



## breakfast

till 12:00

### **smashed avo (v) (gfo) 20**

two free range eggs cooked your way, smashed avocado & feta, fresh dill, and heirloom tomatoes on grilled herbed sourdough

### **vegetarian omelette (v) (gfo) 22**

leek, asparagus, broccolini and spinach omelette served with avocado and cheese on sourdough toast

### **mushroom eggs benny (v) (gfo) 21**

roasted field mushrooms topped with wilted spinach, asparagus, poached eggs, chipotle hollandaise and a crushed potato cake

### **pulled pork eggs benny (gfo) 22**

slow cooked pulled pork, poached eggs and wilted spinach served on your choice of sourdough toast or crushed potato cake, topped with chipotle hollandaise

### **breakfast bowl (v) (vgo) (gfo) 20**

tossed broccolini, asparagus, kale, smashed avocado, baby spinach, organic quinoa, and salsa verde topped with a poached egg and slivered almonds

### **scones (v) 15 (served all day)**

two house-made scones with fresh vanilla bean cream, Yarra Valley jam & strawberries

## sides

house-made beans **3**

mushroom, spinach, bacon, or crushed potato cake **4.5**

avocado **4.5**

smoked salmon **6.2**

## lunch

from 11:30

### **soup of the day (v) (gfo) 16.5**

served with herb garlic bread  
*please ask staff for specials*

### **organic mixed grain salad (vo) (vgo) (gfo) 22**

organic red quinoa, pearl couscous, seasonal greens, feta, charred corn, pomegranate arils, toasted almonds and salsa verde dressing with your choice of roast veg, chicken or salmon

### **crispy fish and chips 24.5**

beer battered whiting fillets with shoestring fries, garden salad & house-made tartare sauce

### **classic Cuban toasty 24**

pulled pork, smoked ham, swiss cheese, thinly sliced pickles and Dijon mustard on sourdough toast, served with shoestring fries

### **chicken burger (vo) 24**

in-house spiced fried chicken, Asian slaw, crispy bacon, melted cheese and chipotle mayo in a toasted milk bun, served with crisscross chips  
*vegetarian option: swap fried chicken for roasted portobello mushroom*

### **duck risotto 24**

slow cooked duck, wilted spinach, snow peas and fried shallots, finished with aged parmesan

*please let staff know of any dietary requirements*

(v) - vegetarian

(gfo) - gluten free option

(vo) - vegetarian option

(vgo) - vegan option

*15% surcharge applies to all public holidays*



## hot drinks

*small 4.5 / large 5*

latte  
flat white  
cappuccino  
long black  
espresso hot chocolate  
mocha  
chai latte

## tea

*pot of tea 4.5*

English breakfast  
earl grey  
lemongrass & ginger  
sencha green  
peppermint  
camomile  
chai

## cold drinks

iced latte 5  
iced coffee or chocolate, served with vanilla ice-cream 6.9  
milkshake 6.9  
apple or orange juice 4.8  
soft drinks 4

Bonsoy + 0.5

Milk Lab almond + 0.5

Milk Lab lactose free + 0.5

## wine

### *red*

Morgan's Bay Shiraz Cabernet 8.5/35  
The Stag Pinot Noir 10/45  
Penfolds Koonunga Hill Cabernet Sauvignon 10/40  
Little Berry Shiraz 9.5/40

### *white*

Morgan's Bay Semillon Sauvignon Blanc 8.5/35  
Morgan's Bay Chardonnay 8.5/35  
821 South Sauvignon Blanc 9.5/40  
The Stag Chardonnay 9.5/40  
Juliet Moscato 10/40

### *sparkling*

Morgan's Bay Sparkling Cuvee 8.5/35

### *rose*

T'Gallant Rose 9.5/40

## beer & cider

Carlton Draught 8.8  
Peroni 9.7  
Cascade Premium Light 8.1  
Thatcher's Cider 9