

Breakfast

CHEEKY MIMOSA 11 - Available after 10am
Prosecco & orange juice - kick off your day with a zesty sunshine sipper that's part breakfast and part party

YOUR LOCAL BAKER 9
Your choice of: white loaf or multigrain with butter and your choice of condiment:
raspberry, strawberry, marmalade, vegemite or peanut butter
+ Gluten free white cottage loaf 2.5
+ Noisette fruit loaf 2.5
(V)

EGGS YOUR WAY 16
Two pastured free-range eggs, poached, fried or scrambled on toasted white loaf
+ gluten free available on request
(V)

GRANOLA 19
Toasted buckwheat, dried fruits & nuts granola with vanilla bean coconut yoghurt, pure maple, roasted summer berries, orange confit and passionfruit gel
(VG / CN / GF)

BREAKFAST BUN 20
Grilled bacon, fried free-range egg, Swiss cheese, spinach & tomato relish on a brioche bun with a side of two hash browns
+ gluten free available on request

PANCAKES 23
Golden pancakes with seasonal berries, maple syrup, berry compote, pistachio and coconut crumb & vanilla bean mascarpone
+ add ice cream 2.5
(V / CN)

DOC HUGHES BIG BREAKFAST 30
Two pastured free-range eggs, poached, fried or scrambled with grilled bacon, cheese kransky, roasted mushrooms, grilled tomato, two hash browns, tomato relish and our homemade smoked beans served with toasted white loaf
+ gluten free available on request

BREAKY SALAD 22
Crunchy falafel bites on a salad of fried cauliflower, pickled beetroots, charred sweet corn, seasonal fresh herbs finished with "goddess dressing", minted garlic labneh and house furikake
+ add poached egg 3
(VG / GF)

EGGS BENEDICT 24
Two pastured free-range poached eggs, grilled bacon, baby spinach, homemade hollandaise sauce on toasted white loaf
+ gluten free available on request

AVOCADO SMASH 24
Smashed avocado on toasted multigrain and seasonal herbs with two free-range poached eggs, beetroot & goats cheese whip, spiced cashew dukkah and chilli oil
+ gluten free available on request
(V / CN)

CURED TASSIE SALMON 29
House cured Tassie salmon on toasted brioche, wild roquette & fried capers with two free-range poached eggs, yuzu hollandaise, Yarra-Valley caviar and dill oil

CHILLI SCRAMBLE 25
Folded crispy chilli infused scrambled eggs on toasted Turkish bread with Spanish chorizo sambal, shiso and chipotle aioli
+ gluten free available on request

FRENCH TOAST 24
Decadent French toast with crème anglaise, toasted candy pecan, tiramisu mascarpone finished with espresso syrup, fresh strawberries and cocoa nibs
(V)

STRICTLY KIDS UNDER 12.

KIDS BREAKFAST 12
Fried or poached free-range egg and bacon on toast
+ scrambled eggs 3
+ gluten free available on request

PANCAKES 12
Three pancake stack, berry coulis, maple syrup and vanilla ice cream
(V)

ADD TO ANY DISH.

PASTURED FREE-RANGE EGG
-One poached or Fried egg 3
-Two scrambled eggs 7

SMOKED BACON 6.5 (2PC)

TOAST 2.5
One white loaf, multigrain or gluten free

BAKED MUSHROOMS 4.5 (VG)

HASH BROWN 4.5 (2PC) (VG)

AVOCADO 5 (VG)

HOMEMADE HOLLANDAISE 3.5

TOMATO RELISH 3.5 (VG)

SPINACH 3.5 (VG)

CHEESE KRANSKY 6.5

GRILLED TOMATO 4

HOMEMADE SMOKED BEANS 5 (VG)

GRILLED HALLOUMI 5.5

Drinks

HOT DRINKS.

COFFEE
short macchiato 4.5
espresso 4.5
piccolo 5
mocha 5 / 6
long black 5 / 6
flat white 5 / 6
latte 5 / 6
cappuccino 5 / 6
long macchiato 5
hot chocolate 5 / 6
chai latte 5 / 6
babycino 2.5

decaf available

alternative milk 1
soy, almond, oat, lactose free

add syrup .50
caramel, vanilla, hazelnut

puppacino 2.5

TEA 5
english breakfast
earl grey
chai
peppermint
green tea
lemon grass & ginger

HEALTHY SODA 8
sparkling natural prebiotic soda < 1g of sugar
passionfruit, peach & berry
pineapple, lime & mint
ginger, lemongrass & lime
raspberry & rose

SOFT DRINKS 5
cola, no sugar cola, lemonade, lemon squash, raspberry,

lemon lime bitters 6.5

COLD DRINKS.

iced latte 5 / 6
iced chai 5 / 6
iced mocha 5 / 6

FEELING EXTRA? 8.5
served with cream and ice cream
iced coffee
iced mocha
iced chai
iced chocolate

MILKSHAKES 5 / 8
vanilla, chocolate, caramel, strawberry, blue heaven
+ \$2.5 for thick shakes

LOADED COOKIES & CREAM MILKSHAKE 10
crushed oreo milkshake decadently smothered in whipped cream and topped with oreo crumb

SMOOTHIES 10
mango or banana

JUICES 6
orange, apple, pineapple, cranberry, tomato

MINERAL WATER 10
Three bays sparkling 750ml
Three bays still 750ml

COLD PRESSED JUICE 9
ANTIOX - apple, passionfruit, raspberry, rhubarb
PURE OJ - 100% Australian oranges
IMMUNITY - orange, carrot, pineapple, celery, lemon, tumeric
BOTANICAL - apple, spinach, kale, celery, lettuce, cucumber, lemon, ginger
ROOTS - beetroot, apple, lemon, ginger

V - vegetarian / VG - vegan / CN - contains nuts / ND - no dairy / GF - gluten free

All of our menu items are prepared in a kitchen where nuts, gluten, eggs, dairy and other known allergens may be present. Please note we take every precaution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen. If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information. Please note that a 1.5% applies to all credit card transactions. A 10% surcharge applies on Sundays and 20% surcharge applies on public holidays.

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