

ALL DAY BREAKFAST

Fruit toast buttered with raspberry jam \$7
Sourdough toast buttered with raspberry jam \$7
Gluten free toast buttered with raspberry jam \$7.5

Coconut chia and sago pudding with house made granola & seasonal fruits \$15

Hotcakes with lemon curd, toasted coconut, fresh berries & coconut sorbet \$18

Bircher muesli with lemon honey yoghurt, toasted almonds, berries and fresh apple \$16

Smashed avocado on seeded toast, beetroot relish, fetta cheese, toasted almonds & poached egg \$19 (can be GF)

Corn fritters with avocado, tomato, onion & coriander salsa walnut crumbs, basil oil & a poached egg \$18.5

Pulled pork Benedict on sourdough toast, apple & mint salad, a poached egg & apple cider hollandaise \$20 (Can be GF)

Baked eggs with chorizo sausage, cannellini beans, tomato, goats cheese & toast \$20 (Can be GF)

Just Eggs of your choice
(2 eggs – poached, fried or scrambled)
w/ buttered toast \$10
w/ gluten free toast \$12

Sides:

Bacon \$4.5	Chorizo \$4.5
Hash brown \$4	Spinach \$4
Roasted tomato \$4	Mushroom \$4.5
Smoked salmon \$5	Avocado \$4.5
Single egg \$2.5	Gluten free toast \$2 extra

Bowl of Fries \$8

Orecchiette pasta with roasted butternut pumpkin, sage, pinenuts, ricotta & brown butter \$19.5

Falafel & labneh yoghurt salad with roasted cauliflower, pickled beetroot, parsley, mint, pomegranate & shanklish \$19 (GF, can be vegan)

Southern fried chicken burger on brioche bun with coleslaw, sriracha mayonnaise, dill pickles & shoestring fries \$20

Thai fishcakes with Asian slaw, herbs, chilli lime dressing, wonton crisps, fried shallots & peanuts \$19

Mr Foxx burger (cooked medium) with lettuce, tomato, caramelised onion, cheese, dill pickles, dijonnaise, tomato sauce on brioche bun & shoestring fries \$20 (can beGF)

Chilled soba noodles salad with, spinach, snowpeas, carrots, seaweed, Japanese pickled, tofu & sesame dressing \$19.50 (vegan)

Corned beef sandwich on ciabatta roll, tasty cheese, pickled red cabbage and grain mustard mayonnaise \$17(can be GF)

BEERS & CIDER

Peroni - Italy \$8
Mountain Goat Pale Ale \$9.5
Mornington Peninsula IPA \$10
Cavlier Brown Ale \$9.5
Golden Axe Apple Cider \$9

WHITE WINES

Marlborough Sauvignon Blanc 2017 NZ	\$8 / \$27
Mr Smith Chardonnay 2016 Tumbarumba NSW	\$12 / \$42
Little Black Stone Pinot Gris 2017 NZ	\$9.5 / \$38
Beelgara Sparkling 200ml	\$12.5

RED WINES

Farrah Estate Shiraz 2016 Vic	\$8 / \$27
Pear Tree Pinot Noir 2017 Marlborough NZ	\$12 / \$48
Coldstream Hills Merlot 2014 Yarra Valley	\$14 / \$52

COFFEE

Coffee \$4.2	Bonsoy Milk \$0.5
Batch brew hot or cold \$4.2	Almond Milk \$0.5
Decaf \$0.5	Lactose free Milk \$0.5
Extra coffee shot \$0.5	Honey \$0.5
Large \$0.5	Oat Milk \$0.5

Mocha \$4.5

Hot Choc \$4.2

TEAS

Larsen & Thompson Teas
English Breakfast, Earl Grey, Peppermint, Green, Lemongrass & Ginger \$5

Chai Boy made with fresh Chai & Soya milk \$5.5
Dirty Chai Extra \$1

Turmeric or Beetroot Latte \$5.5

COLD DRINKS

Affogato \$6

Iced coffee/ Iced Choc w/ ice \$6, w/ ice cream \$7

Mixed berry smoothie w/ frozen yogurt \$9

Milkshakes : Vanilla, Choc or Strawberry \$8

Cold Pressed Juices \$6.5
* OJ
* Cloudy apple
* Beetroot, carrot, celery, apple & lemon

Coke/ Coke Zero/ Lemonade \$4.5

Daylesford & Hepburn Mineral water flavours:
Lemon or Pink Grapefruit \$5

Sparkling Mineral Water Sm \$4.5 Lg \$7

Organic Ginger Beer \$4.5

Lemon Lime Bitters \$6

No Split Bills
Surcharge applied on credit card