

MORNING

Breakfast 7.30am – 3pm

Toasted sourdough, multigrain or gluten free toast w spreads	6.5	Smashed Avocado Meredith goats feta, mint, parsley, lemon, sumac and pepita dukkah + poached egg \$2.5	18.5
Noisette croissant w jam or free range ham & gruyere cheese	6/9.5	Roasted Cauliflower Hummus pickled & fried cauliflower, crispy kale, beetroot labna, flatbread & poached egg + chorizo \$4.5	17.5
House made Granola apple, blueberries, maple yoghurt (toasted gluten free muesli also available)	14	Crispy Poached Eggs daikon kim-chi, edamame, enoki mushrooms, roasted sesame dressing, sourdough toast	18.5
Vanilla Bean Oatmeal w banana, pecan, coconut & maple	15	Hot Smoked Ora King Salmon, beetroot, yuzu yoghurt, sesame, radish & a soft poached egg	19.5
The Godmother fluffy scrambled eggs 'Godmother chilli', & mayo on a pain de mie roll (contains nuts) + crispy bacon \$5	12	Free range eggs on toast Poached, Fried or Scrambled	12
Ricotta Hotcakes lemon curd, roasted white chocolate, coconut rice crisps, mascarpone, lemon verbena syrup	18.5	Sides	
Coddled Egg potato puree, truffle salt, brioche soldiers	14	Extra egg, gluten free bread	2.5ea
Huevos Sucios (dirty eggs) tater tots, jalapeno spiked Monterrey Jack, avocado and tomatillo salsa, black beans, fried eggs, chipotle mayo + add chorizo \$4.5 + add a Dirty Mary \$10	18.5	Fresh vine ripened tomatoes, Meredith goats feta	3.5ea
		Avocado, Mushrooms, Hash Browns, Haloumi	4.5ea
		Otway Bacon, Spicy Istra Chorizo	5ea
		Hot smoked Ora King salmon	7.5

IN BETWEEN

Lunch 10am – 5pm

Roast chicken sandwich, sage, onion & bacon stuffing. jus gras, on ciabatta	15
Crumbed rockling fillet burger, 'slap ya mama' seasoning, iceberg, tataré	16.5
Crispy tofu bun, asian slaw, satay dressing, szechuan crunch	14.5
Braised lamb shoulder, roasted red peppers, Meredith feta, aioli, rocket, ciabatta	16
“Juicy Lucy” Wagyu burger stuffed with Jalapeno spiked Monterrey Jack, French’s mustard, ketchup, pickles, iceberg, burger bun + bacon \$4.5	18
Salad of roasted cauliflower, salted zucchini, golden raisins, mint, quinoa and tahini + add pulled lamb \$6	16.5
Cheese selection with quince paste, walnut bread	9/50gm
Side of fries w herb salt & aioli	9



SNACK

House pickles	5	Warm mixed olives	6
Whipped goats cheese with Bloodwood honey & crostini	6	Jalapeno poppers stuffed w ricotta, lime, corn, paprika (3)	12
Salt 'n' vinegar vegie crisps	6		

SMALLER

Miso steamed Portarlington mussels with crusty ciabatta	12
Ora King hot smoked salmon, baby cos, yuzu foam, beetroot and cirtus	14
Salt baked beetroot tataré, Pedro Ximenez vinaigrette, soft herbs	12
Japanese rare beef salad, daikon, watercress, black sesame	16

LARGER

Korean barbecued pork belly, spicy slaw, house pickles	24
Sticky braised beef short rib, horseradish mash, black chilli crunch	25
Roasted cauliflower, ancient grain salad, lemon infused labna, soft herbs	22
Pan fried hapuka, mustard leaf, pea puree, apple & tatsoi	26
Fried spiced chicken tender burger, green slaw, kewpie mayo	16
“Juicy Lucy” wagyu burger, jalapeno spiked jack cheese, French's mustard ketchup and iceberg with sweet potato fries + add bacon \$4.5	22

SIDE

Baby cos, smoked caesar dressing	9
Asparagus, broccolini, green beans, sesame and ginger dressing	10
Slow roasted Jerusalem artichokes with garlic and herb salt	9
Sweet potato fries, black salt, buttermilk, green onion	10

SWEET

Beignet doughnuts, lemon curd, roasted white chocolate	12
Smoked maple parfait, pecans, honeycomb, berries	10
Cheese, quince paste, walnut bread (50gm)	9 (50gm)