

BREAKING THE FAST All Day

<i>Toast</i> served with your selection of Vertue preserves & butter v/vg/gf+ sourdough, grain, gf or fruit	7
<i>House Made Toasted Muesli</i> , apple puree, verbena buttermilk pudding	14
<i>Orange Soaked Bircher Muesli</i> , green apple, toasted shaved coconut, pepita, pomegranate v	16
<i>Compressed Watermelon</i> , coconut chia pudding, passionfruit curd, seasonal fruit, black pepper tuile, basil v/vg+/gf+	17
<i>Brioche French Toast</i> , strawberry, pistachio praline marscapone, strawberry coulis, maple syrup, mint v	18
<i>Blueberry Buttermilk Hotcake</i> , honeycomb butter, pancetta, maple syrup, blueberry rosemary coulis v+	18
<i>Chickpea Chips</i> pickled zucchini ribbon, blistered tomato, toasted quinoa, poached eggs, parmesan, basil oil v/gf	18
<i>Cedar Smoked Salmon</i> , pea puree, polenta crumbed eggs, goats curd, salmon caviar, lemon zest gf	21
<i>Hash Hog</i> , crispy pork belly, potato hash, black pudding & purple carrot puree, duck egg, coffee infused blackberry, pig skin cracker	21

GO YOUR OWN WAY

<i>Eggs</i> poached or scrambled your choice of toast – sourdough, grain, gf	11
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A LITTLE BIT ON THE SIDE

<i>Wood smoked back bacon</i>	6
<i>English black pudding</i>	5
<i>Smoked salmon</i>	6
<i>Avocado</i> , ricotta, popcorn, lemon	6
<i>Field mushroom, thyme, lemon</i>	5
<i>Roasted truss tomato, pistachio pesto</i>	5
<i>Extra egg</i>	3.5
<i>House made tomato fruit chutney</i>	2

LITTLE PEOPLE

<i>Kids Cheese Open Toastie</i> v/gf+	6
<i>Kids Egg</i> , poached or scrambled, brioche soldiers	6

SWEET STUFF & COFFEE BEANS

Check out our pastry cabinet & the coffee board to see what's tasty!

Want to treat someone else?
 A **Gift Voucher** is the perfect option
 Please ask!

Kitchen closes at 3pm weekdays, 3.30pm weekends & public holidays. We will do our best to accommodate, but we are unable to change menu items or split bills during busy times or weekends.

Please let us know about any food allergies or intolerances

v – vegetarian **vg** – vegan
gf – gluten free
+ - option is available – **Please ask**

TIME FOR LUNCH from 10.30am

<i>Wrap</i> , Thyme butternut pumpkin, roasted red pepper, Yarra Valley feta, rocket, pine nut v	14
<i>Quinoa Amaranth Salad</i> , pepita, pomegranate, cucumber, broccoli, coriander, avocado, zucchini v/vg/gf	18
- Add poached egg	+3.5
- Add smoked salmon	+5
<i>Smoked Fish Chowder</i> , rockling, Port Arlington mussels, quail egg, barbequed corn, chive, chilli oil, served with toast	19
<i>Muffaletta</i> : Toasted New Orleans deli sandwich with sorpresa, smoked ham, pastrami, provolone, gouda, olive, capsicum, pickles	16
<i>Meatball Sub</i> , pork meatballs, brioche roll, napoli, provolone, jalapenos, pancetta, sage, with apple slaw & beer battered onion rings	19
<i>Kansas Fried Chicken Burger</i> , Buttermilk crispy chicken, Vertue slaw: radish, daikon, Vietnamese mint, carrot, red cabbage, coriander, gherkin, served with curly fries	21
- Add bacon	+4
<i>Slow Cooked Lamb Shoulder</i> , borghul wheat salad, lemon, cranberry, parsley, chilli pineapple jam, smoked eggplant	23
<i>Side of curly fries</i> , with mayonnaise	7

