



»— MENU —<»

ORDER AT COUNTER

Welcome. Relax & make yourself at home.

We are committed to creating a warm & inviting environment with old-fashioned service at its core & an exceptional flavourful experience for you to remember.

From our food philosophy, which is simple; A passion for flavour. With our seasonally inspired menu, which is, full of fresh and wholesome dishes, ethically and locally sourced produce and highly nutritious ingredients.

To our specialty coffee by Micro-lot coffee roasters, our in house roastery. Here we meticulously source our greens for uniqueness, cup, roast, cup again to bring out the most desirable & unique characteristics of each bean for your coffee pleasure.

Please enjoy!

BREAKFAST



'TIL MIDDAY WEEKDAYS / 3PM WEEKENDS & PUBLIC HOLIDAYS

fresh fruit plate w/ sheep milk yoghurt, bee pollen, caramel walnuts & edible flowers	14
honey granola & quinoa muesli w/ greek yoghurt, fresh berry pot & wild amaranth	14
the ultimate antioxidant blueberry bircher muesli w/ apple, yoghurt, chia & almonds (gf)	15
paleo raw gluten free muesli w/ yoghurt & fresh berry pot (gf)	15
add coconut yoghurt & almond milk	2
brioche breakfast roll w/ poached egg, tasty cheese, chilli jam, nanduja, homemade bbq sauce	16
add smoked salmon	5.5
add avocado	4.5
avocado bagel w/ avocado & pistachio salsa, chargrilled capsicum & togarashi spice	15.5
add poached egg	3.5
add smoked salmon	5.5
add fresh crabmeat	8.5
soft eggs & soldiers salmon caviar, pistachio dukkha, 2 soft boiled egg w/ spelt fingers (v)	14.5
add honey bacon	4.5
add smoked salmon	5.5
roast & pickled beetroot on wholemeal, candied walnut & fresh pesto goats curd w/ baby purple (v)	14.5
pulled brisket on savoury croissant, poached egg, parmesan crisp & pickled savoy	16.5
slow cooked white beans w/ red peppers, home made bbq sauce & toast (v)	16.5
add chorizo or 2 poached eggs	5.5
fresh salmon tartare w/ verjuice dressing, yarra valley salmon caviar and wonton crisp	19.5
breakfast smorgasbord for two; chorizo, soft boiled eggs, cheddar, ham off the bone, salmon rilette, rye soldiers, granola & berries & mango lassie	42.5

BREAKFAST



'TIL MIDDAY WEEKDAYS / 3PM WEEKENDS & PUBLIC HOLIDAYS

squashed egg w/ fresh spanner crabmeat, grated bottarga, crayfish oil & kewpie mayo	20.5
belgian waffle w/ caramelized banana, macadamia nut & macadamia nut gelato	17.5
add chorizo	5.5
add honey bacon	4.5

riverina farm land poached eggs , spinach & sourdough order with the sides below (v)	12.5
roast tomato, avocado, bacon, ham, merquez sausage, spicy baked beans, mushrooms	4.5e
prosciutto, smoked salmon, haloumi, spicy chorizo or black pudding	5.5e

AFTERNOON TEA SPECIAL

DAILY FROM 2 – 4 PM

fresh warm scones w/ house preserves & cultured butter
smoked salmon brioche slider lettuce, onion & kewpie mayo
fresh cucumber & crème fraiche pillow
spanish jamon & cantaloupe melon
mixed fresh berry cup w/ lemon verbena syrup
mango lassie
goats curd & onion marmalade tartlet
bimbagen sparkling 'mimosa'
choice of coffee or tea

70.5 for 2 ppl
40 for 1 ppl

allergies and intolerances please let us know when ordering
trading hours we're open 7 days from 7am (7:30 on sunday)
surcharge 10% on sunday and 15% public holidays

LUNCH



SANDWICHES

shaved ham off the bone toastie w/ swiss cheese & evoo	9.5
corned beef onion marmalade, gruyere on soy & linseed toast	10.5
roast mushroom & goat curd w/ fig jam & fresh mint pesto (v)	10.5
ox heart tomato buffalo mozzarella, basil & evoo (v)	10.5
five grain 'organic' baguette shaved ham, swiss cheese, grain mustard aioli & slaw	12.5
slipper lobster tail on white bread w/ red curry mayo, lime & chilli	18.5
miche reuben w/ house pickles, swiss cheese & russian dressing	15.5
poached chicken wrap herbs, avocado, baby spinach & herb mayo (v)	11
grated veggie wrap zucchini, cucumber, wakame, sesame, watercress, pickled kimchi (v)	11

SALADS

the green bowl spinach, broccolini, zucchini, asparagus, green lentils, wakame, avocado & kefir dressing (v, gf)	12.5
the red bowl beetroot roasted & pickled, cabbage, red bean, onion, ox heart tomato, radish & raddichio, kefir dressing (v, gf)	12.5
add smoked salmon	5.5
add poached chicken	5.5
add prosciutto or chorizo	5.5
add haloumi	4.5
daily selection salads market selection w/ baby spinach & dressing (v, gf options available)	10.5

HOT DISHES

crispy pork belly sando w/ vietnamese slaw, chilli & bahn mi dressing	16.5
spice lamb quesadilla w/ pine nuts, persian feta, tzatziki & pickled cucumber	12.5
beef rendang w/ coconut yoghurt and spiced rice	13.5
chicken burger on brioche, avocado, chilli jam, tomato & swiss cheese	15.5
street style kefta bun w/ lettuce, spiced mince, tahini yoghurt, tomato salsa & lemon	13.5
roasted vegetable & caramelized onion croustade w/ choice of daily salad (v)	11.5

SPECIALTY COFFEE & FINE TEAS



we proudly serve



COFFEE

WHITE

sweet lady seasonal blend	4.5
single origins seasonal rotating	4.5
hot chocolate	4.5

BLACK

long black / short black	4.5
aeropress / v60	7
batch filter	4

SEASONAL TEAS

milk - good morning china, sri lanka & india	5
liquor: deep red, mildly fruity, malt and chocolate	
green - genmaicha kyoto japan	5
liquor: light yellowish-green, aromas of nori, congee, toast	
black - red mystic yunnan, china	5
liquor: amber colour, molasses and sweet malt flavour profile and aroma	

SPECIALTY COFFEE & FINE TEAS

cont'd



HERBAL

heal lemongrass ginger, fennel seeds & calendula liquor: golden, lemon & lime zest, honey, hint of cassia	5
peppermint fayoum governate, egypt (organic) liquor: fresh minty, chilling menthol	5
chai pot traditional indian style beverage full of crushed aromatic spices, panella, honey with a strong & luxurious character of indian style black tea	6
add bonsoy, extra shot, swiss water decaf or house vanilla syrup	+0.5
add almond milk	+1
detox hot pot cinnamon stick, cardamon, fresh ginger, lemon, honey & market tumeric	7.5

COLD

cold brew coffee	6
iced latte	6
iced coffee w/ salted caramel ice cream	10
cold brew tea	6
egyptian iced tea rose, silver jasmine, hibiscus and ceylon orange pekoe are blended together to make a thirst quenching beverage. Served sparkling or still	8
strawberry lemonade served chilled w/ sparkling water	8

SMOOTHIES & SHAKES

immune booster mango, pineapple, kale, mint & ginger	9
breakfast smoothie raspberry & chia	9
salted caramel & coconut shake	10
chocolate brownie caramel cream & belgian chocolate shake	10

WINE & BREWS



BEER & CIDER

craft tap beers - ask for our latest brews	from 8.5
lord nelson three sheets the rocks, nsw	8
lord nelson old admiral amber ale the rocks, nsw	8
little creatures pale ale fremantle, wa	8
stone & wood pacific ale byron bay, nsw	8
hills cider apple adelaide, sa	8
willie smith organic apple cider huon valley, tas	11

WINE

SPARKLING

bimbadgen <i>semillon</i> hunter valley, nsw	9/32
villa sandi 'ill fresco' <i>prosecco</i> veneto, italy	10/40

WHITE

sigurd <i>chenin blanc</i> barossa valley, sa	13/63
empress <i>riesling</i> eden valley, sa	11/44
scorpius <i>sauvignon blanc</i> marlborough, nz	10/38
printhe mr <i>chardonnay</i> orange, nsw	12/42

ROSÉ

sigurd <i>rosé</i> mclaren barossa valley, sa	10/48
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RED

paxton 'the guesser' <i>cabernet shiraz</i> bio dynamic mclaren vale, sa	10/39
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COCKTAILS



mimosa new take on a classic		14
a very mary morning vodka mixed with tomato juice & house made mary mix let staff know how spicy you need it!	virgin w/ ketal one vodka	12 17
watermelon margarita tequila, cointreau, lime, house watermelon mix		16
aperol spritz aperol & sparkling topped with soda, orange		14
the tonic basil infused vodka, limoncello, lime, strawberry, ginger beer		16
cold drip martini cold drip liqueur, espresso, brandy, walnut liqueur		18
ffs style g&t gin, tonic, lots of love		12
SHARED DRINKS		
pimms bowl (share 4 to 6) prosecco, aperol, seasonal fruit		55
sangria jug rose, red wine, cointreau, vermouth sangria mix, orange		45