

ALL DAY MENU

SERVE OF TOAST ~ Organic white OR Multigrain sourdough With house jam and butter	8	HALLOUMI EGGS ~ Pan fried halloumi, fried eggs, wilted spinach toasted sourdough, sumac and basil pesto	23
GF ~ Buckwheat and chia OR Fruit toast	1.5	BEEF BRISKET ~ A cheese melted smashed potato rosti, layered with beef brisket, poached eggs, asparagus, delicate truffle hollandaise	29
OMELETTE ~ (Option 1) Bacon, parmesan, chives and tomato relish (Option 2) Mushroom, spinach, capsicum, cheese (Option 3) Chorizo, pico de gallo, manchego	23	LEMON PEPPER CALAMARI ~ Rocket, heirloom tomato, chorizo, corn, chimi churri drizzle and house dressing (GF)	26
EGGS YOUR WAY ~ Poached, scrambled or fried on sourdough (GF)	14	CAESAR SALAD ~ Baby gem lettuce, crispy bacon, parmesan cheese garlic croutons, poached egg and caesar dressing (GF) ADD chicken extra 6	21
OAT & CHIA PORRIDGE ~ Coconut soaked oats, saffron poached pear Banana, mixed berries, coconut yogurt, maple glazed nuts (GF, VGN)	16	PORK BELLY BENEDICT ~ House cured crispy pork belly, English Muffin, apple compote, spinach, poached eggs & grapefruit hollandaise	26
AVOCADO SMASH ~ Multigrain toast, beetroot hommus, house dukkah Meredith goat cheese, heirloom tomato, EVOO & lemon (GF, VGN) ADD poached egg 3.3	22	LOUSIANA FRIED BURGER ~ Marinated thigh fillet, crispy fried, smoked siracha sauce, crunchy slaw, cheese, seeded bun and fries	27
EGG BENNY ~ W /choice of bacon, smoked salmon or spinach, poached eggs, beetroot hollandaise, chives, house made rosti (GF)	25	MAXICAN BEEF BURGER ~ Beef pattie, American cheese, baby cos Mexican salsa, chipotle sauce, fried egg, seeded bun and fries	27
CHILLI SCRAMBLED ~ Crispy shallots, parmesan, coriander, spring onion, whipped feta, fermented chilli and sourdough (GF) ADD bacon 6	25	STEAK SANDWICH ~ Grilled steak, celeriac romulade, caramelised onion, crispy bacon, horseradish aioli on a Turkish bread and fries	26
THE GREEN BOWL ~ massaged kale, quinoa, broccolini, corn, pomegranate edamame, chia seeds avocado, pepitas and house dressing (GF, VGN) ADD Chicken 6 Poached Egg 3.3	22	DUCK PAPPARDELLE ~ slow cooked duck and porcini mushrooms ragout, broccolini and parmesan cheese	28
BISCOFF PANCAKES ~ Fluffy pancakes, biscoff butterscotch, caramelised banana, mixed berries, vanilla mascarpone, chocolate dirt.	24	MUSHROOMS RISOTTO ~ Duo of mushrooms, spinach, garlic white wine cream sauce and parmesan cheese ADD CHICKEN 6	25
SHAKSHUKA ~ Baked eggs, cooked in a spiced tomato sauce, chickpea creamy feta, romasco, rustic bread (contains nuts)	25	SALMON FILLET ~ Paprika & lime salmon, sticky jasmine rice, sautéed greens, Thai green curry sauce	29
ZUCCHINI & CORN FRITTERS ~ with poached egg, capsicum and tomato salsa, rocket, sour cream, fermented chilli oil (GF) ADD Smoked salmon 7	23		
MUSHROOMS BRUSCHETTA ~Medley of mushrooms, cashew cream cheese, kale, pickled cabbage, scrambled egg on multigrain (VGO)	26		

BOTTOMLESS BRUNCH

(Choose one main (sides additional) & bottomless drinks for 1.5 hr) 65
(Substitute available for below items)

MAINS

CHILLI SCRAMBLED - Crispy shallots, parmesan, coriander, onion, whipped feta, fermented chilli and sourdough (gf avail)
ADD bacon 6

PORK BELLY BENEDICT~ House cured crispy pork belly, English Muffin, apple compote, spinach, poached eggs & grapefruit hollandaise

THE GREEN BOWL– massaged kale, quinoa, broccolini, corn, pomegranate, edamame, chia seeds avocado, pepitas and house dressing (gf,vgn)
ADD Chicken 6 Poached Egg 3.3

MAXICAN BEEF BURGER ~ Beef pattie, American cheese, baby cos Mexican salsa, chipotle sauce, fried egg, seeded bun and fries

DUCK PAPPARDELLE – Tenderised duck and porcini mushrooms ragout, broccolini and parmesan cheese

DRINKS

Mimosa - prosecco & OJ

Espresso Martini - Vodka, specialty blend coffee, kahlua

Aperol Spritz - prosecco, aperol, soda water, orange

Oscar Folly – Pinot Grigio/ 2020- Yarra Valley

Sante D' Sas – Prosecco – King Valley

Bruno – Shiraz/ 2021 Barossa Valley

FUNCTION MENU

(Enquire for venue hire for your parties or events)
Available Monday to Sunday (evenings only)
Minimum 20 Guests - capped \$1500-2000
Selection of food choose from 1 item per person and 1 drink

- 1 Mac & Cheese Croquettes (2pcs) (V)
Selection of sliders, Beef, pulled pork or mushroom and cheese (2 pcs)
Soup of the day upon availability
Harissa chicken skewers with cucumber, lime yogurt
Dukkah pumpkin, pomegranate and feta salad
Corn & Zucchini fritters with garlic and herb sour cream (2 pcs)
- 2 Gnocchi, pumpkin and spinach, pesto cream sauce, cheese
Chicken breast marinated, herbed potatoes, spinach, red pesto
Pork belly, apple compote, potato rosti, broccolini, apple jus
Salmon fillet lime and paprika, sticky rice, broccolini, green curry sauce
Truffle mushrooms risotto, garlic and herbs, white wine cream cheese
Fettuccine with bacon, parmesan , parsley and egg white
- 3 Chocolate brownie flourless (GF)
Tiramisu
Sticky date pudding, vanilla ice cream
Apple crumble tart, cream custard, vanilla ice cream

Complimentary side salads for table

Choose Drinks from our Selection of wines, beers or cocktails