

ALL DAY MENU

Oat porridge w/ Tonka bean sugar, lavender maple syrup, roasted almonds, strawberry, blood orange jam & oat milk [VEGAN]	16.5
Coconut & cranberry granola w/ coffee panacotta, compressed seasonal fruits & apple rhubarb gel	17
Red velvet pancakes w/ raspberries, black sesame ice cream, cream cheese ganache & chocolate brownie soil [V]	20
Baked eggs w/ spicy peperonata, dukkah, Meredith feta & grain toast [V] [+ chorizo \$5.5] [GFO \$1.5]	20
Smashed avocado w/ Meredith feta, mint, parsley, Murray River salt & lemon on grain toast [V] [+ poached egg \$3] [GFO \$1.5]	19
Zucchini, corn & haloumi fritters w/ poached egg, avocado, crispy sweet potato, spinach & tomato relish [V] [GF] [+ bacon \$5.5]	20
Dill scrambled eggs w/ house cured salmon, beetroot & ricotta fritters, preserved lemon crème fraîche & capers	23
Croque Madame w/ pulled ham hock, fried egg, béchamel, cheddar, apple, fennel, radish, bacon crumb & soft leaves	21
Potato & Manchego croquettes w/ pulled pork, poached eggs, black bean salsa, baby spinach & chipotle hollandaise	22
12 hour braised beef brisket burger w/ pickled beetroot, celeriac slaw, roquette, horseradish aioli on a milk bun & fries	21

Pumpkin & kale falafel salad w/ wild rice, quinoa, pumpkin seeds, sauerkraut, black currants, cashew & citrus dressing [GF] [VEGAN]	18
Parmesan & Panko crumbed chicken schnitzel w/ beetroot & carrot slaw & charred lemon	22

STAPLES

Poached or scrambled eggs on your choice of buttered sourdough or pumpkin grain toast [V] [GFO \$1.5]	11
Fruit toast or gluten free toast w/ a choice of spreads [V]	8
Toasted breads — your choice of white sourdough or grain & spreads [V]	7

SIDES

Chorizo / bacon / house cured smoked salmon / smashed avocado / potato & Manchego croquettes	5.5ea
Avocado / thyme roasted mushrooms / Meredith feta / grilled haloumi	5ea
Poached egg / chipotle hollandaise / spinach / roasted tomato / tomato relish	3ea

SWEETS

Penny for Pound cakes & pastries - see display



DRINKS

COFFEE

Espresso / Short Macchiato	4.2
Long Black / Long Macchiato	4.5
White	4.5
Single origin	4.5
Batch brew	4.5
Cold drip	4.7
'Cold Brew Spritz'	8
Cold brew coffee w/ coconut sugar, earl grey tea, topped w/ tonic water	
'New Orleans Cold Brew'	7
Cold brew coffee w/ chicory root, cinnamon, cardamon, panela, topped w/ milk	
Ratio Cocoa Roasters hot chocolate	4.5
Tea & Spice wet leaf chai latte [pot]	5.5
Tea & Spice powdered chai latte	4.5
Strong	+0.5
Bonsoy / Almond milk	+0.5

MADE TO ORDER

Mixed berry, coconut & chia smoothie [DF]	10
Iced Tea w/ house-made lemongrass, orange peel & spiced aromat syrup	7.5
Iced coffee [w/ ice cream]	7.5
Iced mocha [w/ ice cream]	7.5
Iced chocolate [w/ ice cream]	7.5
Salted caramel milkshake	9
Cookies & cream milkshake	9.5



TEA by LARSEN & THOMPSON

Good Morning — English Breakfast blend of whole leaf assam	4.5
Earl Grey — A blend of assam that has been flavoured w/ bergamot	4.5
Peppermint — Whole leaf peppermint tea from Poland	5
Jasmine — A Chinese tea w/ delicate jasmine flower characteristics	5
White Peony — A rare pale orange tea w/ excellent flavour & aroma	5
Green — This sencha style tea is organic & locally grown in Victoria	5
Lemongrass and Ginger — A delicious duet of two of the world's great flavours	5

BOTTLED

Coca-Cola	4.5
Coca-Cola No Sugar	4.5
Hepburn Mineral Springs	
* Organic Lemonade	5
* Organic Ginger beer	5
* Sparkling Pink Grapefruit	5
* Sparkling Apple	5
* Still water 500ml	4.5
* Mineral water 300ml	5

JUICE

Hepburn Springs OJ	5
Hepburn Springs banana, mango & passion	5

[GF] GLUTEN FREE · [GFO] GLUTEN FREE OPTION · [V] VEGETARIAN · [DF] DAIRY FREE · [VEGAN]
 EVERY CARE IS TAKEN TO MEET DIETARY REQUIREMENTS, HOWEVER OUR KITCHEN MAY CONTAIN TRACES OF ALLERGENS
 PLEASE NOTE PUBLIC HOLIDAYS INCUR A 15% SERVICE CHARGE · SORRY NO SUBSTITUTIONS OR SPLIT BILLS