

ALL DAY MENU : ENJOY ME ANY TIME

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

Coconut Granola *V | GFV | DFV* 19
Poached rhubarb, yoghurt panna cotta, fresh berries & toasted seeds

French Toast *V* 21
White chocolate mascarpone, poached rhubarb & fresh berries

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

Baked Eggs with Potato Bread *V | GFV* 23
With grilled eggplant, capsicum, kale, spiced tomato sauce & sesame labna

Smashed Avocado *GFV* 24
On toasted rye with sauerkraut, pickled vegetables, 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	
	Hash Browns	

Zucchini & Chickpea Fritter *GF | VG* 22
Roasted pumpkin hummus, garden herb salad, preserved lemon dressing, house pickles

Folded Eggs with Sourdough *GFV* 24
Hot smoked salmon, horseradish crème fraiche, watercress & salmon 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

Roasted Glazed Pumpkin *VG | GFV* 23
Soy toasted seeds, cashew cream, puffed rice & garden herbs

BBQ Brisket *DFV* 27
Slow cooked beef brisket with pearl barley & herb risotto

Zucchini & Stracciatella *GF | DFV* 24
Grilled zucchini, roasted cauliflower, garden herbs, herb oil, potato bread & pickled golden raisins

Chipotle Chicken Tacos (3pc) *DF* 25
Slow cooked chicken, black beans, avocado & pico de gallo

DF Dairy Friendly : GF Gluten Friendly : NF Nut Friendly : V Vegetarian : VG Vegan
DFV Dairy Free Variantion 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	4.5
Hot Chocolate	4.5
Espresso, Short Macchiato, Ristretto	4.5
Prana Chai Latte	5.8
Bonsoy	+8
Milk Lab, Almond Milk, Califia Oat Milk	1
Put it in a Mug	+8
Extra Shot	+8
Decaf	+5
Iced Coffee, Iced Chocolate	7.0
Iced Latte	4.8

ORGANIC TEA

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

WATER

Mt Franklin Sparkling	4.9
Sparkling Flavoured Water: -Grapefruit -Blood Orange -Lemon, Lime & Bitters -Ginger Beer with Lemon -Elderflower, Finger Lime & Rosemary	7.5

PREMIUM BOTTLED SMOOTHIES & JUICES

Australian Orange Juice	7
Cold Pressed Cloudy Apple Juice	7
Glow Bright Apple, Carrot, Ginger, Lemon, Tumeric	8
The Green Smoothie Kiwifruit, Pear, Lime, Mango, Peach & Banana	8
Mango Smoothie Mango, Peach, Banana, Pear, Lime	8

BEER

Stone & Wood Pacific Ale	11
Red Hill Golden 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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