

FIRST CRACK

Available till 9.30am only

Soft-boiled egg, rye soldiers, choice of:

Seasonal fruit + seed salad *or* Toasted granola 12

ALL DAY

Seasonal fresh fruit + seed salad : compressed watermelon, berries, stone fruit, passionfruit mandarin dressing, lemon ricotta 14

Mixed grain porridge : coconut, wild rice + red quinoa, molasses roasted pear, orange, maple 16

House made granola : puffed grains, nuts, seeds, broken panacotta, fresh fruit, berry jelly 16

Buttermilk griddlecakes : whipped anglaise, brownie, honeycomb, fresh strawberries 18

Breakfast board : grilled chorizo, smoked salmon rillettes, potato hash, soft-boiled egg, rye soldiers, granola, super smoothie 20.5

Arepa e'huevo : Colombian corn pancakes, fried egg, straw mushrooms, baby squash, fried peppers, cream cheese, walnut salsa 18.5

Sticky pork shoulder : rice noodle salad, kale, nam jim, fresh lime, kimchi, son-in-law egg 20.5

Hot smoked salmon : curried arancini, sesame yoghurt, eggplant jam, pickled papaya, soft boiled egg 21

Corned beef hash : slow cooked beef, potato, shredded cabbage, leek, poached eggs, pita bread, Sriracha hollandaise 20.5

Green hummus bowl : garbanzo bean + spinach hummus, baby broccoli, french beans, heirloom carrot, preserved lemon, seeds 18

Most of our menu can be altered to gluten free, simply ask our staff when ordering

LUNCH

From 11am

Tuna Nicoise : confit Albacore tuna, white anchovies, new potato, green beans, tomato, basil, soft egg, kalamata olive tapenade, caper + orange dressing 22

Royale Burger : double Wagyu patty smash, special sauce, cheese, tomato, iceberg, handcut chips 20

Local pine mushroom artisan pasta : tuscan kale, toasted hazelnuts, lemon 21

EGGS + SIDES

Poached eggs on sourdough 10.5

Sourdough toast + butter 5

Dicky's spiced chutney / Smoked hummus / Fruit jam 2.5

House hot sauce: Smokey cajun / Green jalapeño 2

Bacon : Beechwood smoked loin bacon, thin cut (Vic) 6

Adelaide Hills "speck" belly bacon, thick cut (SA) 10

Locally foraged wild mushrooms, tuscan kale, goats curd 6.5

Grilled halloumi, braised fig, apple + oregano 6

Half avocado, whipped feta 6.5

Potato hash, rhubarb ketchup 4.5

Chargrilled chorizo, aioli 6

House cured salmon 6.5

Producers + Growers

We take great pride in sourcing seasonal produce, supporting sustainable farming practices and composting our food waste.

Coffee by Small Batch Roasting Co.

Eggs from Burd eggs

Bread + pastries from Tivoli Road Bakery

Milk from Schulz Organic Dairy



COFFEE

WHITE 4.5

Seasonal Candyman espresso blend

BLACK 4.2

Today's feature espresso

Barista Breakfast 7.5

A shorty + a milky

FILTER

Filter of the Day 4.5

Today's feature brew available by the cup

Mutwewathi, Kenya 8.5

Cocoa, lime cordial, red currant

Daniel Sanchez, Colombia 8

Jubes, orange, melon

Derly Beltran, Colombia 8

Dried cranberry, molasses, plum, cacao

Aldemar Quistal, Colombia 8

Cacao, orange, strawberry, complex

ICED

Iced Filter 5

Iced Coffee 5

Espresso + Tonic 5.5

Iced Chocolate 4.5

Bonsoy +0.3

Almond +0.5



COLD

Juices:

Orange 5

Cloudy Apple 5

Kale, Cucumber, Celery, Ginger 6.5

Carrot, Turmeric, Orange, Apple 6.5

Kombucha / Strawberry Lime Kombucha 4.5 / 5.5

Auction Rooms Lemonade 4.5

Auction Rooms Cola 4.5

Strawberry + Lime Soda 4.5

HOT

English breakfast / Earl Grey Tea 4

Fresh Mint + Juniper Tea 4

Lemongrass + Ginger Tea 5

Lao Shan Green Tea 6

2 Infusions

Chai 5

Malted Hot Chocolate + Biscotti 5

FUN STUFF

Kaffir Bloody Mary 12

Chilli Vodka or Melbourne Gin Co. Gin or Virgin 8

Auction Rooms AG + T 12

Melbourne Gin Co dry gin, Aperol, Tonic, Orange

BEER

Sailors Grave Brewing IPA 10

Sample Pale Ale 10

Barrow Boys Good Times Ale 10

Custard & Co Original Cider 8

WINE

Airlie Banks Sparkling Blend NV Vic 9 / 44

Delicate sparkle, citrus & florals

Fighting Gully Road Aquila '13 Vic 11 / 48

Elegant, crisp & grassy

Yarra Peaks Romato Vic 11 / 48

Balanced, fresh & moreish

An Ape is Loose Sangiovese Vic 11 / 48

Juicy, bright & very drinkable

