LUNCH MENU - served 12pm to 3pm

ALL DAY BREAKFAST

Avocado Bruschetta (V, VeO, GFO) A delicious summer blend of avocado, herbs and cherry tomatoes on sourdough toast, your choice of Persian feta or vegan feta, a sprinkling of toasted seeds and a herb salad	\$22.00
Add a Springfern Farm free range poached egg	+\$3.00
Pork Benedict Pulled pork served on an English muffin with two <i>Springfern Farm</i> free range poached eggs, house made hollandaise, herb & apple salad with pickled ginger & sesame seeds	\$23.00
Veggie Big Breakfast (Ve, GFO) One slice seeded sourdough, ½ avocado, roast tomato, wilted spinach, sautéed mushrooms, roast pumpkin and house made spicy baked beans	\$24.50
Big Breakfast (GFO) Two Springfern Farm free range poached eggs on a slice of seeded sourdough toast, sauteed mushrooms, Bill's of Belgrave bacon, gourmet beef sausages, spinach, roast tomato and a house made potato rosti	\$26.00
Exchange poached eggs for scrambled eggs seasoned with fresh herbs	+\$3.00
LUNCH	
Ripe Veggie Burger (Ve, GFO) House made lentil and mushroom patty served with vegan cheese, fresh tomato, avocado, grilled onion, mixed leaf, vegan mayonnaise, <i>Cunliffe & Waters Tomato & Capsicum Relish</i> . Served with seasoned oven roasted potato wedges and salad	\$21.00
Cheese Burger (beef cooked medium) (GFO) Premium beef mince patty served with cheese, mayonnaise, relish, grilled onion and mixed leaf in a burger bun. Served with seasoned oven roasted potato wedges and salad	\$21.00
Add egg and bacon	+ \$6.00
Chicken Schnitzel Panko crusted premium Hazeldene chicken fillet schnitzel served with the <i>Cunliffe & Waters Tomato & Capsicum Relish</i> , lemon wedge, seasoned oven roasted potato wedges & salad	\$25.00
Add melted cheddar cheese and ham on top	+\$5.00
Please note that we do not use a deep fryer. Potato wedges are oven roasted seasoned potato	
SIDES	
Exchange for gluten free toast	\$1.00
Extra slice toasted seeded sourdough	\$2.50
Roast tomato, roast pumpkin, potato rosti (GF)	\$3.00
Persian feta, vegan feta, button mushrooms, spicy house made baked beans	\$4.00
Avocado ½	\$5.00
Gourmet beef sausages (GF), organic halloumi, vegan halloumi	\$6.00

Please let us know if you have an allergy or food intolerance before you order. We make every effort to avoid cross contamination however our chefs use gluten, nuts and seeds so there may be traces of these.

We offer limited menu changes during busy periods.