

## 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 / chili jam / wilted spinach - 3  
roma tomatoes / roast mushroom / bulgarian fetta / bacon,  
ham / grilled chorizo / halloumi - 3.5  
avocado / potato roesti - 4.5  
smoked salmon / ham hock croquettes - 5

### NOURISH BOWL

Smashed avocado, smoked salmon, kimchi, curried cauliflower,  
asparagus, super seeds & a poached egg - 19

### SAUTÉED WILD MUSHROOMS

A combination of wild mushrooms tossed in garlic, butter  
& thyme served with whipped feta, poached egg, sumac  
& served on multigrain - 19

### SLOW COOKED PULLED BEEF CHEEK

served on multigrain with babaganush,  
poached egg & hollandaise - 19.5

### EGGS BENEDICT

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

### HOUSE MADE BIRCHER

Bircher muesli with chive apple, parched cranberry & goji berry,  
roasted coconut, sunflower seeds, honey,  
natural yoghurt & fricasse rhubarb - 16

### PANCAKES

Maple & honey labne, roasted coconut flakes,  
fresh berries & mini meringues - 19

### AVOCADO & FETA SMASH

Avo smash with crumbled Bulgarian feta, pierced shaved radish,  
on multigrain - 18.5

### HALLOUMI, PEA & MINT HOT CAKES

With chili jam, heirloom tomatoes  
& avocado salsa with mint labne - 18

### BRUNCH SALAD

Kale, spinach, grilled asparagus, halloumi cheese, fresh avo,  
heirloom tomatoes, charred corn, goji berries, balsamic dressing, lemon,  
pepper & sumac poached egg - 18

## LUNCH

(TO GRAZE)

### CHARCUTERIE BOARD FOR 2

please ask you waiter - 27

### FISH OF THE DAY

please ask you waiter - 26

### ARANCINI

cauliflower, dill & pecorino with truffle aioli - 13

### HEIRLOOM TOMATO SALAD

with basil, bocconcini, witlof & toasted almonds - 14.5 (gf)  
grilled chicken optional extra - \$4.5

### PHAMISH CHICKEN BURGER

Chicken breast with red cabbage slaw, tomato, Swiss cheese, dill  
cucumber & sriracha aioli on brioche with chips on the side - 19

### PULLED PORK BURGER

with kimchi, lime aioli & served with fat chips - 19

### SPICED CAULIFLOWER SALAD

roasted and served with mixed leaves, a poached egg,  
crushed almonds, capsicum, cucumber & sumac yoghurt - 18

### PRAWN SPAGHETTI

olive oil, chilli, garlic, zucchini, tomatoes & prawns - 23

### SLOW BRAISED BEEF CHEEK

with dutch carrots & middle eastern rice - 25

## TURKISH TOASTIES

(available all day)

chorizo, smokey tomato relish, cheese & mixed leaves - 14

bacon, egg, lime aioli & Swiss cheese - 14

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

(can be done with tortilla wraps)

## JAFFLES

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 - 3.9

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 h2o 250ml / 1000ml - 3.5 / 10

acqua panna natural still h2o - 4

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

coke, coke zero, squash, tonic, lemonade, soda h2o - 4.5

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

milkshakes: chocolate, caramel, vanilla, strawberry & banana - 7.5

### SMOOTHIES:

acai smoothie (dairy free): passion fruit, banana, strawberries  
& almond milk - 9.5

berry: blueberries, strawberries, yoghurt, honey & milk - 9

mango: mango nectar, yoghurt, honey & milk - 9

banana & peanut butter: honey, cinnamon & milk - 9.5

miss green smoothie, kale, banana, pineapple juice & apple juice - 9

### FRUIT JUICE:

orange / cranberry / cloudy apple / mango nectar / tomato / pineapple - 5  
apple, strawberry & mint juice - 8.5



## WINE LIST

### SPARKLING WINE & CHAMPAGNE

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

### RIESLING

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

### PINOT GRIS/PINOT GRIGIO

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

### SAUVIGNON BLANC & BLENDS

		G	B
<i>Catalina Sound of White Sauvignon Blanc</i>	<i>Marlborough NZ</i>	10.5	50
<i>Slipknot Sauvignon Blanc</i>	<i>Marlborough NZ</i>		43
<i>Christian Salmon Sancerre</i>	<i>Sancerre France</i>		53
<i>Seresin Estate Sauvignon Blanc</i>	<i>Marlborough NZ</i>		57
<i>Hamelin Bay Sauvignon Blanc</i>	<i>Margaret River WA</i>	9.5	46

### CHARDONNAY

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

### ROSÉ

		G	B
<i>Le Grand Cros Rosé</i>	<i>Côtes de Provence France</i>	10	49

### PINOT NOIR

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

### OTHER RED VARIETALS

		G	B
<i>Kangarilla Road 'Terzetto' Sangiovese</i>	<i>McLaren Vale SA</i>		45
<i>Poliziano Chianti DOCG</i>	<i>Tuscany Italy</i>		48
<i>Trumpeter Malbec</i>	<i>Mendoza Argentina</i>		42
<i>Three Dark Horses Grenache</i>	<i>McLaren Vale SA</i>	9.5	44

### MERLOT & CABERNET SAUVIGNON

		G	B
<i>Round Two Single Vineyard Merlot</i>	<i>Barossa Valley SA</i>	9	44
<i>Howard Vineyard Cabernet Sauvignon</i>	<i>Adelaide Hills SA</i>		46
<i>Two Hands 'Sexy Beast' Cabernet Sauvignon</i>	<i>McLaren Vale SA</i>	10	48
<i>Leeuwin Estate 'Art Series' Cabernet Sauvignon</i>	<i>Margaret River WA</i>		89

### SHIRAZ & BLENDS

		G	B
<i>Kennedy Shiraz</i>	<i>Heathcote Vic</i>	10	46
<i>Geoff Merrill 'Jacko's' Shiraz</i>	<i>McLaren Vale Vic</i>		46
<i>Habitat Shiraz</i>	<i>South East Australia</i>	8.5	35
<i>Heathcote Estate Shiraz</i>	<i>Heathcote Vic</i>		68

### DESSERT WINE

		G	B
<i>Spring Vale 'Louisa' Sticky Gewurztraminer 375ml</i>	<i>Freycinet Coast TAS</i>	7.5	32

## BEER & CIDER

### LOCAL BEER

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

### IMPORTED BEER

<i>Kronenburg (Tap 380ml)</i>	9.5
<i>Asahi</i>	9
<i>Corona</i>	8.5
<i>Peroni Red</i>	8.5
<i>Longboard Lager (Hawaii)</i>	9.5