

summer days

(flip for drinks)

brunch

sourdough toast ve	8
sourdough / multigrain / fruit / gluten free	
free range eggs on toast v	12
poached / scrambled / fried	
bircher muesli ve	17
coconut yogurt, passion fruit, mango, spring berries	
hawaiian croque	19
crisped mortadella, pickled pineapple, burnt capsicum, fennel, wild rocket, gruyere cheese, brioche	
avocado & pumpkin v	22
avocado, pumpkin croquettes, goats feta, black bean, charred corn, tomato, onion, egg	
chilli folded eggs v	21
chilli jam, fior di latte, burnt hazelnut crumble, pickled enoki mushrooms, sourdough	
seaweed butter mushrooms ve	22
enoki, king brown, oyster, shimeji mushrooms, seaweed butter, verde, pickled onion, sourdough	
spanner crab crumpets	24
sourdough crumpets, spanner crab, asparagus, cod roe hollandaise, egg, fingerlime	
ballarat breakfast	24
thick-cut bacon, toulouse sausage, pigs cheek, hash brown, poached egg, maghreb sauce	
somerset vegetables ve	22
allium broth, charred spring vegetables, spring onion, fennel cream, charred baguette	

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

snacks

scarmorza & jalepeno croquettes (3) v	12
sydney rock oysters	4.5
natural / kelp vinegar	
fresh sourdough	4 pp
wagyu fat butter	
wild foraged garden salad ve	9
mint & cucumber dressing	
asparagus ve	12
candied macadamia	
portobello mushroom fries v	12
chilli jam, malt vinegar	
salmon belly tartare	16
pickled onion, creme fraiche	

sweet

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

extras

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

notes

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

summer days

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coffee

white
'the founder' - chocolate truffle, purple berries
'the hitman' - carmael, malt, nut, spices

4.5

black
rotating options from ona coffee

4.5

filter
single cup
bottomless cup

5
7

cold
sous-vide coffee
iced-coffee
iced latte

7
7
6

milks
soy
oat

+ .5
+ .5

cold drinks

freshly squeezed orange juice
house-made lemonade
lemon myrtle iced tea
iced chocolate
cape grim sparkling water

8
7
8
7
9

tea

english breakfast, earl grey, lemon-grass,
peppermint, genmaicha
jasmine pearl, house-made chai

4.5
4.5
5

cocktails

espresso martini
wattleseed vodka, martyr coffee,
mr black cold drip liquer, agave
pepperberry bloody mary
tromba tequila, pepperberry, clams, tomato
summer spritz
prosecco, mandarin, orange, soda, bitters

20

20

16 / 38

tap beers

pacific ale - stone & wood - byron bay
small ale - colonial - port melbourne
lager - moondog - preston
pale ale - stomping ground - collingwood
tropical seltzer - moondog - preston

10
10
10
10
10

white wine

sauvignon blanc - heroes - otways
chardonnay - shady lane - yarra valley
reisling - latta vino - ballarat
pinot gris - proud 'down the coast' - mornington
bianco - il modo - lethbridge

13 / 60
12 / 55
13 / 60
14 / 65
14 / 65

red wine

pinot noir - fleet wines - south gippsland
grenache - kalleske 'parallax' - barossa valley
gsm - in praise of shadow - mclaren vale
tempranillo - nick o'leary - canberra
shiraz - reed 'knife edge' - grampians

14 / 65
13 / 60
13 / 60
13 / 60
14 / 65

rose

the wine farm - gippsland
hollys garden pet. nat. rose. - gippsland

14 / 65
14 / 65

sparkling

prosecco - range life - king valley
blanc de blancs - caledonia australis - leongatha

12 / 55
90