

# summer days

(flip for drinks)

## brunch

<b>sourdough toast <b>ve</b></b> sourdough / multigrain / fruit / gluten free	8
<b>free range eggs on toast <b>v</b></b> poached / scrambled / fried	12
<b>bircher muesli <b>ve</b></b> coconut yogurt, passion fruit, mango, spring berries	16
<b>hawaiian croque</b> crisped mortadella, pickled pineapple, burnt capsicum, fennel, wild rocket, gruyere cheese, brioche	18
<b>avocado &amp; pumpkin <b>v</b></b> avocado, pumpkin croquettes, goats feta, black bean, charred corn, tomato, onion, egg	20
<b>chilli folded eggs <b>v</b></b> chilli jam, fior di latte, burnt hazelnut crumble pickled enoki mushrooms, sourdough	20
<b>seaweed butter mushrooms <b>ve</b></b> enoki, king brown, oyster, shimeji mushrooms, seaweed butter, verde, pickled onion, sourdough	22
<b>spanner crab crumpets</b> sourdough crumpets, spanner crab, asparagus, cod roe hollandaise, egg, fingerlime	24
<b>ballarat breakfast</b> thick-cut bacon, toulouse sausage, pigs cheek, hash brown, poached egg, maghreb sauce	24
<b>somerset vegetables <b>ve</b></b> allium broth, charred spring vegetables, spring onion, fennel cream, charred baguette	22

<b>grilled octopus</b> fremantle octopus, capers, mint, fried egg, flamed truss tomato, sourdough, salt bush	28
<b>market fish</b> pan-fried fish, mango, carrot, mint, chilli, cucumber, ginger, lime, rice paper bowl	28
<b>wagyu flank steak</b> 300g flank steak, chimichurri, fries	32

## snacks

<b>speck &amp; gruyere croquettes (3)</b>	12
<b>sydney rock oysters</b> natural / kelp vinegar	4.5 / 5
<b>fresh sourdough</b> wagyu fat butter	4 pp
<b>jerusalem artichokes <b>v</b></b> smoked garlic cream	11
<b>portobello mushroom fries <b>v</b></b> chilli jam, malt vinegar	12
<b>salmon belly tartare</b> pickled onion, creme fraiche	16
<b>merguez sausage</b> spiced mutton, filo, maghreb	9

## sweet

<b>buckwheat &amp; chia crepes <b>v</b></b> tim-tams, chocolate ganache, poached saffron pear, creme fraiche, seasonal berries	22
<b>lemon tart <b>v</b></b> short-crust pastry, lemon custard, burnt meringue	12
<b>sourdough crumpets <b>v</b></b> holy crumpets, jam, butter	12

## extras

<b>egg / goats feta / roast tomato</b>	4
<b>avocado / hash brown</b>	5
<b>mushrooms / thick-cut bacon</b>	7
<b>smoked salmon</b>	8

## notes

**service charge**  
weekends (10%). public Holidays (15%).  
**no changes or split bills please**  
**v** vegetarian    **ve** vegan

# summer days

(flip for food)

## coffee

white / black 4.5

### filter

single cup 5

bottomless cup 7

### cold

sous-vide coffee 7

iced-coffee 7

iced latte 6

### milks

soy + .5

oat + .5

almond + 1

## cold drinks

freshly squeezed orange juice 8

house-made lemonade 7

lemon myrtle iced tea 8

iced chocolate 7

cape grim sparkling water 9

## tea

english breakfast, earl grey, lemon-grass, 4.5

peppermint, genmaicha 4.5

jasmine pearl, house-made chai 5

## cocktails

espresso martini 20

wattleseed vodka, martyr coffee,  
mr black cold drip liquer, agave

pepperberry bloody mary 20

tromba tequila, pepperberry, clams, tomato

summer spritz 16 / 38

prosecco, mandarin, orange, soda, bitters

## tap beers

pacific ale - stone & wood - byron bay 9

kolsch draught - colonial - port melbourne 9

lager - moondog - preston 9

pale ale - stomping ground - collingwood 9

tropical seltzer - moondog - preston 9

## white wine

sauvignon blanc - heroes - otways 13 / 60

chardonnay - shady lane - yarra valley 12 / 55

reisling - henty farm - henty 13 / 60

pinot gris - proud 'down the coast' - mornington 14 / 65

bianco - il modo - lethbridge 14 / 65

## red wine

pinot noir - fleet wines - south gippsland 14 / 65

grenache - rob mack - mcclaren vale 12

gsm - in praise of shadow - mclaren vale 13 / 60

tempranillo - nick o'leary - canberra 13 / 60

shiraz - kalleske 'zeitgeist' - barossa valley 14 / 65

## rose

the wine farm - gippsland 14 / 65

hollys garden pet. nat. rose. - gippsland 14 / 65

## sparkling

prosecco - range life - king valley 11 / 55