

ALL DAY

Fruit toast with butter 9.5

Sourdough/rye/gluten free toast with your choice of condiment (*vegemite, peanut butter, honey or fruit jam*) 7.5

Eggs your way on sourdough/rye 11

House made granola with puffed grains, nuts, seeds, coconut yoghurt, fresh fruit & berry sauce 17 (*gf*) (*vegan*) (*v*)

Chia pudding with coconut cream, strawberry and pink peppercorn juice, macadamia, fresh watermelon and strawberries 18.5 (*gf*) (*vegan*) (*v*)

Brioche french toast with frosted pecans, raw cacao, caramelised bananas, whipped bourbon cream & Canadian maple syrup 19 (*v*)
+ maple glazed bacon 4.5

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

Corn and kale fritters with smoked eggplant puree, pickled chilli, fried egg, coriander, pomegranate and cucumber 19.5 (*gf*) (*v*)
+ avocado and tomato salsa 6

Corned beef hash with slow cooked beef, shredded potato, cabbage, leek, poached eggs, Sriracha hollandaise, pickled veg & pita bread 21.5

Baked eggs with a smoky tomato sauce, kipfler potato, feta cheese, dukkah, pickled red onion, herb salad & grilled sourdough 19 (*v*)
+ chorizo 4.5

Brown rice vege bowl with braised mushrooms, rainbow chard, grilled zucchini, smashed avocado, coriander & hazelnuts 19.5 (*gf*) (*vegan*) (*v*)
+ fried egg 3

Hot smoked salmon with grilled green beans, chorizo crumb, chimmi churri, crispy kale, pickled turnips, pumpkin jam & pomegranate 23.5
+ poached egg 3

Glazed beef short rib with green papaya, peanuts, chilli, nuoc cham dressing, celery & snake beans 25.5 (*gf*)

Royale burger with Wagyu beef patty, bacon, special sauce, cheese, tomato & dill pickle 19
+ french fries 3

Poke bowl with white sushi rice, confit salmon belly, edamame, wakame salad, avocado, daikon kimchi & gochujang 21 (*gf*)

Prawn and spanner crab linguini with cherry tomatoes, zucchini, garlic, chilli & pangratatto 24.5

SIDES

Tomato + chilli relish 2.5

Grilled halloumi & lemon 6

Smashed avocado, lime, chilli & goats curd 6

Grilled asparagus, fresh spinach & ricotta 6.5

Roasted tomatoes, fior de latte & basil 6.5

Smoked loin bacon 6

Grilled chorizo 6

Cold smoked salmon 6.5

Potato hash, rhubarb ketchup 4.5

House made fermented hot sauce 2

French fries & aioli 7

Producers + Growers

We take great pride in sourcing seasonal produce, and supporting sustainable farming practices.

Coffee by St Ali

Chocolate from Mörk.

Free Range Eggs from Burd eggs.

Gluten free bread from GF Precinct.

Bread from The Grain Emporium

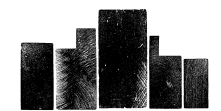
Split bills and surcharge policy :

Saturday 10%

Sunday 10%

Public Holidays 18%

No split bills on weekends and busy periods.



**AUCTION
ROOMS**

Printed on 100% recycled paper

ESPRESSO

White 4.5

Orthodox blend by St Ali (Colombia x Brazil)

Black 4.2

Feels Good Organic (Ethiopia x Honduras)

Barista Breakfast 10

Short black, cappuccino & filter

FILTER

Batch Brew 4.5

(changes daily, ask your server for details)

V60 market price

(changes daily, ask your server for details)

HOT

English breakfast / Earl Grey Tea 4

Fresh Mint & Juniper Tea 4

Green Tea 5 (2 infusions)

Lemongrass, Ginger & Turmeric Tea 5

Calmer Sutra Chai 5

Mörk Original Dark Hot Chocolate 5

Mörk Junior Hot Chocolate 5

Bonsai +0.5

Almond Milk Co. +1

Lactose Free +0.5

COLD DRINKS

Iced Filter 5

Iced Coffee 5

Espresso + Tonic 5.5

Mörk Iced Chocolate with Lavender 5.5

Mörk Junior Iced Chocolate 5

Strangelove Lemon Squash 5

Strangelove Smoked Cola 5

Strangelove Bitter Grapefruit 5

Lemon Lime & Bitters 5

Fig & Ginger Kefir 6

Raspberry Kefir 6

Sparkling water (per person) 3

Market Fresh Orange 5

Cloudy Apple 5

Beetroot, Celery, Apple, Lemon 6.5

Carrot, Turmeric, Orange, Apple 6.5



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BEER AND CIDER

Balter Captain Sensible 9

Hargreaves Hill Pale Ale 10

Colonial Australian IPA 11

Colonial Bertie Apple Cider 9

Lick Pier Ginger Beer 8

WINE

Maréchal NV Brut *FRANCE* 11 / 50

Mount Trio Riesling '17 *WA* 11 / 50

Vinteloper Pinot Gris '17 *SA* 12 / 55

Boomtown 'White' '17 *VIC* 12 / 55

Vinterloper '18 Pinot/Pinot Rosé *SA* 11 / 50

Nunc Pinot Noir '17 *VIC* 12 / 55

Jericho Tempranillo '17 *SA* 11 / 50

Miette Shiraz '15 *SA* 11 / 50

FUN STUFF

Bloody Mary 13

666 Vodka or Melbourne Gin Co. Gin or Virgin 8

Auction Rooms AG + T 14

Melbourne Gin Co. Gin, Aperol, Tonic

Coffee Negroni 16

Melbourne Gin Co. Gin, Adelaide Hills Distillery Vermouth, Campari