



Serving 8am to 11.45am

Breakfast

Eggs (V) - \$14

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

ADD A SIDE

Premium middle rash bacon / organic halloumi - \$7.5 each

Gourmet beef sausages / field mushroom / spicy baked beans / scrambled eggs (dairy free) - \$7 each

Roast tomato / pumpkin smash / potato rosti (gf) / guacamole / hollandaise - \$5 each

Extra poached egg / wilted spinach - \$3 each

Extra sourdough toast - \$3 Exchange for gluten free toast - \$1

Crunchy Granola (vegan friendly) - \$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, coconut yoghurt & milk

Porridge - \$14.5

Hearty rolled oats served with cinnamon, milk and seasonal poached fruit. **Exchange dairy for almond milk +\$2**

Pumpkin Smash (vegan friendly) - \$18

Roast pumpkin served with two slices of sourdough toast and seasoned with Mt Zero herb olive oil and dukkah, finished with plant based feta and toasted pecans

Add a free range poached egg - \$3 / guacamole - \$5 / organic halloumi - \$7.5

Guacamole Smash (vegan friendly) - \$20

Guacamole (smashed avocado, lemon juice, red onion and parsley) served on sourdough toast and finished with a sprinkling of toasted seeds, a micro herb salad and your choice of feta or vegan feta

Add a free range poached egg - \$3 / pumpkin smash - \$5 / organic halloumi - \$7.5

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

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

Pork Benedict - \$31

Pulled pork served on an English muffin with two poached eggs, house made hollandaise sauce and finished with a herb and apple salad with pickled ginger and sesame seeds

Veggie Big Breakfast (vegan friendly) - \$27

One slice sourdough toast with smashed pumpkin and dukkah, roast tomato, sautéed field mushroom, spinach, guacamole & house made spicy baked beans **ADD a free range egg +\$3 OR scrambled eggs (dairy free) - \$7 / organic halloumi - \$7.5 / potato rosti (no gluten) - \$5 / vegan feta - \$7.5**

Traditional Big Breakfast - \$32.50

Two poached eggs on a slice of sourdough toast, *Bill's of Belgrave* premium middle rash bacon, roast tomato, gourmet beef sausages, sauteed field mushroom, wilted spinach and a house made potato rosti

Exchange poached for scrambled eggs seasoned with fresh herbs (dairy free) - \$3

ADD house made spicy baked beans - \$7 / organic halloumi - \$7.5

Food Allergy Statement: please discuss any allergies or intolerances with your server. We serve products that do not contain gluten however we cannot guarantee there will be no cross contamination.

1% surcharge on card payments , 15% on Public Holidays, 10% on Sundays



Serving 12pm to 2.30pm weekdays
to 3pm weekends

Lunch

Stuffed Chicken Breast (Ngi) - \$30

Chicken breast stuffed with Persian feta, sundried tomatoes, baby spinach and pesto, served with asparagus, cherry tomatoes and duck fat potatoes

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

Harvest Plate (Ve) (Ngi) - \$26

A delicious veggie flavour bomb! Turmeric roasted cauliflower, caramelised baby carrots, basil pesto, maple glazed pumpkin, chickpea hummus, almond crumble and finished with a herb olive oil

Pair with Dominique Portet Rose, Yarra Valley

Ripe Veggie Burger (Ve) - \$20

House made lentil & mushroom patty served in a Turkish bun with plant based cheese & mayo, guacamole, grilled onion, mixed leaf and *Cunliffe & Waters* relish. Served with potato wedges

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

Ripe Cheese Burger (cooked medium) - \$26 Add bacon and/or fried egg - \$3 each / pickles - \$2

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

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

Mushroom Risotto (Ve) (Ngi) - \$26

Risotto with gourmet forest mushrooms and herbs. Served with vegan or dairy grated parmesan

Add grilled chicken breast - \$6

Pair with Shiraz, Tar & Roses Heathcote

Fresh Barramundi Fillet (Ngi) - \$38

Grilled barramundi fillet served with a tabouli salad, romesco sauce and sumac labneh

Pair with Chardonnay, Rising Estate, Yarra Valley

Chef's Pick

Lamb Rump (Ngi) - \$34

Tender lamb rump fillets served with chimichurri (a fresh Spring herb sauce of mint and parsley), pea puree, roasted chat potatoes and broccolini

Pair with Red Claw Pinot Noir, Mornington Peninsula

See the specials board for lighter options

(Ve) - Vegan Friendly, (Ngi) - No gluten containing ingredients

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