

COFFEE

COFFEE BLEND ESPRESSO

Black/White - 4.5 / 5.5

Espresso - 3.5

Piccolo - 4

Macchiato - short - 4 long - 4.5

Cold Brew Single Origin - 5.5

Iced Coffee Iced Chocolate - 8.5

Affogato - 6.5

Hot Chocolate - 4.5 / 5.5

Bondi Chai Latté - 4.5 / 5.5

Extras Shots Soy L/free Almond - 1

Tea Tonic - 5.5

English Breakfast

Earl Grey

Apple Tea

Glew Tea, Ginger & Lemongrass

Green Tea

Peppermint Tea

Prana Chai Tea Brewed W Milk VO -6.5

SHAKES

Choc / Straw / Car / Van - 7.5

Frappe - Caramel & Espresso - 9

SMOOTHIES

Tropical - Mango, Banana,
Coconut, Frozen Yoghurt & Juice
GF - 9.5

Cacao Dreams - Cacao Nibs,
Banana, Dates, Cacao, Maca,
Peanut Butter, Coconut Milk GF V
- 10 Add Espresso - 1

COLD DRINKS

House Sparkling Water

Glass - 3.5 Bottle - 7

Cold Pressed Juice Orange or Apple - 7.5

Cold Pressed Juice Special - 8.5

Coke/No Sugar - 5.5

Daylesford - 5.5 Blood Orange / Pink

Grapefruit / Ginger Beer / Organic

Lemonade / Orange Passionfruit / Lemon

Lime Bitters

Billson's Cordial - 5 Portello / Creamy

Soda / Raspberry Vinegar / Fruit Tangle

/ Pine Lime

BEER

Stone & Wood - 9.5

Furphy all Victorian - 8

Corona - 8

Carlton Dry - 7.5

Great Northern Mid - 7.5

Boags Premium Light - 7.5

CIDER

Local Alpine Cider Sweet/Dry - 10

WINE

WHITE

Pizzini Pinot Grigio 2023 8 / 35

Chrismont Riesling 2022 - 35

Buller's Rutherglen Sauvignon Blanc

2023 - 35

RED

Pizzini Nonna Gisalla Sangiovese

2022 9 / 40

Chrismont Shiraz 2022 - 40

SPARKLING

Dal Zotto Pucino Prosecco - 9 / 40

Ginocchio - 18

Mimosa - 12

Aperol Spritz - 16

Espresso Martini - 20

Liqueur Affogato - 14

PLEASE TAKE NOTE OF YOUR TABLE
NUMBER ON THE CUTLERY BUCKET FOR
SETTLEMENT OF YOUR BILL THANKYOU #

ALL DAY BREAKFAST

Breakfast from 7:00am

Artisan Bakery Sourdough with Cultured Butter & Local Preserves GFO - 8 Milawa Fruit Sourdough - 10

Free Range Eggs on Sourdough Poached or Fried - 13 Scrambled - 13.9 Add Sides

Fruit Toast, Burnt Orange Cream, Organic Maple VG - 14

House Made Granola Bowl, Berries, Coconut Yoghurt, Seasonal Fruit VO GF - 17.9 Add Almond Milk - 1

House Made English Muffin, Borella Pork & Fennel Sausage, Egg, Swiss Cheese, Piccalilli - 18

Acai Smoothie Bowl, House Granola, Berries, Coconut Yoghurt, Seasonal Fruit V - 18.9

Ricotta Hotcake, Milk Crumbs, Chantilly Cream, Mixed Seeds & Nuts, Organic Maple, Strawberries, Mint VG - 25

Hash Brown Benedict, Double Smoked Leg Ham, Beetroot Hummus, Poached Eggs & Seeded Mustard Hollandaise GFO - 24 Smoked Salmon Option - 30

Breakfast Board, Avo Smash, Poached Egg, Dukkah on Sourdough Toast, Granola Coconut Yoghurt & Berry Compote Jar, O/Juice, Hash Brown, Beetroot Hummus GFO VG - 26.5

Breakfast Buddha Bowl, Braised Chickpeas, Charred Broccolini, Roasted Sweet Potato Edamame, Quinoa, Avocado, Fried Kale, Sesame Dressing GF V - 24 Add Poached Egg +3

Avo Smash, Light Rye Poached Eggs, Pico De Gallo, Corn Chips, Jalapenos, Charred Corn, Sour Cream GFO VGO - 25

BeanStation Breakfast, Poached Eggs, House Hash Brown, Chorizo, Garlic & Thyme Mushrooms, Vine Tomatoes, Spinach, Grilled Haloumi & Sourdough GFO - 29.5

#No menu changes during busy times. Please notify staff of allergies or dietary requirements. #

LUNCH

From 11:00am

Pork Belly Bao (2), Pickled Carrot, Cucumber, Hoi Sin, Spring Onion, Kewpie DF - 22

Roasted Savoy Cabbage, Cashew Dressing, Cranberries, Dukkah, Mint, Beetroot Hummus GF V - 26

Pork Larb, Minced Pork Salad, Toasted Rice Powder, Thai Basil, Fried Egg, Wombok, Chilli, Fried Shallots, Mint, Cucumber, Bean Shoots GF - 27

Beer Battered Whiting Fillets, Curry Sauce, Lemon, House Tartare, Thick Cut Chips - 28

Slow Cooked Pulled Lamb Tacos, Salsa Verde, Onions, Coriander, Jalapenos, Avocado Crema - 28

Nashville Hot Chicken Sandwich, Brioche, Iceberg, Spicy Pickles, Borella Bacon, Tomato, Onion, Special Sauce, Thick Cut Chips - 27.5

SIMPLE AND SIDES

- > Local Bacon - 6 Chorizo - 6 Smoked Salmon - 8
- > Avocado - 4.5 Truss Cherry Tomatoes - 4.5
- > Seeded Mustard Hollandaise - 4.5
- > House Tomato Relish - 3.5 Baby Spinach - 3.5
- > Garlic & Thyme Mushrooms - 5
- > House Made Hash Brown - 4.5
- > Grilled Haloumi - 6
- > Granola Coconut Yoghurt Berry Compote Jar - 8.5
- > Thick Cut Chips with Garlic Aioli - 11
- * Please Note 15% Surcharge Applies on P/Hol
- * EFT Transaction Surcharges Apply

