

## COFFEE

### COFFEE BLEND ESPRESSO

Black/White - 4.5 / 5.5

Espresso - 3.5

Piccolo - 4

Macchiato - short - 4 long - 4.5

Cold Brew Single Origin - 5.5

Iced coffee Iced Chocolate - 8

Affogato - 6.5

Hot Chocolate - 4.5 / 5.5

Bondi Chai Latté - 4.5 / 5.5

Extras Shots Soy L/free Almond - 1

Tea Tonic - 5.5

English Breakfast

Earl Grey

Apple Tea

Glew Tea, Ginger & Lemongrass

Green Tea

Peppermint Tea

Prana Chai Tea Brewed W Milk VO -6.5

## SHAKES

Choc / Straw / Car / Van - 7.5

Frappe - Caramel & Espresso - 9

Smoothies

Tropical - Mango, Banana,

Coconut, Frozen Yoghurt & Juice

GF - 9.5

The Big Green - Spinach, Dates,

Banana, Passionfruit, Avocado,

Coconut Water V GF - 10

## COLD DRINKS

House Sparkling Water

Glass - 3.5 Bottle - 7

Cold Pressed Juice Orange or Apple - 7.5

Cold Pressed Juice Special - 8.5

Coke/No Sugar - 5.5

Daylesford - 5.5 Blood Orange/Apple/Pink

Grapefruit/Ginger Beer/Lemonade/Orange

Passionfruit/Lemon Lime Bitters

Naked Life Sugar Free - 5.5 Ginger &

Pomegranate/Lemonade & Cucumber/

Passionfruit/Lemon Squash/Raspberry Lime

## BEER

Stone & Wood - 9.5

Furphy all Victorian - 8

Corona - 7.5

Carlton Dry - 7.5

Great Northern Mid - 7.5

Boags Premium Light - 7.5

## CIDER

Local Alpine Cider Sweet/Dry - 10

## WINE

### WHITE

Pizzini Pinot Grigio 2021 8 / 35

Chrismont Riesling 2021 - 35

Buller's Rutherglen Sauvignon Blanc

2019 - 35

### RED

Pizzini Nonna Gisalla Sangiovese

2019 9 / 40

Chrismont Shiraz 2018 - 40

### SPARKLING

Dal Zotto Pucino Prosecco - 9 / 40

Ginocchio - 18

Mimosa - 12

Aperol Spritz - 16

Espresso Martini - 20

Liqueur Affogato - 14

# PLEASE TAKE NOTE OF YOUR TABLE

NUMBER ON THE CUTLERY BUCKET FOR

SETTLEMENT OF YOUR BILL THANKYOU #

## ALL DAY BREAKFAST

*Breakfast from 7:00am*

Artisan Bakery Sourdough with Cultured Butter & Local Preserves GFO - 8 Milawa Fruit Sourdough - 10

Free Range Eggs on Sourdough Poached or Fried - 13 Scrambled - 13.9 Add Sides

Pecan Mascarpone Fruit Toast, Banana, Organic Maple VG - 14

House Made Granola Bowl, Berries, Coconut Yoghurt, Seasonal Fruit VO GF - 17.9 Add Almond Milk - 1

House Made English Muffin, Borella Pork & Fennel Sausage, Egg, Swiss Cheese, Hp Sauce, Cornichons - 18

Apple & Coconut Bircher Muesli, Salted Caramel, Vanilla Parfait VG - 18.9

Ricotta Hotcake, Milk Crumbs, 58% Chocolate Mousse, Vanilla Ice Cream, Confit Orange VG - 25

Hash Brown Benedict, Double Smoked Leg Ham, Beetroot Hummus, Poached Eggs & Seeded Mustard Hollandaise GFO - 23.5 Smoked Salmon Option - 28.9

Breakfast Board, Avo Smash, Poached Egg, Dukkah on Sour Dough Toast, Granola Coconut Yoghurt & Berry Compote Jar, Hash Brown & Beetroot Hummus, O/J GFO VG - 26.5

Breakfast Buddha Bowl, Braised Chickpeas, Charred Broccolini, Roasted Sweet Potato Edamame, Quinoa, Avocado, Fried Kale, Sesame Dressing GF V - 24 Add Poached Egg +3

Avo Smash, Light Rye, Poached Eggs, Black Olive Tapenade, Medley Tomatoes, Tzatziki, Cucumber, Lemon GFO VG - 25.5

BeanStation Breakfast, Poached Eggs, House Hash Brown, Chorizo, Garlic & Thyme Mushrooms, Vine Tomatoes, Spinach, Grilled Haloumi & Sourdough GFO - 28.9

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

## LUNCH

*From 11:00am*

Chicken Katsu Bowl, Tonkatsu Sauce, Brown Rice, Furikake, Shaved Cabbage, Edamame, Cucumber - 27

Pan Roasted Brussel Sprouts, Tahini Dressing, Puy Lentils, Pepitas, Black Garlic, Parsley Salad, Zaatar GF V - 26

Jerk Chicken Salad, Cos Lettuce, Brown Rice, Bean Salsa, Avocado, Curry Mango Dressing, Sour Cream, Corn Chips GF - 27

Baja Style Fish Tacos, Cabbage, Pickled Onion, Avocado Crema, Pico De Gallo, Chipotle Mayonnaise - 28

Salt and Pepper Squid Salad, Green Papaya, Coriander, Mint, Carrot, Nuoc Cham, Fried Shallots, Thai Basil - 28

Korean Pulled Wagyu Beef Sandwich, Kimchi, Daikon, Kewpie Mayo, Chips DF - 27.5

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## SIMPLE AND SIDES

- > Local Bacon - 6 Chorizo - 6 Smoked Salmon - 8
- > Avocado - 4.5 Truss Cherry Tomatoes - 4.5
- > Seeded Mustard Hollandaise - 4.5
- > House Tomato Relish - 3.5 Baby Spinach - 3.5
- > Garlic & Thyme Mushrooms - 5
- > House Made Hash Brown - 4.5
- > Grilled Haloumi - 5
- > Granola Coconut Yoghurt Berry Compote Jar - 8.5
- > Thick Cut Chips with Garlic Aioli - 11
- \* Please Note 15% Surcharge Applies on P/Hol
- \* EFT Transaction Surcharges Apply

