips* 8

*char organic leek, gribiche sauce, garlic chips (lg)* 8

## MAINS

*cone bay barramundi, crushed new potatoes, crispy kale, fennel  
jam, saffron butter sauce (lg)* 43

*12 hours braised lamb shoulder, almond hummus, capsicum,  
eggplant (lg)* 38

*house made ricotta and parmesan gnocchi, wild mushrooms  
greens, truffle pecorino (vg)* 28

*roast free range chicken, onion puree, confit potatoes,  
tarragon jus (lg)* 36

*300gr cape grim sirloin, fries, bearnaise sauce (lg)* 46

*lg - low gluten*

*lga - low gluten available*

*df - dairy free*

*vg - vegetarian*

*v - vegan*

## SIDES

*dressed leaves, pickles, shaved radishes (gf, df)* 12

*rustic style fries, bacon ketchup* 12

*seasonal greens, chimichurri (lg, vg)* 12

*buttery mash potato (lg, vg)* 12

## SALADS

*heirloom zucchini, peas and smoked goat's curd (vg)* 15

*nicoise salad, broad beans, cucumber, green capsicum, heirloom  
tomatoes, olives, artichokes, basil vinaigrette (lg)* 15

*crispy spiced cauliflower salad, kale, brown rice, pomegranate,  
sumac and jalapeno (lg, vg)* 15

## PIZZAS

*white anchovies, marinated olives, slow cooked onion* 20

*tomato ragout, mozzarella, basil (vg)* 20

*prosciutto, roquette, truffle pecorino* 20

## DESSERTS

*slow cooked apples, smoked rhubarb, toasted oats and almonds,  
vanilla ice cream* 14

*citrus tart, meringue* 14

*sticky date pudding, salted caramel sauce* 14

*chocolate eton mess (gf)* 14

BREAKFAST 6.30AM - 10.30AM

ALL DAY DINING 10:30AM - 10:30PM

## WINES BY THE GLASS

CHAMPAGNE / SPARKLING		130ml	BOTTLE
Moët & Chandon Brut	Epernay, France	22	125
Dal Zotto Prosecco	King Valley, Victoria	13	65
Chandon Blanc de Blanc	Yarra Valley, Victoria	14	75
La Bohème Cuvee Rosé	Yarra Valley, Victoria	14	75
WHITE		150ml	BOTTLE
2017 Pewsey Vale '1961 Block' Reisling	Clare Valley, South Australia	13	60
2018 Vidal Estate Pinot Gris	Hawkes Bay, New Zealand	11	39
2018 La Maschera Pinot Grigio	Lime Stone Coast, South Australia	12	55
2018 Working Lunch Sauvignon Blanc	Marlborough, New Zealand	12	55
2017 Port Phillip Estate Sauvignon Blanc	Mornington, Victoria	13	65
2017 Vasse Felix 'Filius' Chardonnay	Margaret River, Western Australia	13	65
2017 Byrne Coghills Creek Chardonnay	Ballarat, Victoria	16	70
ROSE		150ml	BOTTLE
2017 Domaine De Triennes	Nans-les-Pins, France	13	70
2018 Bouchard Aine & Fils	Burgundy, France	12	58
RED		150ml	BOTTLE
2018 Giant Steps Pinot Noir	Yarra Valley, Victoria	16	70
2016 Josef Chromy 'Pepik' Pinot Noir	Tamar Valley Tasmania	13	55
2015 Vinoque Sangiovese	Yarra Valley, Victoria	13	55
2016 Yalumba 'Wild Ferment' Shiraz	Barossa Valley, South Australia	12	60
2017 Round Two Merlot	Mclaren Vale, South Australia	11	58
2018 Medhurst Pinot Noir	Yarra Valley, Victoria	13	65
2018 Under & Over Shiraz	Heathcote, Victoria	11	39
2017 Phillip Shaw 'Number 17' Cabernet Sauvignon Merlot	Orange, New South Wales	14	65

## NON-ALCOHOLIC DRINKS

Soft Drinks (Coca-Cola, Coke No Sugar, Sprite)	6
Lemon Lime & Bitters	6
Ginger Beer	6
Juice (orange, apple, pineapple, tomato, pink grape fruit, cranberry)	5.5
Milkshakes (choc or vanilla)	7
Still or sparkling water	6/8

## BEER & CIDER

BOTTLE BEERS	
James Boags Premium	10
James Boags Light	9
James Squire Hop Thief	11
James Squire 150 Lashes Pale Ale	11
Hawthorn IPA	11.5
Little Creatures Pale Ale	11.5
Mountain Goat Organic Steam Ale	10
Great Northern Super Crisp	11.5
Carlton Draught	10
Heineken	11
Furphy	11
CIDERS	
Pipsqueak Apple Cider	10.5
The Hills Pear Cider	10
5 Seeds Apple Cider	10

## TEA & COFFEE

TEA	
English Breakfast	5.5
Peppermint	5.5
Green Tea	5.5
Chamomile	5.5
Earl Grey	5.5
COFFEE	
Cappucino	5.5
Flat White	5.5
Latte	5.5
Long Black / Short Black	4.5
Mocha	6
Hot Chocolate	5.5
Chai Latte	5.5
Iced Coffee / Iced Chocolate	9
Macchiato (Long or Short)	5.5

A list of wines by the bottle is available upon request...