













BREAKFAST ALL DAY

15% surcharge applies on all public holidays.
Payment processing fees apply for all card payments.




FREE-RANGE EGGS TOAST

- Poached/Fried  13.5
Scrambled  14.5
Choice of rye, wholegrain or sourdough.
• **Gluten free bread**  +3


SIDES

- | | |
|--|---|
| Additional egg  3 | Marinated fetta  5 |
| Grilled mushrooms  4 | Grilled chorizo 6 |
| Wilted spinach  4 | Grilled halloumi  7 |
| Grilled tomatoes  4.5 | Bacon 7 |
| Avocado  4.5 | House smoked salmon  7 |
| Hash browns  4.5 | Grilled Chicken 7 |

EXTRA SAUCES

- | | |
|---|---|
| Chimichurri  3 | Hollandaise  3 |
| Tomato Relish  3 | |



SOURDOUGH TOAST 8.5

- Rye, Wholegrain with house-made jam & butter, or the usual condiments.
• **Gluten free bread**  +3



FRUIT TOAST 12

Whipped pecan & maple butter.


EGGS BENEDICT 24

- Free range poached eggs on hickory smoked bacon house made apple cider hollandaise, fried kale on your choice of bread.
• **Gluten free bread**  +3
• **Vegetarian option** 

SMASHED AVO 23

- Balsamic roasted tomatoes, free range eggs, house marinated feta, dukkha fig glaze, on your choice of bread.
• **Gluten free bread**  +3
• **Vegan option** 

MUSHROOM BRUSCHETTA 23

- Garlic thyme roasted mushrooms, fresh kale, free range poached eggs, marinated goats curd, truffle oil on your choice of bread.
• **Vegan option** 

WAFFLES 23

Belgium style waffles, mixed berry coulis, fresh fruits, vanilla, cinnamon, whipped mascarpone, maple syrup.

BREKKIE CROISSANT 18

Sauteed spinach, smokey tomato relish, bacon, fresh avocado, free range eggs served with grilled haloumi.

BIG EZRA 30

Balsamic roasted melody tomatoes, roasted portobello mushrooms, house-made potato rosti, hickory smoked bacon, pork fennel sausage, sautéed spinach, house made chutney, eggs your way on your choice of bread.


GRANOLA 18

- House-made macadamia pistachio granola, local honey cinnamon yoghurt, red wine poached pear, fresh fruits, lemon balm served with almond milk.
• **Dairy free option**

SWEET CREPES 24







House made crepes filled with caramelised banana and Nutella, topped with strawberry mint compote hazelnut crumble, Nutella drizzle, micro mint.

VEGAN TACOS 24

- Toasted spinach tortilla, fresh avocado, chipotle charred corn, pickled Spanish onion, chic peas, topped w/ chilli lime mayo, fresh mint & snow pea shoots.
• **Gluten free option** 

DIETARY REQUIREMENTS

Ingredients are sourced as gluten free, however due to the kitchen environment, we advise that there may be traces and recommend dishes are low gluten. Our fryers are dedicated to low gluten dishes utilising only gluten free flour and rice flour products. We take all allergies very seriously. Please make staff aware of all allergies and intolerances and feel free to ask for more information.

- | | | |
|--|--|---|
|  low gluten |  vegetarian |  vegan |
|  seafood |  nuts |  peanuts |

KIDS MENU

SCRAMBLED EGGS 12

w/crispy bacon & toasted soldiers.

KIDS WAFFLE 12

w/ice cream, berry coulis & maple syrup.

LUNCH BOX 12

A choice of cheese and vegemite or smooshed avocado sandwich, a shiny apple, a pop top water and a Smarties cookie, so smart it could do your homework!

GRILLED CHICKEN & CHIPS 12

BEEF BURGER & CHIPS 12

CRUMBED FISH & CHIPS 12

GRILLED SEASONAL VEGGIES 8

HOT CHIPPIES 7

w/tomato sauce.

PALETTO

CLASSIC 6.5

PREMIUM 8

SCOOP CLASSIC 5/DOUBLE 9

add topping +1

add sauce +2

PUPPY MENU

PUPPACINO 1.5

PUPPY POP 6

PUPPY PAW COOKIE 4

LUNCH FROM MIDDAY

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POLLO FUNGHI RISOTTO 27

Chicken breast, sauteed onion, garlic, mushrooms, spinach w/ white truffle oil, parmesan & fried enoki mushrooms.

• *Vegan option*

MEDITERRANEAN SPAGHETTI 26

Spanish onion, sauteed Tuscan kale, sundried tomatoes, capers, tossed with house made pasta, kalamato olive, marinated goats curd, chilli & prosciutto crisps.

• *Gluten free option*

STEAK SANDWICH 30

South Gippsland scotch fillet, bacon jam, jalapeno, caramelised onions, fried free range egg, house-made tomato chutney, rocket, shoe string fries.

SEAFOOD LINGUINE 35

House made squid ink linguine, sauteed onion, garlic, melody cherry tomatoes, capers, vongole clams, king scallops, whole QLD prawns, topped with butter poached morten bay bug tail.

FISH & CHIPS 27

Local crumbed flathead fish & thick cut chips, tuscan salad, saffron tartare.

KOREAN FRIED CHICKEN BURGER 28

Free range chicken breast, marinated in Korean inspired spices, pickled shallots, apple slaw, peach chutney, spicy sauce and kew pee mayo served on milk bun & shoe string fries.

• *Gluten free option +3*

STONE FRUIT SALAD 24

Seasonal fresh stone fruits, mixed lettuce leaf, trio of quinoa, roasted walnuts, fresh cherry tomatoes, pickled fennel, pomegranate dressing & marinated goats curd.

• *Vegan option*

RICOTTA GNOCCHI 30

House-made ricotta gnocchi, sauteed Spanish onion, garlic, basil, roasted cherry tomatoes, bocconcini w/ roasted pine nuts, parmesan & prosciutto crisps.

FRESH MARKET FISH MP

Pan seared lemon caper butter, cucumber emulsion, finger limes, beetroot coral, charred greens & apple fennel salad.

CRISPY CALAMARI SALAD 26

Flash fried lemon pepper seasoned calamari, mixed lettuce leaf, pickled fennel, pomegranate, house vinaigrette, crispy shallots & charred lemon.

PULLED BRISKET SLIDERS (x2) 24

Slow cooked South Gippsland brisket, smokey BBQ sauce, apple slaw, celeriac remoulade, house pickled veg served with fries.

SOMETHING LIGHT

CONFIT GARLIC CHEESE PIZZA 20

W/ rosemary sage salt, basil oil & fresh rocket.

GRAZING BOARD 28

Selection of cured meats, house-made dips and marinated rainbow olives, local cheese, apple chutney, pickled veg served with crisps.

SHOE STRING FRIES 12

Bowl of shoe string fries & black garlic aioli.

SWEET POTATO CHIPS 13

Bowl of sweet potato chips & black garlic aioli.

TWICE COOKED WAGYU TARO CHATS 16

W/ rosemary salt.

SAUTEED SEASONAL GREENS 13

DIETARY REQUIREMENTS

🌾 low gluten 🥬 vegetarian 🌱 vegan
🐠 seafood 🥜 nuts 🥜 peanuts

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