



Coconut & macadamia bircher muesli w/ textures of berries, mandarin & lemon balm [VEGAN]	16.5
Red velvet pancakes w/ raspberries, black sesame ice cream, cream cheese ganache & chocolate brownie soil [V]	19
Croissant French toast w/ white chocolate, passionfruit, strawberries, crushed meringue & vanilla mascarpone [V]	19
Baked eggs w/ spicy peperonata, dukkah, Meredith feta & pumpkin grain toast [V] [GFO] [+ chorizo \$4.5]	19
Smashed avocado w/ Meredith feta, Murray River salt, mint, parsley & lemon on pumpkin grain toast [V][GFO] [+ poached egg \$2.5]	17
Zucchini, corn & haloumi fritters w/ poached egg, avocado, crispy sweet potato, spinach & spicy relish [+ bacon \$4.5] [V][GF]	19
House made chive crumpets w/ hot smoked salmon, herb scrambled eggs, asparagus & charred lemon	22
Pumpkin scones w/ duck rilette, poached eggs, confit shallots, soft herbs & cornichons	20
Potato, pea & parmesan waffle w/ smokey ham hock, spinach, poached eggs & horseradish hollandaise	21

SIDES

Chorizo / Murray Valley bacon / kransky / Potato & Gruyère croquettes / hot smoked salmon	4.5ea
Avocado / thyme mushrooms / Meredith feta / halloumi	4ea
Poached egg / spinach / relish / horseradish hollandaise	2.5ea

EVERY CARE IS TAKEN TO MEET DIETARY REQUIREMENTS, HOWEVER OUR KITCHEN MAY CONTAIN TRACES OF ALLERGENS

Mixed grill breakfast w/ kransky, crumbed lamb cutlet, glazed bacon steak, fried eggs, spinach & house made Worcestershire sauce on toast	24
Open fried chicken wrap w/ crunchy slaw, corn aioli, lime & jalapeno black bean salsa	18
Crumbed flathead burger w/ pickled cucumber, dill aioli & salt & vinegar house cut chips	20
Corned beef sandwich on sourdough w/ beer mustard, pickled cabbage & potato & Gruyère croquettes	20
Ancient grain & heirloom carrot salad w/ spice smoked almonds & citrus kale hummus [+ chicken \$5] [+ hot smoked salmon \$4.5] [VEGAN]	18
Calamari & chorizo salad w/ green apple, pickled onions, pistachios, leafy greens & green romesco	23
Braised spring lamb salad w/ cauliflower fritters, harissa yoghurt, pomegranate, mint & colours of cauliflower	23
Pan fried gnocchi w/ sweet potato puree, broad beans, smoked hazelnut granola & feta [V]	23

STAPLES

Poached or scrambled eggs on your choice of buttered sourdough or pumpkin grain toast [V]	10
Fruit toast or gluten free toast w/ a choice of spreads [V]	7
Toasted Woodfrog Bakery breads — your choice of white sourdough or pumpkin grain & spreads [V]	5.5

SWEETS

Penny for Pound cakes & pastries - see display

[GF] GLUTEN FREE · [V] VEGETARIAN · [DF] DAIRY FREE · [GFO] GLUTEN FREE OPTION
SORRY NO SUBSTITUTIONS OR SPLIT BILLS