We source organic free-range food because it tastes better. Our organic free-range eggs are from Burd Eggs in Goulburn Valley, meats from Felice's butcher, bread from Woodfrog Bakery, butter from Myrtleford Butter Factory, Fruit and Vegetables from Casa Fresca.

ALL DAY MENU

on Multigrain

Toasted Sourdough, Dark Rye, Multigrain with \$7 Homemade Preserves, Honey, Vegemite, Lemon Curd or Peanut Butter

or Peanut Dutter	
- Dr Marty's Crumpets	Add \$1
- Gluten Free	Add \$1
- Fruit Toast	Add \$1
Organic Oat & Chia Porridge with Poached Pear, Toasted Coconut, Dehydrated Raspberries & Coconut Crumble	\$14.5
Banana Set Chia with Fresh Seasonal Fruit, Passionfruit Pearls and Strawberry Syrup	\$14
Oreo Hotcakes with Chocolate Soil, Nutella Mousse, Vanilla Bean Yoghurt & Dehydrated Raspberries	\$17
Dr Marty's Crumpets with Lemon Curd, Seasonal Fruits, Crushed Macadamia & Toasted Coconuts	\$15
Grilled Halloumi, Oven roast Smashed Pumpkin & Spinach, Dukkah, Basil Oil, Poached Eggs	\$17

TOMMY TUCKER

Seasonal Mushroom Bruschetta, Balsamic, Poached Egg, Apple, Almonds, Fetta on Rye	\$18
- Add Togarashi Spiced Avocado	\$3.5
Sauteed Chicken Livers with Spinach, Mustard Mayo, Bacon, Parmesan & Poached Egg on Multigrain	\$17
- Add Togarashi Spiced Avocado	\$3.5
Pulled Lamb Shoulder on Brioche with Harissa Mayo Slaw	\$13
Eggs Benedict: Smoked Otway Pork Neck, Poached Eggs, Sourdough Toast & Hollandaise	\$18
Lamb & Rosemary Sausages with Housemade Baked Beans, Basil Whipped Goats Cheese, Poached Egg & a Pickled Fennel Salad	\$18
Free Range Eggs Any Way	\$9.5
Chilli Scrambled Eggs	\$10.5
Pesto Scrambled Eggs	\$10.5
EXTRAS Tomato Relish / Feta / Hollandaise / Halloumi	\$3
Butter Thyme Mushrooms / Spinach Roast Tomatoes / Basil Whipped Goats Cheese	\$4
Free Range Bacon / Avocado	\$4.5
Cured Ocean Trout / Smoked Chorizo / Lime Paprika Chicken / Home-made Beans	\$5

SOMETHING FOR THE LITTLE TUC	CKERS
Humpty Dumpty Eggs & Bacon	\$6.5
Housemade Baked Beans on Toast	\$7
Popcorn Cheese Macaroni	\$7
Little Tucker Hotcakes with Fresh Berries & Vanilla Ice Cream	\$8
SOMETHING LUNCHY	
Pasta of the Day (See floor staff for Today's Flavour)	
Organic Quinoa Salad with Kale, Cranberries, Peas, Almonds, Fetta, Beetroot Hummus & a Soft Boiled Egg	\$18

\$4

\$4

\$16

\$20

\$19

\$21

\$19

\$3

- Add Cured Ocean Trout

- Add Lime Paprika Chicken

& Chilli Fried Egg on Rye

& Fetta Salad, on Rye

- Add Bacon

Farro, Peas, Parmesan & Shallots

Grilled Calamari Salad, Snow Pea Tendrils,

Slow Cooked Pork Belly with Apple Mustard

Mousse, Crackling, Pickled Cabbage

Organic Crumbed Chicken Schintzel

Beetroot & DIII Cured Trout with Capsicum

Mousse, Poached Egg, Cucumber Radish

Tommy Tucker Wagyu Burger, Cheese, Tomato,

Lettuce, Pickled Cucumber, Mustard Mayo, Tomato Relish & Roasted Kipfler Wedges

with a Carrot, Cilantro & Corn Slaw

COFFEE ICFD DRINKS \$5.5 Coffee From Dukes Roasting House - Coffee Black or White Espresso Blend \$3.8 - Prana Chai **COLD PRESS JUICES** Batch Brew \$3.5 - Chocolate Fresh Orange Juice \$4 / \$7 Single Origin Add .50 - Mocha \$4 / \$7 Seasonal Special Mug Add .50 (See Floor Staff for Today's Flavour) - Batch Brew \$3.5 Almond Milk 08. bbA **DRINKS** Add .50 Soy Milk Hepburn Springs Sparkling Mineral Water \$4.5 Add .50 Decaf **MILKSHAKES** \$6 big kids / \$4 little kids Hepburn Springs Flavoured Mineral Water \$4 Kali Drinking Chocolate \$4 - Chocolate - Lemon Lime Bitters - Strawberry - Pink Grapefruit Prana Chai Masala Blend - Caramel - Blood Orange Chai Latte \$4.7 - Vanilla - Brewed Ginger Beer - Blue Heaven Hepburn Organic Juices \$4 - Vanilla **TEA** - Apple - Add malt Add .50 Larsen & Thompson Organic - Banana, Mango, Passionfruit Loose Leaf Tea & Tisane \$4 \$3.5 Soft Drinks - Black: Chinese Oolong Follow us on: Twitter /@littletommytuc - Coke - White: Good Morning, Earl Grey Facebook: /littletommytucker or - Diet Coke Instagram: /@littletommytucker - Green: Jasmine Pearls

- Herbal: Lemongrass & Ginger, Peppermint