

# Breakfast Menu

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## 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

Add gourmet beef sausages OR organic halloumi OR button mushrooms OR spicy baked beans - \$7

Add roast tomato OR roast pumpkin OR potato rosti OR ½ avocado OR hollandaise - \$6

Add an extra poached egg OR wilted spinach - \$3

Add extra sourdough toast - \$2.5 OR 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 or marmalade - \$8.5

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

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## 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

## Chef's Favourites



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## 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

Add a house made potato rosti - \$6

Add 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, sautéed mushrooms and spinach, a house made potato rosti

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

Add house made spicy baked beans OR organic halloumi - \$7

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V (Vegetarian), Ve (Vegan)

**Food Allergy Statement**• please discuss any allergies or intolerances with your server. We have meals that do not contain gluten or other common allergens, however cannot guarantee there will be no cross contamination.

# Lunch Menu



## Caesar Salad - \$22

Cos lettuce, croutons, bacon, parmesan cheese, a poached egg and finished with a caesar dressing, anchovy oil and anchovy garnish - **Add panko crumbed chicken strips - \$6**

*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 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. Served with oven roasted potatoes and salad

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

## Chicken Schnitzel - \$28 **Add melted cheddar cheese and premium ham on top - \$5**

Panko crusted premium Hazeldene chicken fillet schnitzel served with a lemon wedge, *Cunliffe & Waters* tomato & capsicum relish and seasoned oven roasted potato wedges & salad

*Pair with Rising Estate Chardonnay, Yarra Valley*

## Chef's Favourites



## Harvest Bowl (Ve) - \$26

Pumpkin hummus, turmeric roasted cauliflower, caramelised baby carrots, basil pesto, almond crumble, maple glazed pumpkin and finished with a herb oil

*Pair with Shiraz, Tar & Roses Heathcote*

## Fresh Barramundi - \$32

Crispy skin barramundi fillet served with romesco sauce, kipfler potatoes, green beans and micro herb salad

*Pair with Giant Steps Pinot Noir, Yarra Valley*

## ALL DAY BREAKFAST

### 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 free range poached egg - \$3 Add scrambled eggs - \$7 Add a potato rosti - \$6 / Add 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, sautéed mushrooms and spinach, a house made potato rosti

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

**Add organic halloumi OR spicy baked beans - \$7**

### Avocado Smash (Ve) - \$20

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

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

### Rueben Benedict - \$25

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

(V) - Vegetarian, (Ve) - Vegan

Please discuss any allergies or intolerances with your server