

ALL DAY MENU

SERVE OF TOAST - Organic White / Multigrain, jam & Butter GF Or Fruit Toast + 1.5	8
OMELETTE - (Option 1) Bacon, parmesan, chives & tomato chutney (Option 2) Mushroom, spinach, capsicum, cheese (Option 3) Chorizo, pico de gallo, creamy feta cheese	23
EGGS YOUR WAY - Poached, fried or scrambled on sourdough (GF)	14
OATS & CHIA PORRIDGE- Coconut soaked oats, saffron poached pear Banana, berries, coconut yogurt, maple glazed nuts (GF, VGN)	17
AVOCADO BRUSCHETTA - Beetroot hommus, tomato medley, house dukkah, Meredith goat cheese, multigrain toast (GF, VGN)	22
ADD Poached Egg	3.3
EGGS BENNY - Choose from Bacon, Spinach or Smoked salmon with poached eggs, beetroot hollandaise & house made rosti (GF)	24
CHILLI SCRAMBLED - Whipped feta, crispy shallots, parmesan coriander, spring onion, fermented chilli on sourdough (GFO)	25
ADD Bacon	6
BISCOFF PANCAKES - Fluffy pancakes, biscoff butterscotch, berries grilled banana, vanilla mascarpone, chocolate crumb	21
MAGIC MUSHROOMS - Trio of mushrooms, cashew cream, pickled cabbage, kale, scrambled egg, lemon crumb on multigrain (GFO)	26
CORN & ZUCCHINI FRITTERS - Poached eggs, rocket, capsicum & tomato salsa, hung yogurt and fermented chilli oil (GF)	23
ADD SMOKED SALMON	7

THE NOURISH BOWL - Organic quinoa, massaged kale, broccolini, corn turmeric cauliflower, avocado, pumpkin puree, coconut flakes, pepitas and house dressing (GF, VGN)	22.5
ADD Chicken 6 Poached Egg	3.3
SHAKSHUKA - Baked eggs in a spiced tomato sauce, roasted chickpea creamy feta, romasco and rustic bread (Contains nuts) (GF, VGN)	25
HALLOUMI EGGS - Grilled halloumi, fried eggs, spinach, basil pesto sourdough toast and sumac (GF)	22.3
BEEF BRISKET BRIOCHE - Tender beef brisket, brioche toast, scrambled egg, corn salsa and truffle hollandaise	24.9
CALAMARI SALAD - Crispy fried lemon pepper calamari, w slaw, onion, cucumber, mixed herbs, toasted peanuts, house dressed and lemon	23.9
SPANISH SCRAMBLER - Scrambled egg with chorizo, spanish onion, feta fresh chilli, pickled cabbage, rocket and toasted sourdough	25
TURKISH EGGS - Grilled broccolini, peri peri tomatoes, garlic lebnah poached eggs, dukkah spice, chilli butter and turkish bread	22
CHICKEN KATSU BURGER - Crispy fried chicken thigh fillet, smoked siracha aioli, coleslaw, avocado on a milk bun and side of fries	24
VEGGIE BURGER ~ Corn & zucchini patty, lettuce, tasty cheese, red peppers, jalapeno aioli on a seeded bun and fries	23
STEAK SANDWICH ~ Grilled scotch fillet, celeriac romulade, caramelised onion, crispy bacon, horseradish aioli, toasted sourdough and fries	25

CAESAR SALAD - Baby gem cos, crispy bacon, garlic croutons, parmesan
poached egg and caesar dressing(GFO) 21
ADD CHICKEN 6

PUMPKIN FETTUCINE - Roasted pumpkin, spinach, semi dried tomato
creamy pumpkin sauce, pinenuts and goat cheese (GFO) 23
ADD Chicken 6 | Bacon 3 | Smoked Salmon 7

MUSHROOMS RISOTTO ~ Trio of mushrooms, spinach, garlic white wine
cream sauce and parmesan cheese (GFO) 23
ADD Chicken 6

SIDES

GRILLED HALLOUMI | POTATO ROSTI | SAUTEED MUSHROOMS
CHORIZO | WILTED SPINACH | MEREDITH GOAT CHEESE
BACON | AVOCADO 6 | SMOKED SALMON 7
JAM | BUTTER \$ 1.5 CHILLI OIL | AIOLI | TOMATO CHUTNEY 2.5
BOWL OF FRIES 10 | POTATO WEDGES 12

KIDS MENU

Choice of eggs on toast 8 | Bacon and eggs on toast 10
Pancake with ice cream 10 | Nuggets and fries 12
kids juice or milkshake 6.5

CHOOSE FROM OUR DAILY CABINET

Selections of sandwiches, cakes and fresh pastry is available daily.

BOTTOMLESS BRUNCH

\$65 PP FOR 1.5 HR CHOICE OF FOOD AND UNLIMITED WINES

AVOCADO BRUSCHETTA - Beetroot hommus, tomato medley, house
dukkah, Meredith goat cheese, multigrain toast (GFO)

CHILLI SCRAMBLED - Whipped feta, crispy shallots, parmesan coriander,
spring onion, fermented chilli on sourdough(GFO)

CORN & ZUCCHINI FRITTERS - Poached eggs, rocket, capsicum &
tomato salsa, sour cream and fermented chilli oil (GF)

TURKISH EGGS - Grilled brocollini, peri peri tomatoes, garlic lebneh
poached eggs, dukkah spice, chilli butter and turkish bread(GFO)

CALAMARI SALAD - Crispy fried lemon pepper calamari, w slaw, onion,
cucumber, mixed herbs, toasted peanuts, house dressed and lemon(GF)

MUSHROOMS RISOTTO ~ Trio of mushrooms, spinach, garlic white wine
cream sauce and parmesan cheese (GF/ VGNO)

ALEXANDER HILL WINES

Pinot Noir | Pinot grigio
Shiraz | Rose | Cab Sauv

Sante D” Sas Prosecco - King Valley