

## 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*) 8

Eggs your way on sourdough/rye 12

Coconut chia pudding with coconut cream, mango puree, pistacchio and coconut flakes & sesame tuile 18 (vegan) (v) (gf on request)

House made granola with puffed grains, nuts, seeds, coconut yoghurt, fresh fruit & berry sauce 18 (gf) (vegan) (v)

Brioche french toast with frosted pecans, raw cacao, caramelised bananas, whipped bourbon cream & Canadian maple syrup 20.50 (v)  
+ *maple glazed bacon* 4.5

Breakfast board with grilled chorizo, salmon croquette, granola, rye soldiers, soft boiled egg & grilled halloumi 23.5

Chorizo chilli scramble with zucchini, cherry tomatoes, baby spinach and gruyere cheese on toasted sourdough 19

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

Veggie bowl with sweet potato, grilled broccoli, baby carrots, asparagus, avocado, purple potato crisps, baby spinach & smoked beetroot hummus 21 (gf) (vegan) (v)  
+ *poached egg* 3

*Chicken burger with Asian salad, fried shallot, honey lime dressing, lettuce and chipotle mayonnaise* 19  
+ *french fries* 3

Roasted pumpkin with avocado puree, pearl couscous, pomegranate salad, dukkah and pomegranate molasses dressing 20.5 (vegan) (v)  
+ *halloumi* 3

*Mushroom, black cabbage, homemade bacon jam, gruyere and fried egg on sourdough toast* 20.50 (v)

Slow roasted Pork shoulder, pickled kohlrabi, coleslaw, homemade bbq sauce on a brioche toast 24.5

Royale burger with Wagyu beef patty, bacon, special sauce, cheese, lettuce, tomato & dill pickle 20.50  
+ *french fries* 3

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

Prawn and spanner crab linguini with cherry tomatoes, zucchini, garlic, chilli & pangrattato 26

## SIDES

Tomato + chilli relish 2.5

Halloumi & lemon 6

Grilled chorizo 6

Smoked salmon 6

Garden salad with walnut, pear, radish and honey mustard dressing 6.5

French fries and aioli 7

House made fermented hot sauce 2

Potato rösti, rhubarb ketchup 4.5

Smoked loin bacon 6

Half avocado 6.5

## KIDS MENU

Kids egg on toast 5.5

Kids cheeseburger with lettuce and tomato sauce 13.5

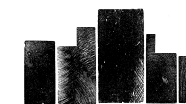
Split bills and surcharge policy:

*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 by St ALi (Ethiopia x Peru)

Barista Breakfast 10  
Short black, cappuccino & filter

Mocha 5  
Made with Mork chocolate

Iced Coffee 5  
(Double espresso, milk & ice)

Espresso & Tonic 5.5  
(Double espresso, tonic , ice & lemon wedge)

Shakerato 6  
(Double espresso, vanilla syrup, blended)

## FILTER

Batch Brew 4.5  
(check the specials board for details)

V60 8  
(check the specials board for details)

Iced Filter 5

## TEA & INFUSES

Lemon, Honey & Ginger 4.5

English Breakfast / Earl Grey Tea 5

Fresh Mint & Juniper Tea 5

Green Tea 5 (2 infusions)

Lemongrass, Ginger & Turmeric Tea 5

Calmer Sutra Chai (Loose Leaf) 5

London Fog (vanilla tea latte) 5.5

Soy / Almond / Oat Milk +0.5

## CHOCOLATE

Mörk Dark 70% / Junior 50% Hot Chocolate 5

Mörk Junior 50% & Coconut milk Iced Chocolate 5.5

## COLD DRINKS

Strangelove Double Ginger beer 5

Strangelove Lemon Squash 5

Strangelove Smoked Cola 5

Lemon Lime & Bitters 5

Sparkling Lemon, Honey & Ginger 6

Sparkling water (per person) 3

## AUCTION ROOMS HOMEMADE KOMBUCHA

Lemon Verbena & Strawberry 5.5

Coffee & Mix Berry 5.5

## COLD PRESS JUICES

Market Juice Company

Orange 5

Crisp Apple 5

Glowing green 6  
(Pineapple, Apple, Mint, Celery, Kale, Ginger,  
Lemon)

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## BEER AND CIDER

Stomping ground lager 10

Anytime pale ale 11

Colonial market sour 12

Napoleone Apple Cider 9

## WINE

Domaine de Montmarin Brut MT NV France 13/58

Heart Wines Pinot Gris+3 '18 VIC 14/62

Vintelooper Rosé '20 SA 12/55

Vintelooper Light red (Gewurz,Touriga,Refosco) 19 SA  
15/65

## FUN STUFF

Mimosa 12

Domaine de Montmarin Brut MT NV & Orange Juice

Bloody Mary 15

666 Vodka or Melbourne Gin Co.Gin or Virgin 8

Not a Gin & Tonic 15

Coffe Caramel Gin, Fresh Blueberry Juice, Dry Tonic

North Melbourne Negronj 15

Cacao Butter Gin, Pink Pepper Leaf Bitter & Vermouth

Smoked Bounty old-fashioned 15

Whisky, Smoked Coconut, Brewed Chocolate

Aperol or Campari Spritz 14

Your choice of Aperol or Campari with sparkling wine  
and soda

Espresso Martini 15

Fresh Espresso, 666x Vodka & Kahlua



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