



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 (df) +\$3

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**ADD A SIDE**

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

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

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

**Poached egg / wilted spinach / sourdough toast / fermented chilli- \$3 each**

**Exchange for gluten free toast - \$1**

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**Crunchy Granola (Ve) - \$14.5** House made granola with toasted cashews, almonds and macadamia nuts, toasted sunflower and pumpkin seeds, pure Canadian maple syrup, coconut flakes and oats. Served with rhubarb jerky, seasonal fruit, coconut yoghurt & milk

**Chilli Eggs (V) - \$24** Scrambled eggs served with house made fermented chilli, a slice of sourdough toast, parmesan cheese and crispy kale

**Cauliflower & Halloumi Fritters (V) - \$27** Pancake fritters of cauliflower and halloumi served on capsicum hummus with a poached egg and micro herb salad, seeds and grilled organic halloumi **Add bacon - \$7.5**

**Pumpkin Smash (Ve) - \$22** 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 (Ve) - \$22** Guacamole (smashed avocado, lemon juice, red onion and parsley) served on sourdough toast with a micro herb salad, your choice of feta or vegan feta & toasted seeds

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

**Sourdough Toast - \$9.5** served with butter (or nuttalex), peanut butter, vegemite, jam or marmalade

**Toasted Fruit Loaf - \$9.5** served with butter **Add jam +\$1**

**Birds Nest Rosti (V) (gf) - \$26** House made potato rosti topped with 1/2 avocado, a poached egg, housemade hollandaise sauce and toasted seeds **Add bacon - \$7.5 / organic halloumi - \$7.5**

**Veggie Medley (Ve) - \$32** Corn cakes served with pineapple & mango relish, house made spicy baked beans, guacamole, scrambled tofu, roast tomato, spinach, sautéed field mushroom and pumpkin smash with dukkah and pecans

**ADD a free range egg +\$3 OR scrambled eggs (df) - \$7 / halloumi or vegan feta-\$7.5 / potato rosti (gf) - \$5**

**Traditional Big Breakfast - \$34** 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 (df) - \$3**

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

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(Ve) - Vegan Friendly / (gf) - No gluten containing ingredients / (df) - dairy free / (V) - Vegetarian

**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 Sunday



Serving 12pm to 2.30pm weekdays  
to 3pm weekends

Lunch

**Chicken Schnitzel - \$28** Panko crusted premium Hazeldene chicken breast served with a lemon wedge, potato wedges and garden salad

**Option:** add premium Heritage ham, melted cheese and relish **+\$6**

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

**Ripe Veggie Burger (Ve) - \$24** 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*

**Spanakopita with Salad (V) - \$26** Ricotta cheese, spinach, dill and parsley in a filo pastry parcel served with a salad of spinach, pickled beetroot, toasted pecans and feta

*Pair with Sauvignon Blanc, Red Claw Estate Mornington Peninsula*

**Linguini Marinara - \$32** Linguini pasta served with olive oil, calamari, mussels, clams, and prawns. Topped with fresh herbs and pangrattato

*Pair with Chardonnay, Rising Estate Yarra Valley*

**Grain Salad - \$22 (V) (Ve option)** A salad of toasted seeds, fresh coriander and parsley, lentils, currants, toasted pine nuts and almonds and finished with greek yoghurt and honey

**Add panko crumbed chicken strips - \$8**

*Pair with Rose, Mulline Estate Geelong*

**Steak Sandwich (served medium) - \$34** Tender steak in a Turkish bun with mixed leaf, tomato, Rob's smokey relish, tasty cheese, chargrilled red capsicum, caramelised onion & mayonnaise and served with hand cut potato wedges

*Pair with Pinot Noir, Giant Steps Healesville*

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See the board for Chef Specials

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