

LIGHT START BREAKFAST

BAGEL BOARD {\$16.5}

Duo of petite bagels, sliced prosciutto, smoked salmon, avocado, cheddar cheese,
Chef's selection of accompaniments

HOT SHOTT CONTINENTAL {\$16}

Homemade maple granola with yoghurt & milk, fig toast, croissant,
strawberry preserve, seasonal fruit (V)

NOT JUST TOAST {\$9.5}

Fig, pumpkin seed & pistachio toast with ricotta cheese
and orange marmalade (V)

CHIA PUDDING {\$12.5}

Vanilla bean, almond, banana, pistachio crumble, fresh berries, granola slice
(V) (GF)

ACAI BOWL {\$13}

Acai banana, seasonal berries, macadamia and pistachio,
house made granola, toasted coconut (V)

GRANNY'S BIRCHER {\$11}

House made bircher, Granny Smith apples, toasted pumpkin seed,
maple muesli crumble and fresh berries (V)

SMOKIN' RAINBOW TROUT {\$17.5}

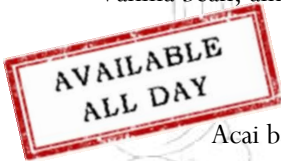
House smoked rainbow trout, avocado, cherry tomato, red onion, dukkha,
feta & grilled lime on sourdough, finished with applewood smoke

SMOKIN' AVOCADO {\$15}

Avocado, cherry tomato, red onion, dukkha,
feta & grilled lime on sourdough, finished with applewood smoke (V)

ADD ONS {\$3}

Bacon, avocado, extra egg, smoked salmon, potato hash, chorizo, spinach, roasted
vine tomato, mushroom



**AVAILABLE
ALL DAY**

HEARTY BREAKFAST

OLLA CALIENTE {\$16.5}

Free range eggs cooked in a hot pot, Spanish style with vine tomatoes, chorizo, smoked paprika, mixed beans, capsicum, onion, Parmesan cheese & crusty bread

HOT SHOTT BREKKY BURGER {\$12.5}

Bacon, fried egg, avocado, onion jam & hollandaise on a brioche bun

ALL HASHED UP... {\$16.5}

Potato hash cakes, soft poached eggs, forest mushrooms, vine cherry tomatoes, baby spinach & house made hollandaise (V)

THE BENEDICT OF BENEDICTS {\$17}

Free range poached eggs, smoked leg ham, crumbled feta, asparagus, house made hollandaise, croissant & roasted vine tomato

CINNAMON SCROLL PANCAKES {\$16}

Buttermilk, vanilla bean ice cream, macadamia & pistachio crumble, seasonal fruit & maple syrup (V)

THE HOTTEST HOT BREKKY {\$18}

Bacon, eggs your way, chorozito, hash cakes, Roma tomato, forest mushrooms, onion jam & hollandaise with sourdough

TRIO OF BREKKY SLIDERS {\$17}

Bacon, egg & homemade ketchup, BLT with a hash cake, sausage pattie, grilled onion & cheddar cheese on brioche

SCRAMBLE!!! {\$16.5}

Free range eggs, crème fraiche, chives, prosciutto, sour dough & roasted tomato with your choice of bacon, prosciutto or smoked salmon

CROQUE MADAME {\$15}

Smoked ham off the bone, aged cheddar, béchamel, sourdough, fried egg, micro herb salad

LUNCH TIME



SERIOUS BURGER {\$18.5}

Black Angus beef pattie, bacon, egg, lettuce, tomato, aged cheddar, onion jam, brioche bun served with truffle, Parmesan & rosemary duck fat fries, aioli

FLAMIN' CHICKEN CAESAR BURGER {\$17.5}

Grilled marinated chicken breast, bacon, egg, cos lettuce, shaved Parmesan, house Caesar dressing, Turkish bun with truffle, Parmesan, rosemary duck fat fries, aioli

VEGGIE DELIGHT BURGER {\$17}

Chickpea pattie, cumin, coriander, lettuce, tomato salsa, grilled haloumi, hummus, rustic fries with aioli (V)

SLIDER TRIO {\$19}

All 3 of the above awesome burgers with your choice of truffle, Parmesan, rosemary duck fat fries OR sweet potato fries and aioli

FETA AND AVO SALAD {\$15}

With crispy bacon, toasted pine nuts, red onion, cherry tomato, market greens, dukkah and aged balsamic dressing

HOT SHOTT COB SALAD {\$17}

Marinated grilled prawns, boiled egg, cherry tomato, grilled corn, bacon, avocado, feta, baby cos lettuce, grilled lime and garlic vinaigrette

BRUSCHETTA OUR WAY {\$17}

Garlic and herb slow roasted lamb, toasted pine nuts, tomato salsa, onion jam, hummus, crumbled feta and mixed greens on sourdough

CHARCUTERIE BOARD {\$19.5}

Sopressia salami, grilled chorizo, duck rilette, prosciutto, anchovy toast, marinated olives, cornichons, seeded mustard, goat feta, fig, crusty bread

ADD ONS

Confit duck rilette, smoked salmon, grilled chicken {\$4}

aioli {\$2}

SIDES

TPRDF FRIES

{ \$8.5 }

Truffle, Parmesan, rosemary duck fat fries, aioli

RUSTIC FRIES

{ \$7 }

Served with house made ketchup (V)

CRUSTY SOURDOUGH

{ \$6 }

Toasted, olive oil, dukkha (V)

HOUSE GREEN SALAD

{ \$7 }

Tossed with balsamic dressing (V) (DF) (GF)

KIDDIES EATS

SMILEY FACE PIKELETS

{ \$8 }

Honey, banana and choc chips (V)

TOASTIE WITH THE MOSTIE

{ \$8 }

Cheese toastie served with fries or fruit (V)

I LOVE EGGS!

{ \$7 }

Scrambled on toast or dippy with soldiers (V)

PORRIDGE

{ \$7 }

Warm porridge with honey and strawberries (V)

NUGGIES

{ \$8 }

Chicken nuggets with chips and tomato sauce

**AVAILABLE
ALL DAY**

COOL DOWN

{ \$7 }

BANANA SMOOTHIE

Banana, honey, oats, ice cream, milk

MIXED BERRY SMOOTHIE

Seasonal berries, ice cream, milk

MANGO SMOOTHIE

Mango, passionfruit, ice cream, milk

WATERMELON CRUSH

Watermelon, lime, mint, coconut water

HOT SHOTT REMEDY JUICE

Apple, grapefruit, lemon, ginger

CARROT TOP

Carrot, orange, lemon and ginger

SUMMER IN A CUP

Apple, orange, pineapple, watermelon

ICED COFFEE OR CHOCOLATE

Espresso coffee or chocolate served over cold milk and ice cream

CREATE YOUR OWN FRESHLY SQUEEZED JUICE!!!

{ \$7 }

MILKSHAKES

{ \$7 }

S'MORES

Chocolate, toasted marshmallow, biscuit pieces, ice cream, milk

MOCHA MADNESS

Chocolate, espresso, ice cream, milk

CHOCOLATE, VANILLA CARAMEL OR STRAWBERRY

Regular

{ \$7 }

Kid's Size

{ \$5 }

HOT STUFF

ESPRESSO, RISTRETTO { \$4 }

CAPPUCINO, FLAT WHITE, LATTE, PICCOLO LATTE { \$4 }

HOT CHOCOLATE, MOCHA, CHAI LATTE { \$4.5 }

AFFOGATO { \$6 }

TEA { \$5 }

ENGLISH B'FAST, EARL GREY, PEPPERMINT

GEN MAI CHA

This Japanese green tea has been blended with roasted rice
to give a wonderful nutty flavor

GINGER DELIGHT

This organic blend of ginger, lemongrass and rosella is sure to please

ADD ONS { \$0.5 }

Upsize, soy milk, almond milk, lactose free milk, extra shot,
caramel/hazelnut/vanilla syrup, decaf

Be sure to check our cabinet for some super sweets and tasty treats!

WINES

SPARKLING

Hardy's Brut Reserve, 'The Riddle' NV	GL { \$7 }
	BTL { \$32 }
Yarra Burn, Premium Brut Cuvee NV	BTL { \$45 }

WHITE

Hardy's Sauvignon Blanc, 'The Riddle' 2015	GL { \$7 }
	BTL { \$32 }
Hardy's Chardonnay, 'The Riddle' 2015	GL { \$7 }
	BTL { \$32 }
Dusky Sounds Sauvignon Blanc, Marlborough NZ 2015	BTL { \$42 }
Grant Burge Chardonnay, 'Benchmark' 2015	BTL { \$39 }
Ta_Ku Pinot Gris NZ 2015	BTL { \$38 }

RED

Hardy's Cabernet Merlot, 'The Riddle' 2015	GL { \$7 }
	BTL { \$32 }
Drift Pinot Noir, Marlborough NZ 2014	BTL { \$56 }
Starve Dog Lane Shiraz, Regional Collection 2013	BTL { \$45 }
Kirrihill Cabernet Sauvignon, 'Regional Range' 2015	BTL { \$36 }

ROSÉ

Grant Burge Rosé, Benchmark, 2013	BTL { \$39 }
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BEER

Cascade Light { \$6 }

Peroni Leggera { \$7 }

Crown Lager { \$7.50 }

Peroni Nastro Azzuro { \$7.50 }

CIDER

Dirty Granny Apple Cider { \$8 }

COCKTAILS

GL { \$7 }

JUG { \$24 }

SUMMER SPARKLING CITRUS SANGRIA

Moscato, gin, dry ginger ale, lemon, orange and pineapple

FROSE

Grant Burge rosé blended with fresh strawberries and ice

WATERMELON SPRITZ

Sauvignon Blanc and soda water with blended watermelon and lime