



All Day Menu

Toast 7.5

SOURDOUGH, GRAIN OR HOUSE MADE GLUTEN FREE WITH YOUR CHOICE OF HOUSE JAM, VEGEMITE OR PEANUT BUTTER

Fruit Toast 8.5

DATE AND APRICOT TOAST WITH HOUSE MAPLE BUTTER

Eggs Your Way 12

DAYLESFORD FREE RANGE EGGS COOKED TO YOUR LIKING; POACHED, SCRAMBLED OR FRIED SERVED ON TOAST

Hummingbird Hot Cake 19

MASTIC SYRUP DRIZZLED HOT CAKE WITH VANILLA AND LEMON CREAM, WALNUT SALTED CARAMEL BRITTLE, RHUBARB COMPÔTE AND PEANUT BUTTER TUILE (VEG)

Eggs Benny 21

24HR HICKORY SMOKED PULLED BEEF ON CORN BREAD, POACHED EGGS, PICKLED FENNEL & APPLE WITH A SMOKY PIMENTO-CHILLI HOLLANDAISE (GFO)

Overnight Porridge 16

A WARM WELL BALANCED POACHED QUINCE, GRANNY SIMTH APPLE AND RHUBARB PORRIDGE COMPLIMENTED WTH GRANOLA DUST AND LEATHERWOOD HONEY

Smashed Avo 21

ZUCCHINI, MINT AND SWEET CORN FRITTERS, SMASHED AVO, FETA, POACHED EGG, HOUSE MADE CAPSICUM RELISH, LAVOSH, SUMAC AND PISTACHIO SPICE MIX (GFO)

Wild Mushroom Medley 21

GRATIN POTATO PAVE, MIXED WILD MUSHROOMS, BURNT FIG AND ONION COMPÔTE, TALEGGIO CREAM TOPPED & POACHED EGG (GFO, VEGO, VO)

Chilaquiles 20

CLASSIC CHILAQUILES WITH CRISPY TORTILLAS FOLDED IN SCRAMBLED EGGS, GREEN CHILLI PASTE, BBQ PINTO BEANS AND GRATED MONTEREY JACK (GF, VEG)

Smoked Salmon 17

WARM CHIVE & PARMESAN SAVORY SCONE, SMOKED SALMON, PICKLED SPANISH ONION AND CUCUMBER, AVO PURÉE, HORSERADISH CREAM, FRIED CAPERS, SQUID INK CRISP AND GASTRIQUE SAUCE

Yemista 18

SLOW COOKED TOMATOES STUFFED WITH HERB RICE, REFINED GREEK SALAD, BLACK OLIVE SOIL, POTATO FONDANT, SOUTH CAPE FETA, BASIL OIL AND MICRO HERB SALAD (GF, VEG)

Po' Boy Burger 22

BRINED BUTTERMILK FRIED CHICKEN, LETTUCE, PICKLED ONION, ROASTED CAPSICUM, SMOKY CHILLI, JACK CHESSE AND MAYO IN A CHARCOAL BRIOCHE SIDED WITH CHIPS

Chermoula Chicken 22

CHERMOULA CHICKEN ON LEGUMES AND GRAINS COOKED IN VEGETABLE STOCK, TOASTED PINE NUTS, POMEGRANATE, HARISSA HUMMUS AND TOASTED HOUSE HERB FOCACCIA (VEG, VO)

Chicken Omlette 22

HOUSE SMOKED FREE RANGE CHICKEN, AVOCADO, MEREDITHS GOATS CHEESE, BURNT FIG AND CARAMELISED ONION RELISH SERVED ON TOAST

Sides

House Chips 8.5

Beer battered flaked with oregano and served with aioli

Goats Cheese	6
South Cape Feta	6
Bacon	6
Saturated Mushroom with Thyme	5
Poached Egg	3
Potato Gratin	6
Smoked Salmon	6
Avocado	6
Chorizo	6
Spinach	5
Grilled Tomato	5
Hollandaise	3
House tomato relish	3

Little Warriors

Cheesy Egg Toast 9

Kids Scramble 9

Pikelets 9

SERVED WITH ICECREAM AND MAPLE SYRUP

Schnitzel Burger 14

CHICKEN SCHNITZEL BURGER SERVED WITH CHIPS

Hot Drinks

Padre Coffee

PADRE'S DADDY'S GIRL EXPRESSO BLEND IS A SWEET FULL BODIED COFFEE SOURCED FROM BRAZIL (40%), COLOMBIA (40%) AND ETHIOPIA (20%)

Espresso, Short Macchiato 4

Latte, Cappuccino, Long R 4.5

Black, Flat White, Long L 5

Macchiato, Double Espresso, Mocha, Piccolo

Chai Latte 4.5

EXTRA SHOT +0.5

ALMOND MILK, SOY MILK, OAT MILK, LACTOSE FREE MILK +0.5

Tea 4.5

ENGLISH BREAKFAST, GREEN, PEPPERMINT, CAMOMILE, EARL GREY, LEMONGRASS & GINGER

Covid Check-In



Location code A8B FW5

Due to the current global COVID-19 health pandemic we are required to ask all patrons to check in when they arrive to help with government contact tracing.

10% SURCHARGE ON SUNDAYS // 15% SURCHARGE ON PUBLIC HOLIDAYS

Cold Drinks

Iced Latte 4.5

Iced Coffee/Chocolate 7

Milkshakes 7

CHOCOLATE, CARAMEL, STRAWBERRY, VANILLA

San Pellegrino Sparkling 500ml 5

750ml 7.5

San Pellegrino Flavoured 5

CHINOTTO, ARANCITA ROSSA, LIMOATA, ARNICIATA

Fresh OJ 5.5

