



All -----Day----- Menu

Bunyip bircher (DFO, V, vegan option) /15,5
Seasonal oats mixture, local juice, fruit, flora, milk mouse, raspberry crumble

Loaded pancakes (V) / 19,
Black pancakes, smoked lemon curd, meringue kisses, blackberries, nut crumble, pistachio floss, vanilla ice cream.

Big breaky board (GFO) / 25,
Two local eggs, bacon, roasted field mushroom, hash brown, avocado, sourdough bread, apple relish, grilled haloumi, bircher muesli with seasonal fruit

Pork & apple benedict (GFO) / 18,
Master stock pork belly, apple chutney, organic toast, poached eggs, cider hollandaise, crackle crumb

Mushrooms & kale (GF, V) /18,5
Sautéed mushrooms & cavolo kale, hawkes hash, poached eggs, black dukkah, whipped fetta, pomegranate

Zucchini omelette (GF, V) / 19,
Brads baby zucchinis and flowers, pumpkin seeds, charcoal fetta, pea crumble, organic vollkron sourdough

Fish & chips (GFO, DF) / 22,
Sustainably caught fish crumbed & fried, tartare sauce, sea salt chips

Fried chicken burger (GFO) /19,
Noisettes assorted brioche, fried chicken, organic lettuce, local tomato, confit garlic aioli, house chips

Mason jar pizzas (V) / 18,
Kat Chefs mason jar sourdough pizza dough hand rolled and topped

- ✚ **Margarita** – local tomatoes, mozzarella, smoked tomato sauce
- ✚ **Potato** – Mornington Peninsula potatoes, confit garlic, chefs rosemary

“The Catch” (GF) / 26,
Todays fish, Brad’s zucchinis, crushed potato, lemon oil, baby carrots, pumpkin seeds, radish.

Grains salad (GF, V) / 17,
Organic grains, corn, pomegranate, edamame beans, mixed radish, mixed beets, organic cress, hummus, lemon oil, pepitas

- ✚ Add fried chicken or smoked salmon / 5,

Chicken baguette / 15,5
Moroccan chicken, smoked relish, haloumi cheese, French baguette, with either

- ✚ Seasonal salad or Sea salt chips

Brisket baguette / 15,5
Slow cooked beef brisket, apple chutney, cheddar cheese, French baguette, with either

- ✚ Seasonal salad or Sea salt chips

Grazing plate (GFO) / 29,
Local cured meats, house dips, Penfolds olives, Pickled onions, French cornichons, assorted cheeses, pickled veg, warm bread, oils and gold salt

Toast / Eggs

Hope Farm Organic (GFO,V) / 7,
Sourdough or Vollkron Multigrain
Noisettes fruit loaf / 8,5

Spreads- Raspberry Jam, Strawberry Jam, Mornington Honey, Peanut Butter, Vegemite, Nutella

Eggs on toast (GFO, V) / 9,5
Two local eggs, poached, scrambled or fried on organic white or multigrain toast

Sides

Bacon, smoked salmon / 5, each
Avocado / 4,
Hash brown, mushroom, spinach / 3,5 each
Gluten free bread / 2,
House chips with aioli and tomato sauce / 9,5
House salad / 9,5

✚ Sweets

Scones / 10,5
Local raspberry jam, vanilla cream, Wandin lavender powder
Lemon tart (GFO) / 9,5
Smoked curd, Nut crumble, cream,
Lindt fudge brownie (GFO) / 9,5
Cookie crumble, vanilla ice cream, floss
Carrot & passionfruit cake (GF, DF, Vegan) / 9,5
Whipped coconut cream, nut crumble
Pavlova sliders (GF) / 9,5
Fresh fruit , vanilla cream, raspberry powder, passionfruit, floss
Sugar board (GFO) / 39,
An assortment of sweets with fruit, floss, ice cream, crumbles

✚ Kitchen open till 3pm daily

No alterations to the menu on weekends
No split bills

Dietaries please inform wait staff of dietary restrictions although our kitchen takes precautions, we can not 100% guarantee traces of nuts, gluten dairy ect.



Drinks ----- Menu

Hot Drinks

House blend coffee

- + Long black /3,9
- + Milk Coffee /4,
- + Upsize Tall/Mug /+,80
- + Shots, hazelnut, vanilla, caramel / +1,

Specialty

- + Mocha /4,9
- + Hot Chocolate /4,9
- + Golden latte /5,
- + Prana chai / 6,
- + Spiced chai latte /5,2
- + Dirty chai /5,7
- + Affogato /5,9

Single Origin Tea

- + English Breakfast
- + Earl Grey
- + Honeydew Green
- + Chamomile
- + Peppermint
- + Lemon Grass & Ginger,
- + Spring Green,
- + Melibar Chai

Milk

- Bonsoy/+ ,70
- Almond, lactose free, coconut /+,80
- Decafe /+,50
- Extra shot /+,50

Cold Drinks

Smoothies (df)(gf) /9,

- + Pineapple sunset
- + Berry burst
- + Mango dream
- + Green reviver
- + Carrot boost

Organic Juice/ 5,

- + orange
- + apple
- + cranberry
- + pineapple

Soft Drinks /4,

- + Coke
- + Coke no sugar
- + Sprite
- + Fanta
- + Lift
- + Raspberry lemonade/4,9
- + Lemon lime & bitters/4,9
- + ginger beer /4,5
- + Capi blood orange/4,5
- + Capi lemon/4,5
- + Capi sparkling Small/4,5 Large/6,5
- + Coconut Water/4,9
- + Iced Tea /5,2

COLD Milk

- + Iced Coffee /5,2
- + Iced Chocolate /4,8
- + Iced Latte, /5,2 Iced Long Black /4,8
- + Iced Mocha, Iced Chai
- + Milkshakes
- Chocolate, vanilla, blue heaven, strawberry,
- Caramel, lime / make it thick+1,5
- + Spider /8,9

Alcohol

Sparkling

- + Yarra burn, Yarra valley /8,5 /38,5
- + DeBortoli **Prosecco**, yarra valley /9,5 /45

Whites

- + Secret stone **sauvignon blanc**, Marlborough/9,5 /42,5
- + Juliet **Pinot Gris**, Mornington Peninsula /9,5 /49,5
- + Penfold **chardonnay**, koonunga hills /9, /42,5
- + Brown brother **Moscato**, Victoria /8,5 /39,5

Reds

- + Cat amongst the pigeons **shiraz**, Barossa valley /9,5 /42,5
- + Nineteen crimes, **cab sav** /9,5 /42,5
- + Elephant in the room **merlot**, limestone coast /9, /39,5
- + Little Yering station **pinot noir**, Yarra valley /9,5 /42,5

Beers

- + Crown lager /8,5
- + Boags premium light /7,5
- + Corona /9,5
- + Peroni /8,5
- + Asahi / 9,
- + Fat yak pale ale / 9,
- + Barossa valley apple cider / 8,5

Cocktails /12,5

- + Champagne/ sparkling, bitters
- + Pimm's original/cucumber, orange, mint, lemonade
- + Whisky twist/ apple juice, lemon, mint, dry ginger
- + Frangelico affogato/ espresso coffee, vanilla ice cream
- + Pina colada /14,9
- Malibu, pineapple, papaya, mango
- + Mango daquiri /14,9
- White rum, vodka, mango ,pear