

- EST 2016 -

DISH & SPOON

- C A F E -

ESPRESSO

BLACK	4/4.5
MILK	4/4.5
DARK CITY BLEND - SWEET CHOCOLATE & FOREST FRUITS	+50
SEASONAL SINGLE ORIGINS	+50
BONSOY	+50
MILKLAB ALMOND	+50
MILKLAB LACTOSE FREE	+50
ICED LATTE	4.5
ICED LONG BLACK	4.5
ICED COFFEE	6.5

FILTER

AEROPRESS	P.O.A
SP9 POUR OVER	P.O.A
COLD BREW	P.O.A
BOTTOMLESS BATCH BREW	5

SEE COFFEE SPECIALS FOR SEASONAL ESPRESSO & FILTER SINGLE ORIGINS

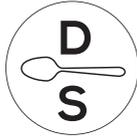
HOT DRINKS

GROUNDLED PLEASURES 40% COCOA HOT CHOCOLATE	4/4.5
REALCHAI ORGANIC LOOSE LEAF CHAI	4.5/5
GOLDEN GRIND TURMERIC LATTE	4.5/5
MATCHA MAIDEN LATTE	4.5/5

TEA BY ORIGIN TEA

ENGLISH BREAKFAST	4.5
EARL GREY	4.5
GREEN JASMINE	4.5
LEMONGRASS & GINGER	4.5
PEPPERMINT	4.5

COFFEE BY CAMPOS
HEAD BARISTA : FRAZER COLE



- EST 2016 -

DISH & SPOON

- C A F E -

COLD DRINKS

FRESHLY SQUEEZED JUICES

APPLE	7.5
ORANGE	7.5
ORANGE BLOSSOM & MINT LEMONADE	7.5

FRESH JUICE BLENDS

GREEN BOMB - KALE, SPINACH, CUCUMBER, APPLE & ORANGE	9
GINGER NINJA - GINGER, BEETROOT, CELERY & ORANGE	8.5

SMOOTHIES

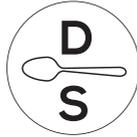
HONEY TRAP - BANANA, ALMOND MILK, REFINED COCONUT SUGAR, HONEY TURMERIC BUTTERSCOTCH	7.5
SUNRISE - MANGO, PINEAPPLE, COCONUT & A HINT OF RASPBERRY	8.5

SHAKES

TURKISH DELIGHT MILKSHAKE	9
VANILLA	5/6.5
CHOCOLATE	5/6.5
CARAMEL	5/6.5
STRAWBERRY	5/6.5

FIZZY

COKE NO SUGAR	4.5
COKE	4.5
SPRITE	4.5



- EST 2016 -

DISH & SPOON

- C A F E -

WINE

SPARKLING

JOHNNY Q BRUT CUVÉE - LIMESTONE COAST, SA	8/35
MRS Q PROCECCO - KING VALLEY, VIC	9/40
ANDRE DELORME "BLANC DE BLANCS" - RULLY, FRANCE	44

WHITE

JOHNNY Q CHARDONNAY - ADELAIDE HILLS, SA	8/35
SINGLEFILE "RUNFREE" CHARDONNAY - GREAT SOUTHERN, WA	44
BABICH "BLACK LABEL" SAUVIGNON BLANC - MARLBOROUGH, NZ	9/40
LIZ HEIDENREICH RIESLING - CLARE VALLEY, SA	9.5/44
MAUDE PINOT GRIS - MARLBOROUGH, NZ	44
CANTINA TOLLO PINOT GRIGIO - CHIETI, ITALY	8/40
HAHNDORF HILL WHITE MISCHIEF GRUNER VELTLINER - ADELAIDE HILLS, SA	44
GROWERS GATE MOSCATO - RIVERLAND, SA	35

ROSÉ

CHATEAU CLARETTES ROSE - COTES DU PROVENCE, FRANCE	9.5/44
IRVINE "SPRINGHILL" ROSE - EDEN VALLEY, SA	44

RED

JOHNNY Q CABERNET SAUVIGNON - COONAWARRA, SA	8/35
BANKS RD "YARRAM CREEK" PINOT NOIR - BELLARINE PENINSULA, VIC	9.5/44
CANTINA TOLLO SANGIOVESE - CHIETI, ITALY	40
MAXWELL "SILVER HAMMER" SHIRAZ - MC LAREN VALE, SA	9/40
JUNIPER "CROSSING" CABERNET MERLOT - MARGARET RIVER, WA	40
PENLEY "TOLMER" CABERNET SAUVIGNON - COONAWARRA, SA	44
DELAS COTES DU RHONE "SAINT ESPIRIT" ROUGE - RHONE VALLEY, FRANCE	45



- EST 2016 -

DISH & SPOON

- C A F E -

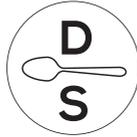
BEER

PERONI RED 4.7%	9
FURPHY REFRSHING ALE 4.4%	8
BURNLEY BREWING SUMMER ALE 4.2%	8
BURNLEY BREWING PALE ALE 44ML 5.1%	10
MORNINGTON PENINSULA LAGER 4.7%	11
BALTER XPA 5.0%	10

COCKTAILS

MIMOSA ORANGE, MRS Q PROCECCO	10
BLOODY MARY HORSERADDISH, LEMON, CHERRY TOMATOES, TABASCO, WORCESTERSHIRE, VODKA	16
BREAKFAST NEGRONI CAMPARI, CINZANO ROSSO, EARL GREY INSUSED GIN, BITTERS, MARMALADE	16
PIMMS CUP PIMMS, GINGER SUGAR, CUCUMBER, ORANGE, STRAWBERRY, MINT, MINERAL WATER	15

CLASSIC COCKTAILS ALSO AVAILABLE



- EST 2016 -

DISH & SPOON

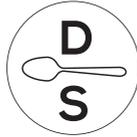
- C A F E -

ALL DAY MENU

BREAKFAST

TOAST WITH PEPE SAYA SALTED BUTTER & HOUSE SEASONAL PRESERVES SOURDOUGH / MULTIGRAIN SOURDOUGH	7.5
GLUTEN FREE PRECINCT BUCKWHEAT & CHIA BREAD	8
FRUIT TOAST	8
CORN PUMPKIN AVOCADO	19
SPICED CORN, PEPPERS, CORIANDER & LIME AVOCADO SMASH ON PUMPKIN BREAD WITH SUNFLOWER PUMPKIN BUTTER, GOAT CHEESE, CHILLI CHOCOLATE JAM & A FRIED EGG. ADD CURED SALMON + 6 GF + 2	
BREAKFAST TASTER	22
COCONUT, GINGER & ALMOND GRANOLA, POACHED QUINCE, GREEN APPLE, BANANA CURD & RHUBARB YOGHURT. MULTIGRAIN TOAST WITH CORN, CORIANDER & AVOCADO SMASH, A POACHED EGG, POTATO BOMBA & A WARM MULLED BERRY TEA	
VEGAN BREAKFAST GF	20
RED LENTIL & SWEET POTATO PUREE WITH HOME MADE HERB POTATO FLAT BREAD, RAW CAULIFLOWER & POMMEGRANATE TABOULEH, CASHEW CHEESE, CRIPSY CHICKPEAS & RAINBOW CHARD	
DISH & SPOON BOMBA	19.5
BOMBA WITH HAND CUT BERKSHIRE BACON, CHORIZO CRUMB, POACHED EGGS, TOMATO & TARRAGON HOLLANDAISE WITH SPICED PEPPER PUREE.	

PLEASE ADVISE OUR STAFF IF YOU HAVE ANY ALLERGIES OR REQUIREMENTS
10% SURCHARGE ON PUBLIC HOLIDAYS



- EST 2016 -

DISH & SPOON

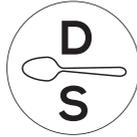
- C A F E -

BREAKFAST

MIDDLE EASTERN SCRAMBLE SPICED SCRAMBLED EGGS, GARLIC SUMAC YOGHURT, CHILLI OIL, SUJUK CRUMB & CORIANDER SALAD SERVED WITH WALNUT BUTTERED TURKISH BREAD. ADD BACON + 4 GLUTEN FREE + 2	19
POTATO, PEA & AVOCADO FRITTERS GF KASUNDI RELISH, TOFU BACON, PEA PISTOU, FRISSEE & ACTIVATED CHARCOAL HOMMUS WITH A POACHED EGG	18
BUILD YOUR OWN FREE RANGE EGGS DELIVERED FRESH FROM BURD EGGS GOULBOURN VALLEY POACHED, FRIED OR SCRAMBLED	11

SIDES

BACON	4
SUJUK	4
THYME ROASTED FIELD MUSHROOMS	5
BREADED HALLOUMI GF	5
KAFFIR LIME CURED SALMON	6
AVOCADO WHIPPED FETA	5
SPICED CORN, PEPPERS, CORIANDER & LIME AVOCADO SMASH	5
SPICED POPCORN TOFU	4
SPINACH & RAINBOW CHARD	4
SLOW ROASTED TOMATOES	5
TOMATO & TARRAGON HOLLANDAISE	2



- EST 2016 -

DISH & SPOON

- C A F E -

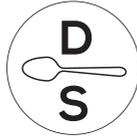
LIGHT MEALS

SOURDOUGH BRUSCHETTA WITH LEMON CREAM CHEESE, SMOKED SALMON MOUSSE, CRISPY CAPERS, CORNICHONS & SOFT HERBS. GF + 2	14
PORK BAO SLOW COOKED PORK BELLY, PICKLED CARROT, AIOLI, SPINACH & CHILLI CARAMEL	6 EACH
CROQUETTES (3) MACARONI & CHEESE CROQUETTES WITH KASSLER, MOZZARELLA, THYME & CORN WITH SPICY TOMATO RELISH	12

LUNCH

GNUDDI HOME MADE RICOTTA, RAINBOW CHARD & PARMESAN GNUDDI PASTA, WITH WALNUTS, HEIRLOOM TOMATO, BROWN BUTTER & TRUFFLE OIL	22
KAARAGE CHICKEN BURGER GINGER, GARLIC & SOY CHICKEN THIGH, TURMERIC MAYO, DAIKON CARROT SLAW, PICKLED CUCUMBER & FRESH GREEN APPLE IN A MILK BUN SERVED WITH THICK CHIPS	22
EARTH TEXTURES RAS EL HANOUT SPICED ANCIENT GRAINS WITH POMEGRANATE, CUMIN, CARDAMOM, HONEY CARROT PUREE, ROASTED CELERIAC, KOHLRABI, BABY CARROT WITH CARAMELISED GOATS CHEESE & CHERMOULA VEGAN OPTION AVAILBLE	19
12 HOUR BRAISED LAMB SHOULDER SANDWICH PRESERVED LEMON, SMOKED EGGPLANT RELISH & MAYO MADE WITH CODDLED EGG, PARMESAN & ROASTED GARLIC. MINT PICKLED FENNEL, BABY KALE, SWEET POTATO STRAW ADD CHIPS + 4 GF + 2	18

PLEASE ADVISE OUR STAFF IF YOU HAVE ANY ALLERGIES OR REQUIREMENTS
10% SURCHARGE ON PUBLIC HOLIDAYS



- EST 2016 -

DISH & SPOON

- C A F E -

DESSERTS

PISTACHIO OLIVE OIL CAKE GF WITH MACERATED STRAWBERRY, VANILLA, BRAISED RHUBARB, COCONUT LABNEH & ORANGE BLOSSOM WAFER	16
LEMON & MARSHMELLOW MERINGUE PIE MARSHMELLO MERINGUE, RASPBERRIES & MASCARPONE	14
MELTING RUBY COCOA SPHERE CHERRY CHEESE CAKE & GANACHE CAKE WITH HONEYED MACADAMIA, CHOCOLATE SOIL, VANILLA CREAM & RUM INFUSED WHITE CHOCOLATE SAUCE	15

HEAD CHEF : JEREMY HOLMES
SOUS CHEF : SEIKO KOBAYASHI