

ALL DAY MENU : ENJOY ME ANY TIME

Toast ... V | DFV | GFV | VFV 10

Sourdough, Fig & Almond Bread, or Gluten Free Bread with jam or marmalade. Gluten free (+2)

Housemade Granola ... V | DFV | VFV 19

Poached rhubarb, yoghurt panna cotta, fresh berries & toasted seeds. Coconut yoghurt (+3)

Apple & Cinnamon Porridge ... V | VFV 19

Rolled oats, milk, brown sugar, banana & toasted seeds

Waffles with Blueberry Compote ... V 22

Whipped mascarpone, Oreo crumb, dehydrated citrus & roasted pecans

Mushrooms on Toast ... V | DFV | GFV | VFV 22

Sautéed mixed mushrooms, truffled cream, kale & a poached egg on seeded toast

Chilli Scrambled Eggs ... DFV | GFV 24

With chorizo, feta, spicy chilli crisp, fried shallots & garden herbs

Free Range Eggs ... V | DFV 14

Poached, scrambled or fried, on sourdough toast

Add in Some Extras

+6	+5	+2
Bacon	Roasted Tomatoes	GF Bread
Feta	Roasted Mushrooms	
Avocado	Wilted Greens	
Smoked salmon	Hash Browns	

Smashed Avocado ... V | DFV | GFV 25

On toasted rye with feta, balsamic cherry tomatoes, dukkha, Italian glaze & a poached egg

Eggs Benedict ... GFV 24

Poached eggs with double smoked ham, crispy kale, Hollandaise sauce on an English muffin

Flinders Breakfast ... DFV | GFV 25

Poached, scrambled or fried eggs on toasted sourdough with bacon, hash brown, roasted tomato, mushrooms & tomato relish

Egg & Bacon Roll ... DFV | GFV 13

Ciabatta roll with spiced zucchini relish & mayonnaise

LUNCH FROM 11AM

Autumn Salad ... GF | V | DFV | VFV 21

Zucchini & corn fritters, lemon yogurt, dukkah, mixed greens, halloumi cheese & orange dressing

Nasi Goreng 21

Indonesian fried rice with chicken, fried shallots, fried egg & spicy chilli crisp

Wraps, Baguettes & Bagels

Daily selection on display: fresh or toasted

DF Dairy Friendly : GF Gluten Friendly : NF Nut Friendly : V Vegetarian : VG Vegan

DFV Dairy Free Variation by Request : GFV Gluten Free Variation by Request : VFV Vegan Friendly by Request

Although all care is taken in our kitchen, we are unable to guarantee that dishes are completely free of residual nuts, nut oils, fish or gluten. 10% surcharge applies on Sunday & 15% on Public Holidays. 1.6% surcharge applicable for AMEX & Diners.

Georgie Bass
CAFÉ & COOKERY

COFFEE

All regular coffees	4.7
Hot Chocolate	5
Espresso, Short Macchiato, Ristretto	4.5
Prana Chai Latte	6
Bonsoy	+8
Milk Lab, Almond Milk, Califia Oat Milk	1
Put it in a Mug	+1
Extra Shot	+8
Decaf	+5
Iced Coffee, Iced Chocolate	7.5
Iced Latte	5.1

ORGANIC TEA

English Breakfast	4.5
Sencha Green	4.5
French Earl Grey	4.5
Peppermint	4.5
Lemongrass & Ginger	4.5

WATER & FLAVOURED DRINKS

Mt Franklin Sparkling	4.9
Peach Iced Tea	8.5
Sparkling Lemon Lime Bitters	8.5
Organic Sparkling Lemonade	8.5

PREMIUM BOTTLED JUICES & SMOOTHIES

Cold Pressed The Golden Juice: 100% juice combination of pear, peach, pineapple, mango & passionfruit	6
Cold Pressed Super C Orange Juice: 100% orange juice	6
Cold Pressed Pink Apple Juice: 100% apple juice	6
Smoothie Energise Mesquite, pear, pineapple, mango, passionfruit & apple *bottle	9.5
Smoothie Cleanse Spirulina, banana, apple, orange, passionfruit & lemon *bottle	9.5

BEER

Stone & Wood Pacific Ale	11
Jetty Road Pale Ale	11
Peroni	11

LOCAL WINE

	Glass	Bottle
Ocean Eight Pinot Gris 2023 Shoreham <i>Displaying tangerine, mandarin and a little green pear on the nose, forming an exotic but fresh mix.</i> <i>The riper pear flavours are more exuberant on the palate early, but the freshness and zing of tangerine builds and provides nice length, leaving a crisp, refined & fresh finish that immediately invites another try.</i>	14.5	70
Moorooduc Estate Pinot Noir 2021 Moorooduc <i>Deep garnet in colour with a dark rose and violet perfume to the nose, followed by dark cherry fruit with hints of mushroom, forest floor and wild herbs. Similarly dark fruited and luscious on the palate with a touch of tangy pomegranate fruit and Moroccan spice. Velvety tannins, savoury earthy notes and firm acid structure.</i>	16.50	80