

ALL DAY

Fruit toast with butter 9.5

White sourdough/rye/gluten free toast with your choice of condiment (Vegemite, peanut butter, honey or fruit jam) 8

Eggs your way on white sourdough/rye/gluten free toast 12

Black rice pudding, poached quince, coconut orange ginger & macadamia crumb, and blueberry puree (vegan) (gf) 22

House made granola with puffed grains, tahini roasted nuts & seeds, orange coconut yoghurt, and fresh fruit (vegan) (gf) 21

Stir fried greens, **bbq tahini***, spiced nuts, and a fried egg (v) (gf) 23
+ pork belly with tare sauce 6.5

Chorizo chilli scrambled eggs with zucchini, cherry tomato, baby spinach, and gruyere cheese, on charred sourdough 22

Auction Rooms Benny with sous vide girello beef, shredded veg, poached eggs, spicy hollandaise, and pita bread 22

Falafel with **carrot jam***, farro tabbouleh, beetroot puree, and poached egg (v) 21

Fried chicken burger with chipotle slow, buttermilk dressing, and cheese 23
+ french fries 3

* All items in bold are made in house, and are available for purchase to take home and enjoy. Yumma! Bring back your empty jar for a discount. Snap!

10% surcharge applies on weekends
18% surcharge applies on public holidays
No split bills on weekends or busy periods
Please let staff know if you have any allergies

Chermoula roast pumpkin, smoked tomato cashew cream, black rice salad, and **pistachio dukkah*** (vegan) (gf) 23

Royale burger with Wagyu beef patty, bacon, special sauce, cheese, lettuce, tomato, and dill pickle 22

+ french fries 3

+ extra patty 5

Poke bowl w sushi rice, poached teriyaki chook, compressed eggplant, crispy chook skin, white cabbage kimchi, roast sesame kewpie, pickled celery, and avo mousse 24

House made gnocchi with mixed mushroom, whipped ricotta, and pangrattato (v) 27.5

Check with our friendly staff for the daily special...

SIDES

Chilli & tomato relish* 3

Halloumi & lemon 6

Grilled chorizo 6.5

French fries and chipotle mayo 7

Potato rösti w **BBQ sauce*** (gf) 4.5

Pork belly with tare sauce 6.5

Smoked loin bacon 6

Smoked salmon 6

Half avocado 6.5

Roasted mushrooms 7

KIDS MENU

Kids egg on toast (poached, scrambled, or fried) 5.5

Kids cheeseburger 12



ESPRESSO

White 4.8
Orthodox blend by St Ali (Colombia x Brazil)

Black 4.5
Feels Good Organic by St Ali (Ethiopia x Honduras)

Barista Breakfast 12
Short black, cappuccino, & a filter

Mocha 5.5
Made with Mork 70% chocolate

Iced Coffee 5
(Double espresso, milk, & ice)

Espresso & Tonic 5
(Double espresso, tonic, ice, & lemon wedge)

Shakerato 6
(Double espresso, iced milk, vanilla syrup, blended)

FILTER

Batch Brew 4.8
(check the specials board for details)

V60 9
(check the specials board for details)

Iced Filter 5

TEA & INFUSES

Lemon, Honey & Ginger 5

English Breakfast / Earl Grey Tea 5

Fresh Mint & Juniper Tea 5

Green Tea 5 (2 infusions)

Lemongrass, Ginger & Turmeric Tea 5

Chai by Monk's Chai (loose leaf) 5.5

London Fog (vanilla tea latte) 6

Soy / Almond / Oat Milk +0.5

CHOCOLATE

Mörk Dark 70% or Junior 50% Hot Chocolate 5.5

Mörk Junior 50% & Coconut Milk Iced Chocolate 6.5

Twix Me 7
Coconut caramel, Mork 50% hot chocolate, coconut milk, & a biscuit (vegan)

Biscoff Latte 6.5
Milk, espresso, Biscoff syrup, & a cheeky biscuit

COLD DRINKS

Strangelove Very Mandarin 6

Strangelove Lemon Squash 6

Strangelove Smoked Cola 6

Monceau Kombucha Apple/Pear 7

Lemon Lime & Bitters 5.5

Sparkling Lemon, Honey & Ginger 6

Sparkling water (per person) 3

Green Apple Surprise 6.5
Soda water, apple juice, elderflower cordial, mint, & lime (add a boozy surprise + 8)

COLD PRESS JUICES

from Market Juice Company

Orange 6

Crisp Apple 6

Glowing Green 6.5
Pineapple, Apple, Mint,
Celery, Kale, Ginger, Lemon

BEER AND CIDER

Moon Dog lager 10

Stone and Wood pacific ale 11

Napoleone apple cider 9

Nort non-alcoholic refreshing ale 7

WINE

Marechal Brut NV, France 13/58

Vinteloper Pinot Gris '20, SA 14/60

Vinteloper Rosé '20, SA 13/55

Cape Barren old vine Grenache '18, SA 15/60

FUN STUFF

Mimosa 12
Domaine de Montmarin Brut MT NV & orange juice

Bloody Mary 15
666 Vodka or Melbourne Gin Co. Gin or virgin

Hot Toddy 12
Rye bourbon, house made lemon honey ginger, hot water

Americano 13
Campari, vermouth, & soda

Hugo Spritz 15
Brut, soda, mint, & elderflower cordial

Aperol or Campari Spritz 14
Aperol or Campari, sparkling wine, soda

Espresso Martini 15
Espresso, 666x vodka, & Kahlua

Negroni/Cold Brew Negroni 15
Melbourne Gin Co. gin, vermouth, Campari

Check-in

