

## FIRST CRACK

Available till 9.30am only

Soft-boiled egg with rye soldiers and your choice of:

> Local oats porridge *or* Toasted granola & whole milk — 12

## ALL DAY

Local oats porridge served with chai custard, poached pear and candied walnuts — 13

Auction Rooms' banana & walnut loaf with espresso mascarpone, banana yoghurt and coffee crumb — 14

Nut, seed & puffed grain granola with elderflower labné and peach & rhubarb compote served with fresh fruit — 14

Breakfast board of grilled Auction Rooms' sausage, smoked trout rillettes, avocado purée, house pickles, soft-boiled egg, rye soldiers and mini granola — 20.5

Brûlée french toast with passionfruit labné, glazed strawberries, macadamia crumble and white chocolate ganache — 16

Mount Macedon pine mushrooms with kale, crispy polenta, black garlic & cauliflower purée and a poached egg — 18.5

Pressed pork shoulder with white bean puree, morcilla, pickled carrots, sweet potato crisps and a slow-poached egg — 19

Seared ocean trout with pipis, sweet potato & quinoa rösti, smoked corn purée, chimichurri sauce, kohlrabi salad and a poached egg — 18.5

Corned beef brisket & potato hash with shredded cabbage & leek, poached eggs, grilled pita and Sriracha hollandaise — 19

Chilaquiles (chee/lah/KEE/lehs) : toasted corn tortillas, shredded pork shoulder, salsa roja, cheese curd, black beans and a fried egg — 19.5

Grilled eggplant with stuffed paratha, freekeh & brown rice salad, smoked hummus, preserved lemon and a poached egg — 17

## LUNCH

From 11am

Confit duck salad with green beans, wild rice, goji berries, baby kale, balsamic & lemongrass dressing and a soft-poached duck egg — 18

Roast heirloom beetroot salad with crushed broad beans, Puy lentils, smoked feta, fresh fig, roasted pecans and a chilli & mandarin dressing — 16

Grilled jerk chicken on a house made brioche bun with chipotle onion jam, fresh slaw, charred pineapple salsa and smoky watermelon wedges — 17

Braised lamb shoulder with roasted heirloom carrots, grilled artichoke, pumpkin purée and chickpea chips — 21

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## SIMPLE + SIDES

Two poached eggs on Tivoli Road sourdough — 10.5

> Green tomato chutney / Smoked hummus / Fruit jam — 2.5

> Maple & coffee glazed bacon — 6

> Sliced avocado with lemon tahini dressing — 5

> Mixed cows' & goats' feta with beetroot relish — 5

> Heirloom tomato, kalamata olive & basil salad — 5

> Potato & kale röstis with chipotle onion jam — 4.5

> Grilled Auction Rooms' sausage with apple & mulberry relish — 6

*We take great pride in sourcing seasonal produce, support good farming practices and closed loop recycling*

*Our park is proudly free-range from Greenvale Farm*

*We use Real Free Range eggs - yolk colour may vary*

*Buckwheat & chia gluten-free bread from GF Precinct available*

*We may not be able to accommodate menu changes or split bills during busy times*

