

SUMMER ALL DAY MENU ENJOY ME ANY TIME

Toast v | GFV | DF 9

Fruit Bread, Sourdough, Olive Bread, with House Whipped Butter. Gluten Free (+2)

Coconut Granola GFV | DFV | V 18

Grilled Stone Fruit, Yoghurt Panna Cotta, Fresh Berries, Toasted Seeds

Vanilla & Coconut Chia Pudding GF | DF | V | VG 16

Caramelized Banana, Blueberry, Cocoa Nibs & Seeds

Hot Cake v 20

Whipped Orange Ricotta, Candy Buckwheat, Fresh Berries, Local Honey

Charred Greens v | GFV | VFV 20

Walnut & Red Capsicum Spiced Pesto, Soy Toasted Seeds, Pomegranate, Feta, Poached Egg

Eggs Benedict GFV 23

Brown Butter, Hollandaise, Pulled Pork, Sourdough, Wilted Greens

Big Breakfast GFV 24

Poached Eggs, Morcilla Sausage, Hash Brown, Bacon, Roasted Tomato

South Gippsland Free Range Eggs 13

Poached, Scrambled or Fried, on Sourdough

Add in Some Extras

+6

Bacon

Feta

Avocado

Smoked Salmon

+5

Roasted Tomatoes

Roasted Mushrooms

Wilted Greens

Hash Browns

+2

GF Bread

Smashed Avo v | GFV | DFV 21

Tomato Jam, Sprouted Seeds, Green Wheat Sourdough, Poached Egg

Folded Eggs on Sourdough GFV 23

Hot Smoked Salmon, Horseradish Crème Fraiche, Watercress, Salmon Roe

Egg & Bacon Roll GFV | DFV 13

Spiced Zucchini Relish

LUNCH FROM 11AM

Soba Noodle Salad v | VFV | DF 22

Wakame Seaweed, Pickled Ginger, Edamame, Sesame Dressing, Soft Boiled Egg, Furikake (Add Hot Smoked Salmon +6)

Black Dahl Tahli v | GFV 22

Eggplant Pickle, Chapati Bread, Raita, Mint & Shallot Salad

Open Lamb Sandwich DFV 24

Persian Spiced Lamb Shoulder, Pita, Pickled Chillies, Whipped Feta, Pomegranate and Herbs

Israeli Couscous Salad vc 23

Asparagus, Broccolini, Chickpeas, Garden Herbs, Citrus Dressing, Almond Dukkha

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 | 15% 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	5.5
Bonsoy or Califia Oat Milk	+8
Milk Lab, Almond Milk	+8
Put it in a Mug	+6
Extra Shot	+6
Decaf	+5
Iced Coffee, Iced Chocolate	7.0

ORGANIC TEA

English Breakfast	4.5
Sencha Green	4.5
French Earl Grey	4.5
Peppermint	4.5
Lemongrass & Ginger	4.5
Cacao Hush & Rose Petal	5.5

WATER

Mt Franklin Sparkling	4.7
Sparkling Blood Orange Grapefruit Cucumber & Mint Ginger Beer with Lemon Elderflower, Finger Lime & Rosemary	6.5

PREMIUM BOTTLED SMOOTHIES & JUICES

Australian Orange Juice	6.5
Cold Pressed Cloudy Apple Juice	6.5
Glow Bright Apple, Carrot, Ginger, Lemon, Tumeric	8
Dark Heart Beetroot, Purple Carrot, Ginger & Lemon	8
The Green Smoothie Kiwifruit, Pear, Lime, Mango, Peach & Banana	8
Mango Smoothie Mango, Peach, Banana, Pear, Lime	8
Hemp Smoothie Hemp Protein, Pear, KiwiFruit, Lime, Ginger, Prebiotics	8

BEER & CIDER

Stone & Wood Pacific Ale	9.9
Red Hill Golden Ale	9.9
Two Bays Pale Ale (Gluten Free)	9.9
Ten Sixty One Apple Cider	9.9

LOCAL WINE

	Glass	Bottle
Foxeys Hangout Pinot Gris 2018 Red Hill	13	57
<i>Brilliant very pale straw colour with a watery hue. Nosing reveals aromas of fresh pears, red apples, honeysuckle, light quince & a touch of spice. Medium weight with a luscious feel the palate sports ripe pear & red apple flavours over honeysuckle, citrus, a dash of quince & spice. Finishes dry with sufficient acidity and a medium length aftertaste.</i>		
Phaedrus Estate Pinot Noir 2019 Moorooduc	13	57
<i>This is a full-bodied Pinot with ripe cherry fruits and supple tannins. Five different clones and four different French coopers add layers of complexity to this delicious wine.</i>		

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