ALL DAY BREAKFAST

(till 3.30pm)

BREADS BY 'NOISETTE' BAKERY:
with house preserve - 7

Choice of: sourdough, multigrain, turkish pide, fruit loaf
gogf gluten free

SOUTH GIPPSLAND FREE RANGE EGGS:
fried, poached, scrambled on sourdough - 9

SIDES:
add on's to build your own breakfast

house tomato relish / sautéed spinach - 3

roma tomatoes / roast mushroom / bulgarian fetta / bacon, ham / grilled chorizo - 3.5

avocado / potato roesti - 4.5

ham hock croquettes - 5

COCONUT CHIA PUDDING
with mixed berry coulis, lemon curd & crumble - 16

EGGS BENEDICT
poached eggs on brioche with a rosemary & lime hollandaise, ham hock croquettes, kale purée & spinach - 18.5

WINTER OATS
with cinnamon & sweetened orange, fresh berries - 17.5

PANCAKE
with praline labne, fresh berries, maple & mini meringues - 17

AVOCADO & GOATS CHEESE SMASH
with heirloom tomatoes & poached eggs on multigrain - 18.5

SWEET CORN FRITTERS:
with tomato relish, poached eggs & rocket - 17

BRUNCH

BREAKY BURRITO
with house baked beans, scrambled eggs, capsicum, corn & chorizo - 18.5

PAN SEARED ATLANTIC SALMON
with a poached egg, radish salad & a lime cheek - 21

LUNCH

(TO GRAZE)

CHARCUTERIE BOARD FOR 2
please ask you waiter - 27

CITRUS CURED YELLOW FIN TUNA
with a light goats cheese mousse - 17 (gf)

ARANCINI
cauliflower, dill & pecorino with truffle aioli - 13

HEIRLOOM TOMATO SALAD
with basil, boccocini, witlof & toasted almonds - 14.5 (gf)

CHICKEN TORTILLA
with coleslaw, truffle aioli & pistachios - 5.5 each

PULLED PORK BURGER
with apple slaw, lime aioli & fat chips - 18

MELBOURNE SUPER SALAD
marinated chicken, kale, charred corn, quinoa, mixed seeds, cherry tomatoes, ricotta & house dressing - 25

PRAWN FETTUCCINE
with olive oil, chilli, garlic, zucchini, tomatoes & prawns - 23

SLOW BRAISED BEEF CHEEK
cooked with cocktail onions, dutch carrots & served with middle eastern rice - 25

TURKISH TOASTIES :
(available all day)

turkish pide, bacon, egg, lettuce, tomato - 13

boiled egg, lime aioli, spring onion, and rocket - 13

grilled chicken, swiss cheese, avocado, truffle aioli - 14

(can be done with tortilla wraps)

JAFFLES:
house baked beans with capsicum & gruyere cheese - 10

parmesan cheese, basil & roasted tomatoes - 10

pulled pork & swiss cheese - 10

(all can be served with fat chips extra - 3.5)

BEVERAGES

TEA & COFFEE:
espresso, flat white, cappuccino, cafe latte, decaf coffee, piccolo latte, ristretto - 3.7

prana chai served with bonsoy - 5.5

affogato - 5 vienna choc / coffee - 6

bonsoy / almond milk- extra 50 c large- extra 50 c

hot chocolate - 5 liqueur coffee - 9.5

tea drop tea - ebt / egt / green / lemongrass & ginger / chamomile / mint - 4.5

COLD DRINKS:
san pellegrino sparkling h20 250ml / 1000ml - 3.5 / 10

acqua panna natural still h20 - 4

san pellegrino flavoured sparkling aranciata rossa, chinotto, limonata, pompelmo - 4.5

coke, coke zero, squash, tonic, lemonade, soda h20 - 4.5

lemon lime bitters / soda lime bitters, bundaberg ginger beer - 5.5

milkshakes: chocolate, caramel, vanilla, strawberry & banana - 7

SMOOTHIES:
acai smoothie (dairy free): passion fruit, banana, strawberries & almond milk - 9

berry: orange juice, banana, yoghurt, honey & berries - 8

mango: mango nectar, yoghurt, honey & milk - 8

banana: banana, cinnamon, maple syrup, yoghurt & milk - 8

miss green smoothie, kale, mango, pineapple & coconut water

FRUIT JUICE:
orange / cranberry / cloudy apple / mango nectar / tomato / pineapple - 5

apple and watermelon juice - 8.5

Phamish.Food.Wine.Bar *@PhamishB* *@phamishstkilda*

WINE LIST

SPARKLING WINE & CHAMPAGNE

		G	B
Pizzini Brachetto (Rosé Moscato)	*King Valley Vic*	9	43
Ruggeri Prosecco Superiore 'Quartese'	*Valdobbiadene Italy*		56
Howard Park 'Jete' Sparkling Rosé	*Margaret River WA*		45
House Sparkling Murray	*Darling Vic*	8	35
Paul Louis Blanc de Blancs NV	*Loire Valley France*	11	50
Champagne Laurent-Perrier Brut L-P NV	*Tours-Sur-Marne Champagne*		108
Veuve Clicquot NV	*Reims Champagne*		115
Champagne Louis Roederer 'Cristal' Brut 2006	*Reims Champagne*		485

RIESLING

		G	B
Castle Rock 'Porongurup' Riesling	*Great Southern WA*		47
Henschke 'Julius' Riesling	*Eden Valley SA*		59
Leeuwin Estate 'Art Series' Riesling	*Margaret River WA*	9.5	45

PINOT GRIS/PINOT GRIGIO

		G	B
Kellerei Kaltern Pinot Grigio	*Alto Adige Italy*	10	48
Rob Dolan 'White Label' Pinot Gris	*Yarra Valley Vic*	9.5	47
Jones Road Pinot Gris	*Mornington Vic*		43
Seresin Estate Pinot Gris	*Marlborough NZ*		50

SAUVIGNON BLANC & BLENDS

		G	B
Catalina Sound of White Sauvignon Blanc	*Marlborough NZ*	10.5	50
Port Phillip Estate Sauvignon	*Mornington Peninsula Vic*		47
Slipknot Sauvignon Blanc	*Marlborough NZ*		43
Christian Salmon Sancerre	*Sancerre France*		53
Seresin Estate Sauvignon Blanc	*Marlborough NZ*		57
Hamelin Bay Sauvignon Blanc	*Margaret River WA*	8.5	43

CHARDONNAY

		G	B
Habitat Chardonnay	*South East Australia*		35
Yering Station 'Village' Chardonnay	*Yarra Valley Vic*	9.5	47
Giant Steps Chardonnay	*Yarra Valley Vic*		49
Port Phillip Estate Chardonnay	*Mornington Peninsula Vic*		55

ROSÉ

		G	B
Mitolo 'Jester' Rosé	*Yarra Valley Vic*	9.5	43
Le Grand Cros Rosé	*Côtes de Provence France*		49

Phamish.Food.Wine.Bar *@PhamishB* *@phamishstkilda*

PINOT NOIR

		G	B
Paringa Estate 'PE' Pinot Noir	*Mornington Pen Vic*	10.5	52
Felton Road Pinot Noir	*Central Otago NZ*		110
Rob Dolan 'White Label' Pinot Noir	*Yarra Valley Vic*		45
Louis Jadot Bourgogne Rouge	*Burgundy France*		70

OTHER RED VARIETALS

		G	B
Kangarilla Road 'Terzetto' Sangiovese	*McLaren Vale SA*		45
Poliziano Chianti DOCG	*Tuscany Italy*		48
Trumpeter Malbec	*Mendoza Argentina*		42
Three Dark Horses Mataro	*McLaren Vale SA*	9.5	44
Bodegas Altanza Tempranillo	*Rioja Spain*		43

MERLOT & CABERNET SAUVIGNON

		G	B
Round Two Single Vineyard Merlot	*Barossa Valley SA*	9	44
Bremerton 'Coulthard' Cabernet Sauvignon	*Langhorne Creek SA*		45
Two Hands 'Sexy Beast' Cabernet Sauvignon	*McLaren Vale SA*	9.5	46
Leeuwin Estate 'Art Series' Cabernet Sauvignon	*Margaret River WA*		89

SHIRAZ & BLENDS

		G	B
McIcvor Estate 'Mr Mundy' Shiraz	*Heathcote Vic*	9.5	44
Geoff Merrill 'Jacko's' Shiraz	*McLaren Vale Vic*		46
Habitat Shiraz	*South East Australia*	8	35
Heathcote Estate Shiraz	*Heathcote Vic*		68

DESSERT WINE

		G	B
Spring Vale 'Louisa' Sticky Gewurztraminer 375ml	*Freycinet Coast TAS*	7.5	32

BEER & CIDER

LOCAL BEER

Boags Premium Light	7.5
Stone & Wood Pacific Ale (Byron Bay)	9
Pure Blonde	8
Crown Lager	8.5
Hawthorn Amber Ale	9.5
Sample Pale Ale	9.5
Napoleone & Co Pear Cider (330ml)	9.5
Batlow cloudy apple cider (NSW) (330ml)	9.5
Cheeky Rascal cider raspberry & apple (Mornington)	10.5

IMPORTED BEER

Kronengburg (Tap 380ml)	9.5
Asahi	9
Corona	8.5
Peroni Red	8.5
Longboard Lager (Hawaii)	9.5