

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

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, macerated strawberries, pink peppercorn & strawberry sauce, pistachios, purple basil & coconut 19.5 (*gf*) (*vegan*) (*v*)

Brioche french toast with frosted pecans, raw cacao, caramelised bananas, whipped bourbon cream & Canadian maple syrup 19.5 (*v*)
+ *maple glazed bacon* 4.5

Breakfast board with grilled chorizo, potato rösti, chia pudding, rye soldiers & a soft boiled egg 21.5
+ *halloumi* 4.5

Baked eggs in a smokey tomato sauce, kipfler potatoes, zucchini, feta cheese, grilled garlic bread & dukkah 21 (*v*)
+ *chorizo* 4.5

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

Brown rice bowl with field mushrooms, Swiss chard, leek, peppers, zucchini, broccolini, hazelnuts, coriander and cherry tomato salsa 19.5 (*gf*) (*vegan*) (*v*)
+ *poached egg* 3
+ *spiced chicken* 6

Miso glazed Japanese pumpkin, pumpkin puree, black quinoa and mint salad, walnuts, halloumi crumb, sumac & dried cranberries 20 (*gf*) (*v*)
+ *chorizo* 4.5

Hot smoked salmon fillet with pumpkin jam, grilled green beans, diced chorizo, chimichurri, pomegranates, pickled baby turnips & crispy kale 26 (*gf*)
+ *poached egg* 3

Braised lamb shoulder with smoked eggplant, whipped chèvre, Moghrabieh couscous, almonds, pickled red onions & saltbush 25.5

Royale burger with Wagyu beef patty, bacon, special sauce, cheese, tomato & dill pickle 19.5
+ *french fries* 3

Poke bowl with white sushi rice, confit salmon belly, edamame, wakame salad, avocado, daikon kimchi & wasabi mayonnaise 21.5 (*gf*)

Prawn and spanner crab linguini with cherry tomatoes, zucchini, garlic, chilli & pangrattato 25.5

SIDES

Tomato + chilli relish 2.5

Grilled halloumi & lemon 6

Half avocado, black salt, lime & goats curd 6

Potato rösti, rhubarb ketchup 4.5

Wild mushrooms, spinach, garlic, thyme 6.5

Smoked loin bacon 6

Grilled chorizo 6

Cold smoked salmon 6.5

House made fermented hot sauce 2

French fries & aioli 7

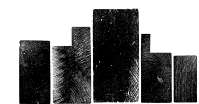
Split bills and surcharge policy :

Saturday 10%

Sunday 10%

Public Holidays 18%

No split bills on weekends and busy periods.



**AUCTION
ROOMS**

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ESPRESSO

White 4.5

Orthodox blend by St Ali (Colombia x Brazil)

Black 4.2

Feels Good Organic (Ethiopia x Peru)

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 5

Fresh Mint & Juniper Tea 5

Green Tea 5 (2 infusions)

Kuura Ripe Pu'er Tea 6

Lemongrass, Ginger & Turmeric Tea 5

Calmer Sutra Chai 5

Mörk Original Dark Hot Chocolate 5

Mörk Junior Hot Chocolate 5

AR Signature Oat & Raisin Hot Chocolate 5.5

Bonsoy +0.5

Almond Milk Co. +1

Oat Milk +0.5

COLD DRINKS

Iced Filter 5

Iced Coffee 5

Espresso & Tonic 5.5

Mörk Junior Iced Chocolate 5

Strangelove Lemon Squash 5

Strangelove Smoked Cola 5

Strangelove Very Mandarin 5

Strangelove Ginger Beer 5

Lemon Lime & Bitters 5

Fig & Ginger Kefir 6

Raspberry Kefir 6

Lime & Mint Kefir 6

Sparkling water (per person) 3

Market Fresh Orange 5

Crisp Apple 5

Beetroot, Apple, Ginger 6

Pineapple, Apple, Mint, Celery, Kale, Ginger, Lemon 6

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BEER AND CIDER

Balter Captain Sensible 9

Strumans Organic Lager 8.5

Stomping Ground Pale Ale 9

The Hills Cloudy Apple Cider 9

WINE

Maréchal Vouvray Brut NV *France* 12/55

Cochon Volant Blanc '17 *France* 11/50

Victor Chardonnay '17 *VIC* 13/60

Domaine Le Chêne Blanc Rosé '17 *France* 12/55

Mount Trio Porongurup Pinot Noir '17 *VIC* 12/55

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

Luke Lambert Crudo Shiraz '17 *SA* 12/55

FUN STUFF

Bloody Mary 15

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