



FREE RANGE FARM EGGS

We are proud to supply & serve you beautiful Burd's eggs from the Goulburn Valley. Burd's Eggs are laid by 100% free range happy hens, with access to the freshest Victorian country air every day


CLAP CLAP, CLUCK CLUCK!

Poached or fried on buttered sourdough toast	11.9
Folded with fresh herbs on buttered sourdough toast	13.9
Extra egg	2.9
Thyme buttered mushrooms	4.9
Slow roasted herby tomatoes	4.9
Braised spinach	4.9
Smashed avocado	4.9
Corn fritter (GF)	4.9
Double smoked bacon	5.9
House made beef breakfast sausage	5.9
Hot smoked 'pastrami' style salmon	7.9
House marinated fetta	4.9
Grilled halloumi	4.9
Spiced red pepper relish	2.9
Apple cider hollandaise	2.9
+ Swap for G.F Precinct gluten free bread	+ 2.9

FOR THE KIDS

Small orange / apple juice	4.9
Kids milkshake (chocolate, vanilla, strawberry)	4.9
Banana & honey smoothie	4.9
Fried or poached googie egg on toast + bacon or avocado	9.9
Smashed avocado & fetta on toast	9.9
Cheesy toast	7.9
Cheesy toast + ham	9.9
Crumbed chicken tenders with hot chippies	12.9
Kids doughnuts, vanilla ice cream & nutella	12.9
Yogurt Bowl with fresh berries & honey	9.9

FOR THE FUR BABIES

 Dog Yog cultured goats milk ice-cream for dogs	
Blueberry & peanut butter	7.9
Banana & carob	7.9

BEAUTIFUL BRUNCH All day, every day

COCONUT PORRIDGE (VGN) Creamy oats with coconut milk, spiced poached pear, blackberry & roasted macadamia nuts	18.9
BREAKFAST SUPER SALAD (V, GF, DF) Shredded kale, green pea, herb & quinoa salad mix, beetroot hummus, charred corn kernels, pinto beans & fresh avocado with soft boiled egg & house dressing + Hot smoked 'pastrami' style salmon	23.9 + 7.9
OPEN GRILLED 'CHEESY TOAST' (V) Three cheeses & bechamel gratinéed on grain toast with our spiced red pepper relish + Grandmothers ham or two poached eggs + Both for a real treat	15.9 + 4.9 + 8.9
GOLDEN FOLDEN EGGS (V) Creamy, dreamy, folded eggs with soft chevre & fresh herb pesto on buttered grain toast	21.9
DOUGHNUTS (V) Hot doughnuts with spiced cinnamon apples, pecan & buckwheat crumble, sweetened mascarpone & vanilla bean ice cream	22.9
OUR BENEDICT (GF) Braised smoky ham hock, crispy potato, thyme & parmesan stack, poached eggs, apple cider hollandaise + Swap ham hock for our hot smoked 'pastrami' style salmon	23.9 + 4.9
TRUFFLED MUSHROOM OMELETTE (V) Mixed mushrooms sauteed with truffle, chevre & fine herbs on toasted sourdough	26.9
THE OBLIGATORY 'SMASHED AVOCADO' (V) House marinated Persian fetta, vegemite salt, fresh mint & soft poached egg on five grain toast + Thyme buttered mushrooms	21.9 + 4.9
A HEARTY HOME Poached eggs on sourdough toast with double smoked bacon, slow roasted herby tomato, thyme buttered mushroom, housemade breakfast sausage & avocado	27.9
A VEGIE HOME (V) Poached eggs on sourdough toast with grilled halloumi, corn fritter, slow roasted herby tomato, thyme buttered mushroom, avocado & beetroot relish	25.9

LOVELY LUNCHEON 11:30am Onwards

FALAFEL SALAD (VGN, DF) Spiced falafel with sweet beetroot hummus, freekeh, pistachio, cranberry salad & green tahini	24.9
SPICY NOODLE BOWL Szechuan spiced pork mince with hand-cut egg noodles, charred baby corn, beanshoots, roasted peanuts & house made kimchi	27.9
LAMB & FETTA SHEPHARDS PIE (AGF) Slow cooked lamb, fetta & winter vegetable braise with a crumbed potato & celeriac gratin	28.9
SALMON (GF) Soy & sesame glazed salmon on seasonal mushrooms with white miso butter & wasabi pea granola	32.9
PUMPKIN RAVIOLI (V) Fresh spinach & soft cheese ravioli in a sage & brown butter sauce with roasted pumpkin, fennel seed dukkah & crispy parsnip	26.9
SECOND HOME CHEESEBURGER Cape Grim 180gm beef patty, Monterey Jack Cheddar, tarragon bernaise, greens, red wine shallots, house made pickles on toasted brioche, served with hot chips. + Double smoked bacon + Fried egg + Indulge with both	23.9 + 3.9 + 2.9 + 6.0
SIDES	
HOT CHIPPIES House seasoned potato chips, 'Bloody Mary' aioli	8.9
LITTLE HOUSE SALAD Mixed leaves & soft garden herbs, shaved fennel, seeds & house dressing	8.9
SWEETIES	
NED'S FRENCH PASTRIES A daily selection of fresh baked pastries	5.9
Carrot cake (VGN)	6.9
Chocolate & cherry cake (VGN)	6.9
Pistachio & raspberry tea cake (GF)	6.9
Hazelnut & cranberry meringue cake (GF)	6.9
Blackberry, orange & hazelnut cake (GF)	6.9
Lovely lamington	5.9
Aggie's lemonade scones with jam & cream	(1) 5.9 / (2) 10.9
Daily muffin	5.9
Individual bread & butter pudding	5.9



COFFEE

Our house blend is custom made by our mate Ramez at Rosso Coffee, a Melbourne based boutique roaster

Rosso Coffee expertly hand roast & lovingly prepare each cup using only rain forest alliance & fair trade organic beans sourced from farming communities across South America, Central Africa & Indonesia

Latte	4.9
Cappuccino	4.9
Flat white	4.9
Long black	4.9
Mocha	4.9
Iced latte	5.9
Cold drip, 8 hour cold extraction served over ice	4.9
Filter, Single origin, changes weekly	3.9
Milk hot chocolate	5.9
Espresso, Single / Double	3.9 / 4.9
Macchiato, Short / Long	3.9 / 4.9
Iced coffee, chocolate or mocha	6.9
'Rosso' sticky chai latte	5.9
Matcha Maiden latte	4.9
'Golden Grind Co.' Turmeric oat milk latte	4.9

SPICED DUTCH COCOA

Rich & silky cinnamon & dark chocolate with hot milk, served with spiced Speculaas Cookie 6.9

CÀ PHÊ ĐÁ - VIETNAMESE ICED COFFEE

Strong cold espresso coffee shaken with sweetened condensed milk, served over ice 6.9

TEA

Organic tea from Melbourne based Larsen & Thompson, sourced from the world's finest bio dynamic harvests.

Good Morning Breakfast tea	5.9
Earl Grey	5.9
Lemongrass & Ginger	5.9
Chamomile	5.9
Jasmine Pearl Green tea	5.9
Peppermint	5.9
Sencha Green tea	5.9

SUPER DUPER SMOOTHIES

ELVIS
Banana, salted caramel, peanut butter, fresh dairy milk 9.9

GREENIE
Kiwi fruit, apple, cucumber, spinach & ginger 9.9

BLUE BOMB
Banana, blueberry, dates, coconut milk 9.9

JUICY FRUITS
Orange, mango, watermelon, strawberry, ice 9.9

SECOND HOME MILKSHAKES

Icy cold, frothy shakes with vanilla icecream

Swiss chocolate	8.9
French vanilla	8.9
Strawberry	8.9

SOFTS & CO

'CAPI' Pure carbonated bottled drinks.
Ginger beer, blood orange, lemonade, soda water, pink grapefruit, lemon 4.9

Sparkling mineral water	4.9 / 7.9
Coke, Coke no sugar	4.9
Lemon, lime & bitters	4.9
Orange / Apple juice	6.9

BEER & CIDER

Bridge Road Brewers 'Free Time' Pale Ale Low Alc 0.5% 6.9
Brick Lane Sidewinder Low Alc 1.1% 6.9

Moo Brew Lager	7.9
Deeds Brewing XPA	7.9
Bad Shepard Victoria Pale Ale	7.9
Bent Spoke Crankshaft IPA	8.9
Napoleon Apple Cider	8.9

COCKTAILS

MIMOSA
Cold pressed orange juice, Prosecco 13.9

BELLINI
White peach nectar, Prosecco 13.9

BREAKFAST MARTINI
Marmalade infused vodka, aperol, lemon & orange 18.9

OUR BLOODY MARY
Horseradish vodka, tomato, spiced worcestershire & celery sea salt 16.9

WINTER SPRITZ
Amaro Montenegro, spiced ginger beer, citrus & Prosecco 17.9

HAZELNUT ESPRESSO MARTINI
Frangelico, Mister Black, vodka, espresso 18.9

HAPPY DAYS *Non alcoholic cocktails*

PINK FIZZ
Lyres rosy pink, fresh raspberries, elderflower tonic & mint 14.9

YUZU COLLINS
Lyres orange, Lyres dry London, yuzu soda, grapefruit & thyme 14.9

THE GOOD STUFF

BUBBLES		G / B
Ruggeri Prosecco 'Argeo' D.O.C	Veneto Italy	14 / 56
Rob Dolan Vintage Blanc de Blanc	Yarra Valley Vic	50
Innocent Bystander Moscato (250ml)	Yarra Valley Vic	13

WHITE WINE		
Torzi Mathews 'Frost Dodger' Riesling	Eden Valley SA	56
Lawson's Dry Hills 'Reserve' Sauvignon Blanc	Marlborough NZ	55
Quartier Pinot Gris	Mornington Peninsula Vic	15 / 60
Tokar Estate Chardonnay	Yarra Valley Vic	14 / 56

ROSÉ		
Kennedy 'Pink Hill' Rosé	Heathcote Vic	14 / 55

RED WINE		
Zonzo Estate Pinot Noir	Yarra Valley Vic	15 / 60
Vigna Cantina Sangiovese	Barossa Valley SA	55
Flametree Cab Merlot	Margaret River WA	62
Henrietta Shiraz	Heathcote Vic	14 / 56