

## 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 set chia, mango, fresh berries, toasted coconut, shiso & yuzu gel 19.5 (*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, potato hash, chia pudding and smashed avo on toast with chilli, seeds & a poached egg 21

Corn and kale fritters with smoked eggplant puree, pickled chilli, fried egg, coriander, pomegranate & 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

Soba noodle salad with poached chicken breast, smoked leg ham, pickled carrot, cucumber, folded egg, coriander, perilla leaf & sesame and peanut dressing 19.5

Hummus bowl with grilled asparagus and broccolini, roasted cauliflower and squash, crispy kale, peas, ricotta salata, poached egg & mixed seeds 20.5 (*gf*) (*v*)  
*+ chorizo 4.5*  
*+ halloumi 4.5*

Hot smoked salmon fillet with horseradish crème fraîche, grilled broccolini, sugar snap peas, sautéed spinach, sunflower seed and salmon roe 24.5  
*+ 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*

Fish burger with crumbed flathead, baby cos, dill mayonnaise and fresh tomato served with lemon and house made tartare sauce 21.50  
*+ kumara fries 4*

Poke bowl with white sushi rice, confit salmon belly, edamame, wakame salad, avocado, daikon kimchi & wasabi mayonnaise 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

Half avocado, black salt, lime & goats curd 6

Grilled asparagus, fresh spinach & ricotta 6.5

Heirloom tomatoes, feta & basil 6.5

House made fermented hot sauce 2

Smoked loin bacon 6

Grilled chorizo 6

Bratwurst chipolatas 6

Cold smoked salmon 6.5

Potato hash, rhubarb ketchup 4.5

French fries & aioli 7

Kumara fries 9

### 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*

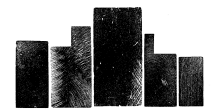
### Split bills and surcharge policy :

*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

*Bonsay +0.5*

*Almond Milk Co. +1*

*Lactose Free +0.5*

## COLD DRINKS

Iced Filter 5

Iced Coffee 5

Espresso + Tonic 5.5

Mörk Coconut Iced Chocolate 5.5

Mörk Junior Iced Chocolate 5

Strangelove Lemon Squash 5

Strangelove Smoked Cola 5

Strangelove Very Mandarin 5

Lemon Lime & Bitters 5

Fig & Ginger Kefir 6

Burnt Orange Kefir 6

Sparkling water (per person) 3

Market Fresh Orange 5

Crisp Apple 5

Beetroot, Apple, Ginger 6

Carrot, Celery, Ginger, Parsley 6



ST. ALI

Split bills and surcharge policy :

*Saturday 10%*

*Sunday 10%*

*Public Holidays 18%*

*No split bills on weekends and busy periods.*

## BEER AND CIDER

Balter Captain Sensible 9

Strumans Organic Lager 8.5

Colonial Australian IPA 11

Colonial Bertie Apple Cider 9

Lick Pier Ginger Beer 8

## WINE

Maréchal NV Brut *FRANCE* 11 / 50

Naked Run 'The First' '18 Riesling *SA* 11 / 50

Vinteloper Pinot Gris '17 *SA* 12 / 55

Toolangi '18 Chardonnay *VIC* 13 / 60

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

Nunc Pinot Noir '17 *VIC* 12 / 55

Saint-Pourcain 'La Ficelle' Gamay/Noir '16 *France* 50

Miette Shiraz '16 *SA* 11 / 50

## FUN STUFF

Bloody Mary 13

*666 Vodka or Melbourne Gin Co. Gin or Virgin 8*

Auction Rooms G + T 14

*Melbourne Gin Co. Gin, Lillet Blanc, Capi Tonic, Burnt*

*Rosemary*

Coffee Negroni 16

*Melbourne Gin Co. Gin, Adelaide Hills Distillery*

*Vermouth, Campari*