

all day breakfast

burnham bakery organic sourdough	7.5
or multigrain toast, cunliffe & waters preserves (v)	
sub gluten free bread	+2
turmeric bircher muesli	16
chia seeds, goji berry, cranberry, hazelnuts, coconut yoghurt, passionfruit fresh berries, toasted coconut & almond flakes, lemon balm (df, v, vg)	
acai and granola bowl	16
acai, banana and coconut water sorbet, fresh berries, house made granola, coconut yoghurt, cocoa nibs (df, v, vg)	
uncle drew toastie	14
shaved istra ham, spicy bbq pulled pork, manchego cheese, gherkins, dijon mustard, crème fraîche	
melbourne bitter can (with any toastie)	+5
yuzu & mirin cured salmon	21
wild oregano & potato hash, kewpie wasabi mayo, watercress, micro herbs, pickled vegetable salad	
sweet corn fritters	18.5
sweet corn & coriander fritters, mango, avocado & tomato salsa, poached eggs, watercress, balsamic glaze, candied beets (v)	
add sujuk (cured spicy beef sausage)	+3
avo breakfast	18
avocado, mint & goat feta smash, multigrain toast, heirloom cherry tomato & olive salsa, micro wasabi, house made dukkah, balsamic reduction (v, gfo)	
add poached egg	+3
omelette	18.5
spicy sichuan pepper & apple cider braised pork hock, kipfler potatoes, manchego cheese, coriander, sambal oelek, toasted ciabatta (gfo)	
free range eggs	10
poached/fried/scrambled (dfo) on sourdough (v, df, gfo)	

poached eggs & greens	19.5
sautéed seasonal greens & spiced cauliflower, house made hummus, sumac, spiced sesame seeds, poached eggs, toasted pita, pomegranate, pistachio crumbs (gfo, dfo, v, vgo)	

chilli eggs	21
scrambled eggs with chilli, parsley & goat feta, multigrain toast, fresh avocado, tasmanian smoked salmon, heirloom cherry tomatoes, balsamic glaze (gfo), (veg option available)	
add sujuk (cured spicy beef sausage)	+3
belgian style waffles	20
spiced red wine poached pear, lime cheesecake mascarpone, coconut mochi, toasted almond & coconut flakes(v)	

lunch from 11am

spicy pork hock roll	18
sichuan pepper & apple cider braised pork hock, pork pâté, carrot & daikon pickles, coriander, baby cos, brie, asian style spicy slaw	
panko crumbed flathead brioche	20
panko bread crumbs, chia seed & coconut coated flathead fillet, roasted beet aioli, baby cos, cucumber & fried shallots, brioche bun, house cut chips	

veggie brioche bun	19
mt byron black lentils, brown rice, carrots, pea & corn patty, brioche bun, capsicum & tomato relish, mizuna leaves, roast artichokes & peppers, salad of roast jerusalem artichoke, hazelnut & mizuna(v, dfo, gfo, vgo)	

crunchy peanut & quinoa salad	19
quinoa, peanuts, cashew, red & spring onion, capsicum, red cabbage, carrots, edamame, coriander, pomegranate, pomelo, peanut butter, soy & ginger dressing (df, v, vg, gf)	

soba & salmon / nasu dengaku	23/21
pan fried fresh tasmanian salmon fillet or miso glazed eggplant (v, vg) on a bed of soba noodles, seasonal greens, spring onion, cucumber, sesame seeds & furikake in a lightly spiced ponzu dressing (df)	

house made potato gnocchi	22
tomato, basil, buffalo mozzarella, australian evo oil (v)	

wagyu mince & chianti ragù	24
fresh tagliatelle, parsley, parmigiano reggiano	

arancini	12
tomato, basil, taleggio & porcini mushroom, truffled cheddar (v)	

sides

tomato & capsicum relish (gf)	2
poached/fried egg (gf)	3
halloumi (gf)	3
slow roasted tomatoes (gf)	3
sujuks - cured spicy beef sausage (gf)	3
baked mushrooms with halloumi & thyme (gf)	4.5
scrambled eggs (gf)	4.5
salad of roast jerusalem artichoke, hazelnut & mizuna (gf)	5.5
istra bacon (gf)	5.7
wild oregano & potato hash	6
nasu dengaku (miso glazed eggplant)	6
avocado, mint & goat feta smash (gf)	6
smoked tasmanian salmon (gf)	6
yuzu & mirin cured salmon	6
sautéed seasonal greens, spiced cauliflower & sesame seeds (gf)	6
house cut chips	9

(v) vegetarian (vg) vegan
(df) dairy free (gf) gluten free
(gfo) gluten free option
(vgo) vegan option (dfo) dairy free option

* no changes to menu or split bills during busy periods
* 15% surcharge applies on all public holidays
* please inform your waiter of any dietary requirements

**FRIDAY & SATURDAY NIGHT
OPEN FOR DINNER FROM 6PM**

house blend by dukes coffee roasters				fresh juice		7	wine				150ml	500ml	750ml
seasonal blend black	3.8	milk	4	#1 orange			pinot gris -	10		28	45		
s/o guest roaster	4.8	milk	5	#2 seasonal mix (ask staff)			nunc, yarra valley, vic						
pour over (unavailable weekends)			6	super smoothies (v, vg, df)		9	riesling -	9		26	42		
coffee board (espresso, piccolo & cold brew)			10	#1 - banana, chia seeds, goji berries, activated almonds, almond milk, blueberries, dates, coconut yoghurt(gf)			adelina, watervale, clare valley, sa						
batch brew	4	bottomless	7	#2 - mango, chia seeds, banana, goji berries, activated almonds, maple syrup, coconut water, dates, coconut yoghurt(gf)			chardonnay -	10		28	45		
mörk specialty hot chocolate				#3 - peanut butter, banana, chia seeds, goji berries, almonds, dates, coconut yoghurt, oat chocolate milk			pike & joyce, adelaide hills, sa						
original dark 70%			4.5				prosecco -	9			42		
dark milk & river salt 65%			5.5				reggeri argeo DOC, valdobbiadene, it						
MEGA hot chocolate			12				rose -	9		26	42		
iced drinks							verget, provence rose, france						
iced coffee/chocolate(w/ milk & vanilla ice cream)			5				pinot noir -	12		30	48		
affogato			5	shakes		7	mount macleod, gippsland, vic						
24hr cold brew coffee			5	#1 mixed berry & vanilla									
vietnamese coffee(cold brew coffee w/ condensed milk)			6	#2 nutella and espresso			grenacha -	10		28	45		
homemade sparkling iced tea			5.5	#3 mork dark chocolate & river salt			videos viejos, vino de montana, mad, spn						
tea by calmer sutra			4.5	#4 vanilla bean			negromaro -	9		26	42		
black tea: evermore, lady melba				#5 peanut butter			hesketh, barossa valley, sa						
green tea: leafy green				karma cola organic soft drinks		4.5	shiraz -	9		26	42		
herbals/tisanes: peppermynrtle				karma cola, lemmy lemonade,			crudo luke lambert, yarra valley, vic						
ginger grass, floral fields				gingerella ginger beer			brachetto d'acqui -	(375 ml bootle)			22		
house made fresh chai latte/tea			4.5	all good organic sparkling water		4.5	braidia giacomo bologno, piedmont, it						
turmeric latte with oatly (vg)			4.5	red grapefruit, blood orange, black currant			beer & cider						
add				capri			melbourne bitter, vic						7
mocha			+50	mineral water 250ml		4	2 brothers kung foo rice lager						9
bonsoy soy milk			+50	mineral water 750ml		9	golden axe apple cider, vic						8
oatly oat milk			+50	liberty kombucha 330ml		5.2	hargreaves hill beatnik xpa, vic						9
milklab almond milk			+70	kakadu plum & ginger, lemon & coconut, original			stomping ground passionfruit smash,vic						9
large			+50	booze (from 11am)			hop nation the punch mango gose						9
almighty organic juice 300ml			5.5	four pillars gin, aus		12	stone & wood pacific ale, nsw						9
guava, lime, basil				starward wine cask single malt, aus		15	moon dog mack daddy dark ale, vic						9
carrot, orange, turmeric				egan's single grain, ire		18	slick rick's rampaging red ale						9
beetroot, blackcurrant, ginger				tequila tromba blanco, mex		12	yulli's brews, nsw						
				diplomatico reserva rum, ven		20							
				dark matter spiced rum, scot		12	mimosa oj, prosecco 10	bottomless			20		
				beluga russian standard vodka, rus		10	bloody uncle mary						14
							tomato, beluga vodka, worcestershire sauce, tabasco, lemon, lime						