

ALL DAY MENU : ENJOY ME ANY TIME

Toast ... DF | V | GFV 9
Sourdough, Fig & Almond Bread, or Gluten Free Bread with jam or marmalade. Gluten free (+2)

Housemade Granola ... GF | V | DFV 19
Poached stone fruit, yoghurt panna cotta, fresh berries & toasted seeds. Add: Coconut yoghurt (+2)

Brioche French Toast ... V 22
seasonal berries, crème fraîche, toasted almonds, served with maple & blood orange syrup

Mushrooms on Toast ... DFV | GFV | VFV 22
Sautéed mushrooms and Swiss chard, garden herbs & a poached egg on sourdough toast

Chilli Scrambled Eggs ... GFV | DFV | VFV 24
with confit nduja, whipped feta, sorrel, spicy chilli crisp

Smashed Avocado ... GFV | DFV | VFV 25
On toasted rye with Main Ridge goat curd, pistachio dukkha, cherry tomatoes, garden herbs & a poached egg

Free Range Eggs ... V | DFV 13
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	
Sashimi salmon	Hash Browns	

Folded Eggs with Sourdough ... GFV | DFV 24
Smoked Alpine trout, horseradish crème fraîche, watercress & trout roe

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

LUNCH FROM 11AM

Poke Bowl ... GF | DF | V | VFV 19
Edamame beans, sushi rice, pickled ginger, sesame seeds, avocado, nori
Add: sashimi salmon (+6)
Add: soy marinated silken tofu (+4)

Superfood Salad ... GF | V | VFV 23
Quinoa, goji berries, smoked pumpkin, sunflower seeds, goat curd

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 Apple, carrot, ginger, lemon & tumeric <i>*bottle</i>	9.5
Smoothie Cleanse Spirulina, banana, apple, orange, passionfruit & lemon <i>*bottle</i>	9.5

BEER

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

LOCAL WINE

	Glass	Bottle
Ocean Eight Pinot Gris 2021 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	68
Moorooduc Estate Pinot Noir 2019 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>	15	75

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