

Breakfast Menu - 8am to 11.45am



Eggs (V) - \$14

Two Little Bertha free range eggs, fried OR poached
on a slice of seeded sourdough toast OR **scrambled eggs served with fresh herbs +\$3**

ADD:

Premium middle rash bacon from local butcher, Bill's of Belgrave - \$7.5

Gourmet beef sausages / organic halloumi / button mushrooms / spicy baked beans - \$7ea

Roast tomato / roast pumpkin / potato rosti / ½ avocado / hollandaise - \$6ea

Extra poached egg / wilted spinach - \$3ea

Extra sourdough toast - \$2.5. Exchange for gluten free toast - \$1

Crunchy Granola (Ve) - \$14.5

House made toasted granola with cashews, almonds and macadamia nuts, sunflower and pumpkin seeds, pure Canadian maple syrup, coconut flakes and oats. Served with rhubarb jerky, seasonal fruit and coconut yoghurt

Avocado Smash (Ve) - \$20

Smashed avo served with lemon juice and lemon zest, red onion and parsley served on seeded sourdough toast with toasted seeds, a micro herb salad and your choice of Persian or vegan feta

Add a Little Bertha free range poached egg - \$3

Sourdough Toast served with butter (or nuttelex), peanut butter, vegemite, jam/marmalade - \$8.5

Toasted Fruit Loaf served with butter Add jam - +\$1

Chilli Eggs (V) - \$25

Scrambled eggs with fermented chilli, roasted bullhorn peppers, onion, garlic and seasoned with cumin and coriander, served on seeded sourdough toast, finished with crispy kale

Rueben Benedict - \$25

Corned beef, sauerkraut, pickles, cheddar cheese, poached eggs topped with house made hollandaise sauce and served on rye bread

Veggie Big Breakfast (Ve) - \$25

One slice seeded sourdough toast with roast pumpkin and tomato, sautéed mushrooms and spinach, 1/2 avocado and house made spicy baked beans

ADD a Little Bertha free range poached egg - \$3 OR scrambled eggs - \$7

House made potato rosti - \$6

Organic halloumi - \$7

Traditional Big Breakfast - \$29

Two poached eggs on a slice of seeded sourdough toast, Bill's of Belgrave bacon, roast tomato, gourmet beef sausages, sauteed mushrooms and spinach, a house made potato rosti

Exchange poached for scrambled eggs seasoned with fresh herbs - \$3

ADD house made spicy baked beans / organic halloumi - \$7ea

V (Vegetarian), Ve (Vegan Friendly)

Food Allergy Statement: please discuss any allergies or intolerances with your server. Gluten free products are served however we cannot guarantee there will be no cross contamination.

Lunch Menu - from 12 noon to 3pm



Lemon Thyme Chicken - \$32

Marinated chicken breast served with sauteed silverbeet, corn pure and roasted duck fat potatoes

Pair with Dal Zotto Pinot Grigio, a fresh & lively wine with aromatics of blossom, honeysuckle & pear

Ripe Veggie Burger (Ve) - \$25

House made lentil & mushroom patty served in a Turkish bun with vegan cheese & mayo, tomato, avocado, grilled onion, mixed leaf and *Cunliffe & Waters* relish. Served with oven roasted potatoes and salad

Pair with Stone & Wood pacific ale, a craft beer from Byron Bay full of tropical fruit aromas

Ripe Cheese Burger (cooked medium) - \$25 Add bacon and/or fried egg - \$3 each

Wagyu beef patty served in a burger bun with cheddar cheese, tomato, grilled onion, mixed leaf, mayonnaise and *Cunliffe & Waters* tomato and capsicum relish. Served with oven roasted potatoes and salad

Pair with Beechworth pale ale, a craft beer from Bridge Road Brewery

Soup of the Day (Ve) - \$15

See the Specials Board. Served with crusty bread

Avocado Smash (Ve) - \$20

Smashed avo served with lemon juice and lemon zest, red onion and parsley served on seeded sourdough toast with toasted seeds, a micro herb salad and your choice of Persian or vegan feta

Fettuccini - \$28

Fresh fettuccini in a Napoli sauce with chorizo, olives, capsicum, onion garlic, capers & chilli. Finished with grated parmesan and fresh rocket

Pair with Pinot Grigio, Dal Zotto King Valley

Fresh Barramundi (Ng) - \$36

Crispy skin barramundi fillet served with a parsnip and almond puree, broccolini, roasted radicchio with caper and olive salsa

Pair with Giant Steps Pinot Noir, Yarra Valley

Chef's Favourites

Beef Cheek (Ng) - \$38

Slow cooked beef cheek braised in red wine and served with mashed potato puree pickled pearl onion, bacon lardons, baby carrots and peas

Pair with Pinot Noir, Giant Steps Yarra Valley

(V) - Vegetarian, (Ve) - Vegan Friendly, (Ng) - No gluten containing ingredients

Please discuss any allergies or intolerances with your server
