

## All Day Breakfast

**Eggs on Toast** (GF option) \$10.50

Two Little Yarra free range eggs on one slice of seeded sourdough toast.  
Your choice of poached, fried or scrambled. *Scrambled +\$2*

**Breakfast Croissant** \$12.50

Croissant toasted with Heritage leg ham, Swiss cheese and Yarra Valley Gourmet tomato relish

**Breakfast Burger** (GF option) \$14.50

A fried egg, Andrew's choice bacon, Yarra Valley Gourmet tomato relish, cos lettuce & cheddar cheese in a burger bun

**Birds Nest Rosti** \$18.00

House made potato rosti topped with smoked chicken, avocado, a poached egg, rocket & house made hollandaise sauce

**Eggs Benedict** (GF option) \$18.00

Two poached eggs on English muffins with award winning Andrew's choice bacon and house made hollandaise sauce

**The Ripe Big Breakfast** (GF option) \$25.00

A delicious big brekky with two poached eggs on seeded sourdough toast, Andrew's choice premium bacon, button mushrooms, pork & fennel chipolata sausages, spinach, potato smash and roast tomato  
*Scrambled +\$2*

**Meat2Please** is a family owned business that delivers the paddock to plate story to menus in cafes, restaurants & pubs around Victoria. They work with Australian farmers to source products that are free-range, grass-fed, hormone, chemical & GMO free.

**Little Yarra Free Range Eggs** are in the Yarra Valley, with only 2000 hens roaming free – the way it should be! That's just 100 happy hens per hectare. We proudly use Little Yarra Free Range Eggs in all egg dishes and baking.

**Yarra Valley Gourmet Foods** supply our jams, relishes, mustards & pickles. Simple food with extraordinary flavor from the heart of the Yarra Valley.

We have moved away from heavily bleached and refined bread to true artisan bread made by Shannon Bennett's **Burnham Bakery**. They use biodynamic and sustainable practices, local ingredients and apply traditional techniques to achieve both optimum nutrition and premium taste.

**Melba Coffee Roasters** are multi award winning but most importantly they are committed to sourcing products only from accredited sources that support sustainable, organic and fair trade farming practices.

## Veggie Love Breakfast

**House Made Fruit Loaf** (V) \$7.50

Made with spices, dried figs, apricots and raisins, served with butter

**Sourdough Toast** (V, VeO) \$7.00

Two slices of seeded sourdough toast and your choice of vegemite, peanut butter or jam / marmalade

**Porridge** (V, VeO) \$12.50

Hearty oat porridge served with medjool dates and seasonal stewed fruit  
*Oat, Coconut, Almond or Soy Milk +\$1*

**Crunchy Granola** (Ve) \$14.50

Crunchy home-made granola of roasted nuts, seeds, oats and coconut chips served with coconut vanilla yoghurt and seasonal fruit

**Avo Amazing** (Ve, GF option) \$18.00

A half avocado served on seeded sourdough with Vegan Dairy fetta, pomegranate seeds, vegemite glaze, spinach and rocket

**Orange Pancake with Pariya Persian Fairy Floss** (V, GF) \$16.00

Delicious citrus pancakes served with seasonal fruit, Pariya Persian fairy floss, double cream or coconut ice cream

**Big Veggie Brekkie** (Ve, GF option) \$25.00

Roasted pumpkin, charred corn, crispy falafels, hummus, roasted tomato, avocado, spinach and button mushrooms served on Burnham Bakery seeded sourdough

### Extras::

Spinach / rocket / condiments / relish / sour cream / mayonnaise \$1.50

Roast tomato / bread / egg / potato smash \$2.50

Hollandaise sauce / button mushrooms / cheddar, Swiss, fetta brie or Vegan Dairy fetta cheese \$3.50

Premium bacon / chipolata sausages / leg ham / chicken / salami / prosciutto / avocado / olives \$5.50

Please note a 15% surcharge applies to public holidays

## Lunch - available from 12 noon

### Sausage Roll

House made sausage roll served with YV Gourmet tomato relish + salad \$5

### Ripe Beef Burger – cooked medium (GF option)

Beef mince patty with cheddar cheese, tomato, greens, grilled onion, mayonnaise, tomato relish. Served on a bun with house made potato wedges

### Lemon Thyme Chicken (GF)

Grilled chicken breast marinated in lemon & thyme, served on mashed potato with seasonal vegetables

**Chef's Specials** – see the blackboard

## Grazing Plates

### Dips (V)

A selection of house made dips served with warmed Turkish bread

### Antipasto Board (suitable to share between two)

Heritage breed leg ham, prosciutto, Sopressa salami, Mount Zero olives, semi-dried tomatoes, smoked chicken, Symon's organic cheddar cheese. Served with warmed Turkish bread and organic herb crackers

## Sides

**Salad** see display cabinet

small  
large

\$9.00

\$12.00

**Oven roasted potato wedges** served with tomato relish OR sour cream

\$8.00

**Ve – Vegan / V – Vegetarian / GF – gluten free / VeO – Vegan Option**

**Kids Menu** – smaller sizes available on some meals.

*Please note a 15% surcharge applies to public holidays*

## Veggie Love Lunch

### Soup (Ve, GF option)

Today's veggie soup served with crusty bread

\$12.00

### Quiche (V)

Today's vegetarian quiche + salad \$5

\$12.00

### Spanakopita (V)

Ricotta cheese, spinach and pine nuts in filo pastry + salad \$5

\$12.00

### Ripe Veggie Burger (Ve, GF option)

House made lentil and mushroom burger served with Green Vie Mozzarella, tomato, onions, greens, Byron Bay mayonnaise, YV Gourmet Piccalilli pickles and house made potato wedges

\$19.50

### Vegetable Risotto (Ve, GF)

A risotto with roasted pumpkin, spinach, & pine nuts in a vegetable stock with onion, garlic and fresh herbs + chicken \$5.50

\$18.50

## Sandwiches

Your choice of *white baguette / Turkish bun* or *seeded sourdough bread* and your choice of *fresh* or *toasted*.

\$12.50

**1** – Smoked ham, cheddar cheese & tomato

**2** - Oven roasted pumpkin, semi-dried tomatoes, Byron Bay aioli, spinach & balsamic glaze (Ve)

**3** - Falafel, tomato, cucumber, spinach, Byron Bay mayo & hummus (Ve)

**4** - Smoked ham, pickle, Swiss cheese & mixed leaves

**5** - Chicken, brie cheese, chilli relish, spinach

**6** - Tuna salad of mayonnaise, celery, spring onion, corn, red capsicum and rocket

## Afternoon / Morning Tea

One house made scone with Yarra Valley Gourmet jam and double cream \$5.5

Please see display cabinet for a selection of cookies and cakes

Cakes are served with double cream

