

SPRING ALL DAY MENU ENJOY ME ANY TIME

Toast V | GFV | DF 10
Fruit Bread, Sourdough, Olive Bread,
Gluten Free

Housemade Granola V | VG | DFV 15
Vanilla Poached Pears, Apple Chips
Add your choice of Yoghurt or Milk

Tofu Scramble V | GFV | VG | DF 14
Fresh Cut Chives, Wheat Sourdough

Wild Sautéed Mushrooms V | GFV 19
Roasted Garlic, Sourdough, Burrata, Garden
Herbs

Egg & Bacon Roll GFV 12
Swiss Cheese, House Made Relish,
Brioche Bun

South Gippsland Free Range Eggs V | GF 12
Poached, Scrambled or Fried,
on Sourdough

Add in Some Extras
Bacon, Avocado +6
Roasted Tomatoes +5
Sautéed Mushrooms +5

Flinders Style 'Baked Eggs' GFV | DF 19
Chorizo, Serrano Ham, Tomato,
Baked Egg, Garlic Rubbed Sourdough

The Usual Suspects GFV 24
Poached Eggs, Bacon & Mushrooms, Served
on Toasted Sourdough with a Salad of Slow
Roasted Tomatoes, Charred Shallot &
Rocket

LUNCH

Warm Chicken Salad GF 26
Free Range Chicken, Witlof, Rocket,
Heirloom Beetroots, Toasted Walnuts,
Smoked Yoghurt

Asparagus V | GFV 22
Cauliflower Puree, Main Ridge Fetta,
Forest Mushrooms, Broad Beans,
Black Barley Crisp

Roast Kent Pumpkin & Grain Salad VG 22
Charred Broccolini, Rocket, Parsley,
Preserved Lemon, Pomegranate, Blistered
Chilly Dressing & Toasted Buckwheat

Baguette GFV 16
Poached Chicken, Brie, Baby Cos, Avocado

V vegetarian | DF dairy friendly | GF gluten friendly | VG vegan | VV vegetarian variation by request | GFV gluten friendly variation by request | DFV dairy friendly variation by request | VFV vegan friendly variation by request | 10% surcharge on public holidays

Georgie Bass
CAFÉ & COOKERY

COFFEE

All regular coffees	4.3
Hot chocolate	4.3
Espresso, Short macchiato, Ristretto	4.1
Prana Chai latte	5.1
Bonsoy or Califia Oat Milk	+5
Milk Lab, Almond milk	+8
Put it in a mug	+5
Extra shot	+5
Decaf	+5
Iced coffee, Iced chocolate	+5

ORGANIC TEA

English breakfast	4.5
Sencha green	4.5
French Earl grey	4.5
Peppermint	4.5
Korean Green Sencha	4.5
Lemongrass & ginger	4.5
Cacao Hush & Rose Petal	5.5

WATER

Mt Franklin Sparkling or Still	4.5
Sparkling Blood Orange Grapefruit Cucumber & Mint Ginger Beer with Lemon	5.5

SMOOTHIES & JUICES

Australian Fresh Orange Juice 6.5

Cold Pressed Cloudy Apple Juice 6.5

Glow Bright 8
Apple, Carrot, Ginger, Lemon, Tumeric

Dark Heart 8
Beetroot, Purple Carrot, Ginger & Lemon

The Green Smoothie 8
Kiwi fruit, Pear, Lime, Mango, Peach &
Banana

Mango Smoothie 8
KiMango, Peach, Banana, Pear, Lime

Hemp Smoothie 8
Hemp Protein, Pear, Kiwi Fruit, Lime,
Ginger, Prebiotics

BEER & CIDER

Stone & Wood Pacific Ale	9.5
Red Hill Golden Ale	9.5
Two Bays Pale Ale (Gluten Free)	9.5
Ten Sixty One Apple Cider	9.5

LOCAL WINE

	Glass	Bottle
Paringa Estate Pinot Gris 2018 Red Hill South	12	55
<i>The bouquet for this Paringa Estate Pinot Gris has lifted varietal fragrance of fresh cut pear with hints of lychee and mandarin. The palate has fresh pear and citrus fruit flavour combined with lovely mid palate texture and balance, finishing with cleansing acidity</i>		
Scorpo 'Noirien' Pinot Noir 2018 Merricks	12	55
<i>Bright berry fruit and cherry aromas on the nose with some subtle oak and spice in the background. Dark cherries, mushroom and spices are evident on the savory palate with silky tannins playing merely a support wine. A wine of wonderful structure and persistence.</i>		

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