**B R E A K F A S T**

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Monday – Friday 7am – 11.30am

Saturday & Sunday 8am – 11.30am

Toasted muesli with poached dried fruits, 15.5

vanilla yoghurt and strawberries

Potato and feta roesti, creamed sweet corn, 25

poached egg and herb salsa

**- with Proscuitto de Parma or smoked salmon (optional)** 29

Ricotta-buttermilk pancakes 25

with caramelized banana and honeycomb butter

**- with smoked bacon (optional)** 29

Portobello mushrooms and lentils on sourdough, 26

grilled haloumi and lemon

Spiced mince in a flour tortilla, poached egg, 26

avocado and sour cream

Two eggs, poached or fried, tomato chutney 17

and toasted Brewbakers loaf

Scrambled eggs with fresh herbs 18

and toasted Brewbakers loaf

Toasted Brewbakers loaf with mixed berry jam 9

**- Toasted sourdough (optional)** 11

**E X T R A S**

Sourdough bread alternative available with any breakfast dish 1.5

Gluten free bread alternative available with any breakfast dish 2.5

Buttered spinach 7 ea Smoked bacon 8 ea

Tomatoes – fresh or roasted Pork sausage

Fresh ricotta Spiced mince

Sauteed mushrooms Smoked salmon

Grilled haloumi Potato roesti

Avocado

Extra egg

**ONE PAYMENT PER TABLE PLEASE / NO SPLIT BILL**

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**C O F F E E** ‘Harveys Blend’ by Merlo fresh espresso

Espresso 4.8 Hot Chocolate 6

Piccolo 5 Hot Mocha 6.5

Short Macchiato 5 Iced Coffee 6.8

Long Black 5.3 Iced Chocolate 6.8

Long Macchiato 5.3 Decaffeinated 0.8

Flat White 5.8 Extra Shot 0.8

Cappuccino 5.8 Soy milk 0.9

Latte 5.8 Oat milk 0.9

Large size 1 Almond milk 0.9

**T E A** (loose leaf by Yarra Valley Tea Company)

English Breakfast 6 Peppermint 6

Earl Grey 6 Chamomile 6

Pure Green 6 Lemongrass 6

Chai 6

Chai Latte 6

**C O L D D R I N K S**

**Allie’s 100% Premium Pressed Juice** — 12

Watermelon + [watermelon, green apple, strawberry, lime]

Love Beets [beetroot, green apple, carrot, ginger, lime]

Daily Greens [green apple, celery, pear, silverbeet, lemon, ginger]

**Juice** — 8

Orange, Pineapple, Apple, Cranberry, Tomato

Fiji still water - *500ml* — 7

Mount Warning sparkling water 3*00ml / 750ml* — 5 / 9.5

**Smoothies** — 14

Banana with honey, Greek yoghurt and ice-cream

Fresh pineapple, strawberry and mint frappe

**Milkshake** — 10

2

Chocolate, Vanilla, Caramel, Strawberry

**Non-Alcoholic**

Lyre’s ‘Amafi Spritz’ — 14

Classic Italian Style Biiter Sweet Orange

Lyre’s Classico — 14

Dry Italian Sparkling Crisp Prosecco Style

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**S N A C K S & C H A R C U T E R I E**

Crusty French baguette with virgin olive oil 4

Fried olives filled with feta, aioli 14

Spicy pork nduja croquettes with citrus mayonnaise 12

Duck and cognac pâté, grilled sourdough 24

and mustard fruits preserve

Cold-smoked Wagyu beef, celeriac kimchi 19

and mixed olives *Shulz Butchers – Barossa Valley SOUTH AUSTRALIA*

Prosciutto di Parma with pickled onions 21

and cornichons *Friuli Venezia Giulia ITALY*

Hot soppressa with kalamata olives 21

and balsamic onions *Motecatini Smallgoods – Jamisontown NEW SOUTH WALES*

**E N T R E E**

Tasmanian oysters, shallot and red wine vinegar 26 / 52

**HALF DOZEN**

House-smoked salmon, soy and ginger vinegar, 26

goats curd, peas, sesame, pickled kohlrabi

Harveys chicken salad, peanuts, tamarind,

30 / 44

**REGULAR LARGE**

coconut, lime, fried shallots, Vietnamese mint

and chilli GF & DF

Grilled quail, pumpkin puree, pine nuts, cavolo nero 28 and spicy nduja butter GF

Goat brie and heirloom tomato salad, 28

San Danielle prosciutto, basil oil, candied walnuts

**M A I N C O U R S E**

Prawn and fennel risotto, chilli and lemon GF 39

Seared Hervey Bay scallops and pancetta, 40

potato gnocchi, sage brown butter and Reggiano

Mexican broccolini, grilled avocado, salsa macha, 38

black bean hommus, corn, dried tomatoes,

Jerusalem artichoke and red rice vegan GF & DF

Coral Coast Barramundi, crushed potatoes, 50

snow pea, shaved fennel, saffron beurre blanc GF

Haloumi-crumbed chicken schnitzel, sweet potato, 46

broccolini, pomegranate, za’atar, salted lemon

Slow cooked lamb shoulder, almond couscous, 48

harissa spiced carrots, whipped labneh

150 day grain-fed Eye fillet, sauteed mushrooms, 55

mashed potato, Café de Paris butter GF

Beer battered - market fish and chips, 45

sugarloaf and radish salad, caper mayo DF

**S I D E S**

Chips with aioli LF 12

Mixed green leaves, avocado, roasted red onion, 14

and buttermilk dressing GF

Steamed greens, lemon and olive oil GF 14

\*GF & LF denotes Gluten & Lactose free options

**W I N E B Y T H E G L A S S GLASS LARGE CARAFE**

**150ml 250ml 375ml**

PROSECCO **VILLA SANDI 17** -  -

Treviso ITALY NV

CHAMPAGNE  **POL ROGER 29** - -

Champagne FRANCE NV

RIESLING **RIESLING FREAK 17** - 26 - 39

**NO. 3**

Clare Valley S.AUSTRALIA 2024

PINOT GRIGIO **BOLLINI** **17** - 26 - 39

Trentino-Alto Adige ITALY ‘24

SAUVIGNON BLANC **CRAGGY RANGE 18** - 28 - 40

**TE MUNA ROAD VINEYARD**

Martinborough NEW ZEALAND 2023

CHARDONNAY  **MONTALTO 19** - 30 - 45

**PENNON HILL**

Mornington Peninsula VIC 2024

ROSÉ **RAMEAU D’OR 19** - 30 - 45

Côtes De Provence FRANCE 2021

PINOT NOIR **OCEAN EIGHT 22** - 36 - 60

Mornington Peninsula VIC 2023

NERO D’AVOLA **POGGIO ANIMA 16** - 24 - 36

**ASMODEUS DOC**

Sicily ITALY ’23

SHIRAZ **BRASH HIGGINS 21** - 33 - 48

Mclaren Vale S.AUSTRALIA 2021

CABERNET **YALUMBA 18** - 28 - 40

**THE CIGAR**

Coonawarra S.AUSTRALIA 2022

DESSERT **VASSE FELIX** **18** 90ML - **72** 375ML

**CANE CUT SEMILLON**

Margaret River W.AUSTRALIA 2024

**C H E E S E**

- with fruit paste, crackers and apple

King Island Vintage Cheddar

*King Island TASMANIA – pasteurized cows milk*

- 24 months old, buttery, rich and fruity flavour with a savoury finish

Marcel Petit Comte Gruyere

*Jura FRANCE – pasteurized cow’s milk*

- rich concentrated nutty texture, elegant caramel sweetness,

and lingering kaleidoscope of flavours - mild, creamy, slightly sweet

Buche d’Affinois

*Saint Etienne FRANCE – pasteurized cow’s-milk*

- double crème with rich buttery flavour and fine silky texture

Gorgonzola Piccante

*Lombardy ITALY – pasteurized cow’s milk*

- Firm, moist and buttery, with sharp, but sweet flavour

one 17, two 34, three 51, four 68

Approximately 40 grams per portion

**D E S S E R T**

Strawberry and rhubarb semifreddo, 18

blood orange sorbet, roasted strawberries

and crushed meringue

Steamed butterscotch pudding, 18

maple roasted pears, hokey pokey ice-cream

Fine apple tart, neighbourhood honey, 18

mascarpone, vanilla ice-cream,

crispy almonds

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