

== MENU AVAILABLE ALL DAY ==



kids

**kids bruschetta bar** - sliced ham, cheddar cheese, tomato jam, grilled fig & toast

**egg any style** - poached, fried or scrambled, bacon, toast \$8

**pancakes** - maple butter, vanilla ice cream \$10

**toasted sandwich** - ham and cheese

*available from 11am - weekdays only*

**panini** - prosciutto, brie, caramelised red onion, rocket \$13.5

**panini** - grilled mushroom, tomato, rocket, goats cheese, garlic aioli \$13.5

**baguette** - rare beef, beetroot relish, watercress, Swiss cheese, horseradish \$13.5

**brioche** - BBQ chicken, apple slaw, cornichon \$13.5

**soup** - seasonal soup of the day, la madre pane d casa \$14

Sourcing specialty and regional produce from John Harbour Quality Butcher, Wilsons Fruit and Vegetables, Istra Small Goods, Country Style Small Goods, Yarra Valley Gourmet Foods, Rooftop Honey, Meredith Dairy, Green Eggs, La Madre Sourdough, Mt Zero Olives, Inglenook Dairy, Simply Almond, Le Petit Patisserie

**la madre bakery toast** -  
sourdough / fruit / 7 seeds grain. gluten free \$7

yarra valley gourmet foods preserves, roof top honey, vegemite, peanut butter, cultured butter

**breakfast board** - granola & acai yogurt, poached egg, seasonal mushrooms, avocado mousse, marinated Meredith goats cheese, sourdough & fruit toast \$20

**granola** - quinoa & pine nut, labneh mousse, rhubarb, lemon curd \$15

**Df Gf chia pudding** - acai yoghurt, poached pear, coconut, maple syrup \$15

**Df french toast** - orange syrup, freeze dried mandarin, coconut cream, pistachio, cardamon \$17

**Gf fruit and yoghurt** - yoghurt panna cotta, freeze dried raspberry, white peach gel, caramel almonds \$16

**Webster's breakfast** - Istra bacon, poached eggs, Colombian style beans, roast tomato, potato hash, mushrooms \$25

**eggs benedict** - pulled ham hock, poached eggs, hollandaise, toast \$18

**free range eggs any style** -  
poached, fried or scrambled, sourdough toast \$12

**figs & honey** - roast figs, goats cheese mousse, walnuts, prosciutto & honey \$19

**Gf cauliflower textures** - grape, pine nut, raisin & caper salsa, quinoa

**smoked mozzarella** - plum puree, salt baked celeriac, roast chestnuts \$17

**Gf house cured salmon** - avocado mousse, goats cheese pickled onion, radish, salmon roe, caperberries, watercress

**Gf grilled halloumi** - autumn mushrooms, kale, Mt Zero kalamata olives, chickpeas, lemon oil \$18.5

**bruschetta bar** - mt zero wild olives, prosciutto, wagu beef braesola, grilled halloumi, pomegranate salsa, pickled onions, spiced nuts, pane d casa \$22

**cheese plate for 2** - selection of seasonal cheese from Calendar cheese quince paste, fig & walnut roulada, muscatels, fruit bread and crackers

*something extra*

- Istra bacon, black pudding, house cured salmon, Colombian style beans, potato hash, avocado, halloumi, mushrooms in herb butter \$4

- vine roast tomato, baby spinach, free range egg, hollandaise, tomato jam, extra bread \$3

MENU ITEMS CAN BE ALTERED FOR SPECIAL DIETARY REQUIREMENTS