

COFFEE

COFFEE BLEND ESPRESSO

Black/White - 4.2 / 5
Espresso - 3.5
Piccolo - 4
Macchiato - short 4 long 4.5
Iced-coffee Iced Chocolate - 7.5
Affogato - 6
Extra Espresso Shot - .6

Hot Chocolate - 4.5 / 5
Bondi Chai Latté - 4.5
Extras Soy L/free - .6 Almond - 1

Tea Tonic - 4.5
English Breakfast
Apple Tea
Glew Tea
Green
Peppermint
Chai brewed with Milk - 6

SHAKES

Choc / Straw / Car / Van - 7
Frappe - Caramel Espresso - 8
Smoothie's
Mango, Banana, Coconut, Frozen
Yoghurt & Juice - 9 GF
The Green, Spinach, Banana, Chia
Seeds, Dried Pomegranate & Almond
Milk - 10 GF DF

COLD DRINKS

House Sparkling Water
Glass - 3.5 Bottle - 6.5
Cold Pressed Juice Orange or Apple - 7.5
Coke/Diet/No Sugar - 4.5
Kika Kombucha - 5.5

Daylesford flavoured mineral water
Blood Orange/Pink Grapefruit/
Organic Lemon Lime Bitters/ Lemon - 4.5

Billson's Classic Soda 165 Years New
Ginger Beer/ Lemonade/ Sarasparilla/
Portello/ Raspberry Vinegar - 4.5

BEER

Mountain Goat Steam Ale - 8
Asahi - 8
Furphy all Victorian - 7.5
Corona - 7.5
Carlton Dry 7.5
Great Northern Mid - 7.5
Boags Premium Light - 7.5

CIDER

Local Alpine Cider Sweet/Dry - 9

WINE

WHITE

La La Land Pinot Gris 2017 - 7.5 / 28
Buller's Rutherglen Sauvignon Blanc
2018 - 7.5 / 28
Cofield Chardonnay 375ml 2019 - 16

RED

Buller's Rutherglen Cabernet
Sauvignon 2017 - 9 / 35
Storm Bay Pinot Noir 2018 - 38
Cofield Shiraz 375ml 2017 - 16

SPARKLING

Dal Zotto Pucino Prosecco - 8 / 38
Chrismont Frizzante 2017 - 32

Black Sambuca Thick Shake - 15
Espresso Martini - 16
Liqueur Affogato - 14



ALL DAY BREAKFAST

Breakfast from 7:00am

Artisan Bakery Sourdough, Rye, or Fruit Toast with Cultured Butter & Local Preserves - 8

Free Range Eggs on Sourdough Poached or Fried - 11.5
Scrambled - 12.5 Add Sides

Apple & Coconut Bircher, Poached Fruits, Chia Seeds, Toasted Almonds, Coconut Yoghurt & Mango Sorbet - 17.9

Brioche Tiramisu French Toast, Whipped Espresso Mascarpone, Chocolate Soil, Fresh Berries, White Chocolate Mousse - 19.9

Mango Panna Cotta, House Granola, Coconut Gel, Fresh & Dehydrated Fruits - 17.9 GF DF

Vegan Braised Beans, Quesadilla's, Cashew Sour Cream, Avo Smash, Herb Salad & Charred Corn Salsa - 18.9 VG V

Breakfast Board, Smashed Avo & Poached Egg, Dukkah on Toast, House Granola, Coconut Yoghurt & Berry Jar, Hash brown, Beetroot Hummus & Cold Pressed O/juice - 20

Avocado Smash, Olive Bread, Cherry Tomatoes, Pickled Beetroot, Persian Feta, Watercress, Chilli Flakes, Poached Egg, Pomegranate Molasses - 21

Sweet Potato & Feta Rosti, Artichoke Puree, Baby Spinach Leaves, Scrambled Egg, Pickled Radish & Dukkah - 19.9 GF

Hash Brown Benedict, Double Smoked Leg Ham, Beetroot Hummus, Poached Eggs & Seeded Mustard Hollandaise - 19.9 GFO

BeanStation Breakfast, Poached Eggs, Sweet Potato & Feta Rosti, Bacon, Chorizo, Swiss Brown Mushroom, Vine Tomato, Spinach, Grilled Haloumi & House Relish - 26

#No menu changes during busy times. Please notify staff of allergies or dietary requirements. #

LUNCH

From 11:00am

Butter Milk Fried Chicken Burger, Brioche & Sesame Bun, Slaw, Pineapple, Swiss Cheese, Jalapeno Mayo & Thick Cut Chips - 25

Poached Coconut & Lemon Grass Chicken Breast Salad, Mixed Leaves, Coriander, Vietnamese Mint, Cucumber, Cashews, Bean Sprouts, Chilli, Fried Shallots, Noac Chum Dressing - 19.9 GF DF

Confit Duck Leg, Radicchio & Witlof Leaves, Mandarin, Walnuts, Blue Cheese, Red Wine Jus - 25 GF DFO

Soba Noodle Bowl, Buckwheat noodles, Tempeh, Edamame, Cucumber, Sesame, Pickled Carrot, Seaweed, Pickled Ginger, Avocado, Green Tea Ponzo - 18.9 VG DF Add Teriyaki Prawns - 5

Szechuan Pepper Baby Squid Salad, Mixed Leaves, Carrot, Cherry Tomato, Red Capsicum, Chilli Caramel Dressing - 20.9 GF DF

Okonomiyaki, Japanese Cabbage & Egg Noodle Pancake, Pork Belly, Spring Onions, House Bbq Sauce, Kewpie Mayo, Fried Egg - 21.9

SIMPLE AND SIDES

> Formichi Bacon - 5.5 Chorizo - 4

> Avocado - 4.5 Baby Spinach Leaves - 3.5

> Seeded Mustard Hollandaise - 4

> Homemade Tomato Relish - 3.5

> Swiss Brown Mushroom - 5

> House Made Hash Brown - 4.5

> Haloumi - 4

> Thick Cut Chips with Garlic Aioli - 8

Please Note 10% Surcharge Applies on P/Hol & Some EFT Transactions Surcharges May Apply#

