

# ALL DAY MENU

Fruit toast with butter 9.5

White sourdough/rye/gluten free toast with your choice of condiment (Vegemite, peanut butter, honey, or fruit jam) 9

Eggs your way on white sourdough/rye/gluten free toast 13

Coconut set chia pudding with macerated strawberries, apple, macadamias, ginger, purple basil & mint (vegan) (gf) 23

House made granola with puffed grains, tahini roasted nuts & seeds, coconut yoghurt, passionfruit syrup & fresh fruit (vegan) (gf) 22

Brioche French toast with frosted pecans, raw cacao, caramelised bananas, whipped bourbon cream, fresh berries & Canadian maple syrup (V) 25  
+ Maple glazed bacon \$4

Sumac roasted broccoli & cauliflower with roasted pumpkin hummus, puffed buckwheat, hazelnuts, spinach, pomegranate, pita bread & grilled lemon 24 (v)  
+ poached egg 3

Breakfast Board with grilled chorizo, smoked salmon, pudding, soldiers, soft boiled egg & potato rösti 25 (vgo)

Corned beef hash with slow cooked beef, shredded potato, cabbage, leek, poached eggs, spicy hollandaise & grilled pita bread 23

Baked Eggs in a capsicum, red onion & spiced tomato sauce, kindler potatoes, zucchini, scamorza cheese, hazelnut sukkah & grilled garlic bread 26 (v)

King Prawn and Spanner Crab linguine, chilli, garlic, cherry tomato, zucchini, wild rocket & chives 30

Grilled eggplant steak, smoked tomato & chickpea sauce, silken tofu puree, pickled onion, coriander, fried lotus root (vegan) (gf) 26

Char grilled beef burger with bacon, special sauce, cheese, lettuce, tomato, dill pickle on a brioche bun 23  
+ french fries 3  
+ extra patty 5

Poke bowl with sushi rice, crumbed chicken breast, tonkatsu sauce, pickled cucumber, edamame, avocado, seaweed, charred corn w sesame mayo 26

## SIDES

Chilli & tomato relish 4

Halloumi & lemon 6

Grilled chorizo 6.5

French fries & aioli 8

Potato rösti w BBQ sauce (gf) 5

Fermented hot sauce 3

6.5

Spicy Hollandaise 3

Sautéed Greens 6

Smoked loin bacon 6

Smoked salmon 6

Half avocado 6.5

Roasted mushrooms 7

Roasted truss tomatoes

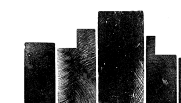
## KIDS MENU!

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

Kids cheeseburger 12

Kids French Toast with fruit, maple syrup and whipped cream 14

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 or questions



AUCTION  
ROOMS

## ESPRESSO

White 5  
*Orthodox blend by St Ali (Colombia x Brazil)*

Black 5  
*Feels Good Organic by St Ali (Ethiopia x Honduras)*

Barista Breakfast 15  
*Short black, cappuccino, & a filter*

Mocha 6  
*Made with Mork 70% chocolate*

Iced Latte 6  
*(Double espresso, milk, & ice)*

Espresso & Tonic 6  
*(Double espresso, tonic, ice, & lemon wedge)*

Shakerato 7  
*(Double espresso, iced milk, vanilla syrup, blended)*

Soy / Almond / Extra shot +0.5  
Oat + 0.7

## FILTER

Batch Brew 5.5  
*(check the specials board for details)*

Iced Filter 5.5

V60 12  
*(Ask one of our wait staff)*

## CHOCOLATE

Mörk Dark 70% or Junior 50% Hot Chocolate 5.5

Mörk Junior 50% & Coconut Milk Iced Chocolate 6.5

## TEA & INFUSES

Lemon, Honey & Ginger 6

English Breakfast / Earl Grey Tea 6

Fresh Mint & Juniper Tea 6

Green Tea 6 (2 infusions)

Lemongrass, Ginger & Turmeric Tea 6

Chai by Monk's Chai (loose leaf) 6

London Fog (vanilla tea latte) 6

## COLD DRINKS

Strangelove Very Mandarin 7

Strangelove Lemon Squash 7

Strangelove Smoked Cola 7

Lemon Lime & Bitters 7

Sparkling Lemon, Honey & Ginger 6

Green Apple Surprise 7  
*Soda water, apple juice, elderflower cordial, mint, & lime (add a boozy surprise + 8)*

## Kombucha 8

Passionfruit.

Lychee, Pineapple & Lime.

Ginger, Turmeric & Pepper.

## COLD PRESSED JUICES

*from Market Juice Company*

Orange 7

Crisp Apple 7

Glowing Green 8  
*Pineapple, Apple, Mint, Celery, Kale, Ginger, Lemon*

## BEER AND CIDER

Stomping Ground Pale Ale 9

Bad Shepherd Passionfruit Sour 9

Stomping Ground Raspberry Smash Sour 9

Bridge Road 'Free Time' 0% pale ale 9

Napoleone Apple Cider 11

## WINE

Noisy Ritual Sparkling Chardonnay '21, VIC 12/55

Vinteloper Pinot Gris '20, SA 14/60

Vinteloper Rosé '20, SA 13/55

Noisy Ritual Sunbury Merlot '20, VIC 13/55

## FUN STUFF!

Mimosa 12.50

Noisy Ritual Sparkling Chardonnay & orange juice

Bloody Mary 15

666 Vodka or Melbourne Gin Co.Gin or virgin

Margarita 15

Tequila, lime, cointreau

Aperol or Campari Spritz 15

Aperol or Campari, sparkling wine, soda

Espresso Martini 16

Espresso, 666x vodka, & Kahlua

Negroni/Cold Brew Negroni 16

Melbourne Gin Co.gin, vermouth, Campari