



## »— MENU —<»

ORDER AT COUNTER

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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!

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# BREAKFAST



**'TIL MIDDAY WEEKDAYS / 3PM WEEKENDS & PUBLIC HOLIDAYS**

<b>fresh fruit plate</b> w/ sheep milk yoghurt, bee pollen, caramel walnuts & edible flowers	14
<b>honey granola &amp; quinoa muesli</b> w/ greek yoghurt, fresh berry pot & wild amaranth	14
<b>the ultimate antioxidant blueberry bircher muesli</b> w/ apple, yoghurt, chia & almonds	15
<b>tapioca coconut &amp; chia pudding</b> w/ ginger, pineapple, mango & palm syrup <b>(gf)</b>	14
<b>paleo raw gluten free muesli</b> w/ yoghurt & fresh berry pot <b>(gf)</b>	15
<b>add</b> coconut yoghurt & almond milk	3
<b>brioche breakfast roll</b> w/ poached eggs, tasty cheese, chilli jam, spicy nanduja, homemade bbq sauce	16.5
<b>add</b> smoked salmon	6.5
<b>add</b> avocado	4.5
<b>add</b> bacon	4.5
<b>avo on rustic grain toast</b> w/ cucumber ribbons, radish, heirloom tomato, lemon myrtle ricotta & poached egg	19.5
<b>add</b> bacon	4.5
<b>add</b> smoked salmon	6.5
<b>add</b> fresh crabmeat	8.5
<b>soft eggs &amp; soldiers</b> w/ salmon caviar, pistachio dukkha, 2 soft boiled eggs w/ spelt fingers	14.5
<b>add</b> honey bacon	4.5
<b>add</b> smoked salmon	6.5
<b>honey roast pumpkin</b> w/ candied fennel, pumpkin seeds, goats curd & kelp salt	15.5
<b>black sausage on miche</b> w/ pickled pear, 65° egg, pomegranate & truffle honey	17.5
<b>riverina farm land poached eggs</b> w/ spinach & sourdough <u>order with the sides below</u> <b>(v)</b>	12.5

## SIDES

roast tomato, avocado, bacon, ham, merquez sausage, spicy baked beans, mushrooms	4.5e
prosciutto, haloumi, spicy chorizo or black pudding	5.5e
smoked salmon	6.5e
pulled brisket or fresh crabmeat	8.5e

# BREAKFAST



'TIL MIDDAY WEEKDAYS / 3PM WEEKENDS & PUBLIC HOLIDAYS

<b>breakfast smorgasbord for two;</b> chorizo, soft boiled eggs, cheddar, ham off the bone, salmon rilette, rye soldiers, granola & berries & mango lassie	42.5
<b>pulled brisket</b> w/ savoury croissant, poached egg, parmesan crisp & pickled savoy	17.5
<b>cultured mushrooms on potato hash</b> w/ crisp leeks, eshallots & persian feta (v)	18.5
<b>add</b> poached eggs	5.5
<b>squashed egg</b> w/ fresh spanner crabmeat, grated bottarga, crayfish oil & kewpie mayo	20.5
<b>belgian waffles</b> w/ caramelized banana, macadamia nut & macadamia nut gelato	17.5
<b>add</b> chorizo	5.5
<b>add</b> honey bacon	4.5
<b>homemade spiced beans</b> w/ red peppers, home made bbq sauce & toast (v)	16.5
<b>add</b> chorizo or 2 poached eggs	5.5e

## BRUNCH COCKTAILS - FROM 10AM -

<b>lychee rose summer cooler</b> a refreshing mix of cranberry, rose water, pineapple, lychees & vodka	14	
<b>mimosa</b> new take on a classic	14	
<b>a very mary morning</b> vodka mixed with tomato juice & house made mary mix	9	
let staff know how spicy you need it!	virgin w/ vodka	14
<b>strawberry lemonade</b> w/ vodka or gin	14	
<b>egyptian iced tea</b> w/ gin or vodka	14	
<b>granadilla caprioska</b> crushed ice, vodka, passionfruit pulp, lime & vodka	14	

**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

<b>shaved ham off the bone toastie</b> w/ swiss cheese & extra virgin olive oil	9.5
<b>corned beef</b> w/ onion marmalade, gruyere on soy & linseed toast	10.5
<b>roast mushroom &amp; goat curd</b> w/ fig jam & fresh mint pesto <b>(v)</b>	10.5
<b>smoked chicken club sandwich</b> guacamole, honey bacon, baby spinach, siracha mayo & onion marmalade	12.5
<b>five grain 'organic' baguette</b> w/ shaved ham, swiss cheese, grain mustard aioli & slaw	12.5
<b>egg &amp; kewpie brioche</b> w/ lettuce & herb mustard salsa	12.5
<b>slow baked 'gravlax' salmon bagel</b> pickled onion, ice berg lettuce & lemon aioli	15.5
<b>poached chicken wrap</b> w/ baby spinach, avocado & siracha mayo	11.5
<b>vegan wrap</b> w/ beetroot hummus, sprouts, cucumber, semi dried tomato, avo & carrot <b>(v)</b>	11
<b>rustic chicken baguette</b> w/ smoked chicken, bacon, avo, tomato w/ spicy herbed mayo	13.5

## SALADS

<b>salad bowl of the day market</b> seasonal mixed salad & vegetables <b>(v)</b>	11.5
<b>deconstructed greek bowl</b> tuna, egg, beans, nicoise olives, white anchovies, lettuce, parmesan crisps & croutons	15
<b>poke me bowl</b> fresh tuna, avocado, cucumber ribbons, sesame, barley & japanese dressing	18.5
<b>the green bowl</b> spinach, broccolini, zucchini, asparagus, green lentils, wakame, avocado & kefir dressing <b>(v, gf)</b>	12.5

## SIDES

<b>add</b> smoked salmon	6.5
<b>add</b> poached chicken	5.5
<b>add</b> prosciutto or chorizo	5.5
<b>add</b> haloumi	4.5
<b>add</b> pulled brisket	8.5

# LUNCH



## HOT DISHES - MATCH WITH ALCOHOL

<b>beef rendang</b> w/ coconut yoghurt and spiced rice	13.5
<b>try with empress riesling</b> eden valley, sa	11
<b>spice lamb quesadilla</b> w/ pine nuts, persian feta, tzatziki & pickled cucumber	12.5
<b>try with lord nelson</b> old admiral amber ale the rocks, nsw	8
<b>12 hour brisket burger</b> home made pickled onion, cos lettuce, texan bbq sauce on brioche bun w/ crisps	16.5
<b>add</b> bacon	4.5
<b>try with mornington peninsula brewery</b> lager mornington peninsula, vic	9
<b>chicken burger</b> on brioche, avocado, chilli jam, tomato & swiss cheese w/ crisps	16.5
<b>add</b> bacon	4.5
<b>add</b> haloumi	4.5
<b>add</b> double chicken & cheese	8.5
<b>try with sigurd rosé</b> mclaren barossa valley, sa	10/48
<b>green curry</b> eggplant, cauliflower, pumpkin, shallots, tofu, red chilli & rice (v)	13.5
<b>try with lord nelson</b> three sheets the rocks, nsw	8
<b>street style kefta bun</b> w/ lettuce, spiced mince, tahini yoghurt, tomato salsa & lemon	13.5
<b>try with sigurd</b> <i>chenin blanc</i> barossa valley, sa	13/63

# SPECIALTY COFFEE & FINE TEAS



we proudly serve



## COFFEE

### WHITE

**sweet lady** seasonal blend 4.5

**single origins** seasonal rotating 4.5

**hot chocolate** 5

### BLACK

**long black / short black** 4.5

**aeropress / v60** 7

**batch filter / bottomless cup (dine in)** 5.5/8.5

## SEASONAL TEAS

**milk - breakfast tea** china, sri lanka & india 5.5

**green - genmaicha** kyoto japan 5.5

**black - red mystic** yunnan china 5.5

**add** bonsoy, extra shot, swiss water decaf or house vanilla syrup +0.5

**add** almond milk, lactose free, macadamia +1

# SPECIALTY COFFEE & FINE TEAS

cont'd



## HERBAL

<b>heal lemongrass</b> ginger, fennel seeds & calendula	5.5
<b>peppermint</b> fayoum governate, egypt (organic)	5.5
<b>chai pot</b> an aromatic blend of spices & black tea brewed with milk, panella & honey	6.5

## COLD

<b>cold brew coffee</b>	6.5
<b>iced latte</b>	6
<b>iced coffee</b> w/ salted caramel ice cream	10
<b>cold brew tea</b>	6.5
<b>egyptian iced tea</b> rose, silver jasmine, hibiscus and ceylon orange pekoe are blended together to make a thirst quenching beverage. Served sparkling or still	8.5
<b>strawberry lemonade</b> served chilled w/ sparkling water	8.5
<b>lychee rose summer cooler</b> a refreshing mix of cranberry, rose water, pineapple, lychees & sparkling water	9.5

## SMOOTHIES & SHAKES

<b>the green</b> cucumber, apple, mint, avocado, kombucha & baby spinach	10
<b>the red</b> beetroot, banana, strawberry, ginger & almond milk	10
<b>the morning</b> mixed berry, blueberry, orange, yoghurt & chia	10
<b>banana cream pie</b> shake scoops vanilla ice cream, banana, vanilla pudding	10
<b>strawberry shortcake</b> shake 3 scoops strawberry ice cream, fresh strawberries, chopped cake	10

# WINE & BREWS



## BEER & CIDER

<b>craft tap beers</b> - ask for our latest brews	from 8.5
<b>lord nelson three sheets</b> the rocks, nsw	8
<b>lord nelson old admiral amber ale</b> the rocks, nsw	8
<b>mornington peninsula brewery lager</b> mornington peninsula, vic	9
<b>stone &amp; wood pacific ale</b> byron bay, nsw	8
<b>hills cider apple</b> adelaide, sa	8
<b>willie smith organic apple cider</b> huon valley, tas	11

## WINE

### SPARKLING

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

### WHITE

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

### ROSÉ

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

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



<b>mimosa</b> new take on a classic		14
<b>a very mary morning</b> vodka mixed with tomato juice & house made mary mix let staff know how spicy you need it!	virgin w/ vodka	9 14
<b>watermelon margarita</b> tequila, cointreau, lime, house watermelon mix		16
<b>aperol spritz</b> aperol & sparkling topped with soda, orange		14
<b>cold drip martini</b> cold drip liqueur, espresso, brandy, walnut liqueur		16
<b>sunshine &amp; berries</b> orange blossom infused vodka, summer berries & riesling		16
<b>granadilla caprioska</b> crushed ice, vodka, passionfruit pulp, lime & vodka		14
<b>egyptian iced tea</b> - choose gin or vodka		14
<b>strawberry lemonade</b> served w/ vodka		14
<b>lychee rose summer cooler</b> a refreshing mix of cranberry, rose water, pineapple, lychees & vodka		14
<b>SHARED DRINKS</b>		
<b>pimms bowl</b> (share 4 to 6) prosecco, aperol, seasonal fruit		55
<b>sangria jug</b> rose, red wine, cointreau, vermouth sangria mix, orange		45

