

**EGGS ON TOAST** eggs your way (2) topped with almond dukkah and served on sourdough 14 GFO\*

★ **EARLS BREAKFAST** eggs your way (2), bacon, smashed avocado, grilled halloumi, flat mushrooms, grilled tomato; topped with almond dukkah and served with sourdough 28 GFO\*

**AVOCADO TOAST** served on rye topped with feta, cherry tomatoes, pomegranate and almond dukkah 18 I add poached egg 3 GFO\*

**BEETROOT TOAST** served on rye topped with smashed avocado, feta, almond dukkah, jalapeno relish, poached eggs (2) 23 GFO\*

**MUSHROOM TOAST** served on rye topped with tomato relish, scrambled eggs, capers, pomegranate, almond dukkah and balsamic glaze 24 GFO\*

**BENNY ROLL** on a milk bun topped with bacon, poached eggs (2) tomato relish, rocket and hollandaise 19 GFO\*

**SALMON BENNY** on a milk bun topped with **baked** salmon, poached eggs (2) tomato relish, rocket and hollandaise 23 GFO\*

**BREKKIE BURGER** served on a milk bun topped with bacon, fried eggs (2), hash brown, grilled halloumi, smashed avocado and 5<sup>th</sup> Earl sauce 24 GFO\*

**CHORIZO OMELETTE** Spanish onions, shallots, red capsicum and chilli 26

**SALMON OMELETTE** kale, cherry tomatoes, Spanish onions and shallots; topped with capers 28

★ **ZUCCHINI AND CORN FRITTERS** topped with poached eggs (2), smashed avocado, natural yoghurt, almond dukkah, pomegranate, crushed nuts and paprika oil 26 CONTAINS NUTS

**BAKED EGGS** slow cooked lamb and mushroom ragu topped with feta; served with sourdough 28 GFO\*

★ **SHAKSHUKA** Mediterranean styled shakshuka served with delicately baked eggs topped with feta; served with sourdough 28 GFO\*

**BIRCHER** creamy almond milk soaked oats and chia seeds served with fresh seasonal fruits, nuts, seeds, coconut yoghurt and orange infused maple syrup 18

**ACAI BOWL** served with fresh banana, strawberries, blueberries, kiwi; topped with chia seeds, granola and coconut flakes 19

**BUTTERMILK PANCAKES** topped with whipped ricotta, fresh strawberries, crushed pistachio, rosewater and maple syrup 24

★ **BRIOCHE FRENCH TOAST** topped with bacon, fresh seasonal fruits, whipped mascarpone, maple syrup and served with salted caramel ice cream 25

**EARLS BURGER** wagyu beef patty, caramelised onions, American style cheese, tomatoes, pickles and mixed leaf; topped with Smokey BBQ and 5<sup>th</sup> Earl sauce. Served with shoestring fries 23 GFO\*

**CORNFLAKE CHICKEN BURGER** American style cheese, tomato relish and pickles; sitting on a bed of slaw and topped with 5<sup>th</sup> Earl sauce. Served with shoestring fries 24

**PHILLY STEAK ROLL** thinly sliced sirloin sautéed with caramelised onions and capsicum topped with American style cheese resting between a ciabatta roll. Served with shoestring fries 26 GFO\*

**FISH TACOS** lightly battered flathead resting on mixed leaves, smashed avocado and Spanish onion; topped with chipotle mayo and shallots 25

★ **PRAWN TACOS** seared tender prawns served on crunchy slaw and smashed avocado; topped with sriracha and served with lemon 25

**LAMB SOUVLAKI** tender lamb skewers served with toasted pita, fries, salad and tzatziki 28 GFO\*

**PRAWN AND TUMERIC RISOTTO** sautéed cherry tomatoes, shallots, Spanish onions and parmesan 29

**CHICKEN PESTO LINGUINE** served with cherry tomatoes, shallots, Spanish onion and parmesan 27 CONTAINS NUTS

**LAMB AND MUSHROOM RAGU LINGUINE** slow cooked lamb and mushroom ragu topped with parmesan 27

★ **BAKED SALMON SALAD** served cold on a bed of black rice, kale, slaw, edamame beans, avocado; garnished and dressed with coriander, mint and sesame chilli olive oil and soy 29

**BLACK RICE SALAD** served with pepitas, cranberries, Spanish onion, shallots, smashed avocado; topped with baked sweet potato and dressed with pomegranate molasses 24 I add mushrooms 5 I add chicken or chorizo 6

**CHICKEN SALAD** served on a bed of mixed leaf, slaw, feta, cranberries, and caramelised walnuts; dressed with lemon and EVOO 25

**BEEF SALAD** thinly sliced sirloin sautéed with caramelised onions, mushrooms and capsicum topped with grilled halloumi and served on a bed of rocket and Spanish onion; garnished and dressed with coriander, mint and sesame chilli olive oil and soy 27

**CRISPY PORK BELLY SALAD** served on a bed of pickled carrots, wombok, cherry tomatoes, cucumbers, Spanish onion, shallots, mint, basil and coriander; dressed with sesame chilli olive oil and soy 27

**ROASTED PUMPKIN SALAD** served on a bed of mixed leaf, cherry tomatoes, cucumber, caramelised walnuts, pepitas, pomegranate and smashed beetroot; dressed with lemon, EVOO and balsamic glaze 27

**SHOESTRING FRIES** served with aioli 12  
**SWEET POTATO FRIES** served with aioli 14

## SIDES

condiments 2

hash brown I grilled tomato I cherry tomatoes I feta 4

kale mix I avocado I sweet potato I flat mushrooms 5

grilled halloumi I bacon I chorizo I chicken I lamb sausage 6

cold baked salmon 12

\* GFO extra 4

## Kids MENU

under 12s ONLY

all kids meals prices at \$15

bacon and scrambled eggs on toast

3 stack pancakes with maple syrup ADD vanilla ice cream 3

fish and chips served with tomato sauce

chicken and chips served with tomato sauce

cheeseburger and chips served with tomato sauce  
pasta pomodoro

**5<sup>th</sup> Earl Blend by The Wood Roaster**

Espresso I Macchiato I Ristretto 4

Piccolo I Doppio I Miccolo I Magic 4.5

Cappuccino I Chai Latte I Flat White I Hot Chocolate I Latte I Long Black 5 I 5.5

Matcha I Mocha I Dirty Chai I Dirty Matcha 5.5 I 6

Iced Latte I Iced Chai I Iced Long Black (1 size only) 6

Iced Chocolate I Iced Dirty Chai I Iced Matcha I Iced Mocha (NO ICE CREAM- 1size only) 7

Iced Chocolate I Iced Coffee I Iced Mocha (ICE CREAM- 1size only) 9

Chocolate Frappe I Coffee Frappe I Mocha Frappe 9

NITRO I ICED STRAWBERRY MATCHA 12

**Coffee Extras .50**

X. Shot I Decaf I Hazelnut I Caramel I Vanilla

**Coffee Extras 1**

Almond I Lactose I Macadamia I Oat I soy

**The Wood Roaster Tea 5**

Chamomile I EBT I Earl Grey I Green I Mint I Sticky Chai

**Milkshakes 9**

Caramel I Chocolate I Strawberry I Vanilla

**Smoothies 11** add Protein Powder 2

Banana I Almond Milk I Honey I Peanut Butter

Mango I Coconut Water I Natural Yoghurt I Honey

Pink I Blueberries I Cranberries I Strawberries I Honey I Pepitas I Coconut Water I Coconut Yoghurt

Green I Banana I Kale I Walnuts I Avocado I Honey I Almond Milk

Acai I Coconut Water I Honey

**Freshly Squeezed Juice 9**

additional selection incurs extra 2 PER choice  
please choose 3

Apple

Orange

Pineapple

Watermelon

Beetroot

Carrot

Celery

Ginger

Lemon

Mint

**Soft Drinks**

Coke I Zero I Sprite 5

Bundaberg Lemon Lime and Bitters 5.5

San Pellegrino Chinotto I Limonata 5.5

San Pellegrino Sparkling (250) 5

San Pellegrino Sparkling (750) 9

Acqua Panna Still (750) 9

**Red**

Paxton MV Shiraz (organic) McLaren Vale, South Australia 13  
I 43

Flametree Embers Cabernet Sauvignon Margaret River,  
Western Australia  
13 I 46

Le Grand Noir Pinot Noir Languedoc, France  
14 I 47

**White**

I Lauri Tavo Pinot Grigio Abruzzo, Italy  
12 I 42

Nambucca Sauvignon Blanc Marlborough, New Zealand  
12 I 42

**Rose**

Lana’s Rose Helens Hill, Yarra Valley 14 I 47

**Prosecco**

Serenello Prosecco (200ml) DOC NV Trevisio, Italy 13

Serenello Prosecco DOC NV Trevisio, Italy 46

**Champagne**

Mailly Grand Cru- Reserve Brut Champagne, France NV  
135

**Cocktails**

Mimosa (juice of your choice) 15  
Serenello Prosecco (200ml) DOC NV Trevisio, Italy

**Beer**

Peroni Red, Italy 11  
Coopers Original Pale Ale, Australia 12  
Stone & Wood Pacific Ale, Australia 13  
Somersby Pear Sparkling Cider, Denmark 13  
Nort Ale (Non Alcoholic), Australia 12

