

COLD PRESSED JUICE

BY GLORY JUICE CO 473ml

#1 12
Kale | celery | cucumber | parsley | ginger
lemon

#17 12
Beet | apple | orange | lemon | ginger
turmeric

#18 12
Apple | pineapple | mango | orange
coconut water | lime | turmeric

COFFEE & CO

BY LITTLE ITALY COFFEE
ROASTERS

Espresso | cortado | macchiato | drip 3

Flat white | latte | cappuccino 4

Hot chocolate | americano 4

Matcha | chai | London fog | mocha 5

Rooibos-vanilla latte 5

Babycino 2

Decaf | extra shot | soy | coconut | oat .5

12oz 1

Frangelico Affogato 12

KOMBUCHA

BY YUMCHA 500ml

Watermelon, blueberry & lily bulb 9

Strawberry & Lavender 9

ORGANIC TEA

BY WESTHOLME TEA

Masala Chai | Classic Earl 5

Cowichan Breakfast | Lapsang Souchong 5

Green Snail Spring | Rest | Golden Chai 5

Minty Nettle | Rooibos 5

SODAS & SPARKLING

BY 33 ACRES BREWING CO

Rosehip & Hibiscus 4

Citrus & Blossom 4

San Pellegrino 700ml 6

TAKE HOME COFFEE

Espresso blend beans ¼ Kg 13

Drip blend beans ¼ Kg 13

Decaf beans ¼ Kg 14

BRUNCH

BREAKFAST SANDWICH	13
Paprika aioli spinach bacon fried egg tomato-onion jam beet bun <i>+ House potatoes 4 + avocado 4</i>	
EGGS ON TOAST	16
2 eggs wilted greens cherry tomatoes sourdough <i>+ Bacon 5 + smoked salmon 5</i> <i>+ Avocado 4</i>	
AUSTIN'S PORRIDGE GF	16
Poached cherries cardamon cream banana brulee toasted seeds cinnamon <i>+ SUB coconut yogurt</i>	
FRENCH TOAST V	19
Chantilly cream orange seasonal berries toffee crumb almonds <i>+ Bacon 5</i>	
MUSHROOM TOAST V	18
Mushroom duxelles roasted mushrooms pickled shallots goats curd poached- egg truffle oil sourdough <i>+ Bacon 5 + smoked salmon 5 + prosciutto 5</i>	
TUNA SALAD	21
Seared Albacore Napa cabbage cucumber dried cranberries toasted seeds pita crisp honey-garlic dressing parmesan	
BRAISED TURKEY BOWL GF	19
Tomato & chilli braise butternut squash roast potatoes dukkah soft poached egg arugula herbs <i>+ Avocado 4 + bacon 5</i>	
PORK BELLY SANDWICH	20
Apple & celeriac slaw caramelised onion Dijon aioli ciabatta winter greens <i>+SUB beet salad for winter greens 2</i>	
BEET SALAD GF	17
Roasted & pickled beets walnuts feta bitter greens Greek yoghurt sherry- vinaigrette mint <i>+ Smoked salmon 5 + poached egg 3</i>	

POST-BRUNCH

PANNA COTTA GF VG	9
Seasonal fruit berry coulis toffee crumb	
BUTTERMILK SCONES (2)	11
Chantilly cream house jam	
ASSORTED PASTRIES	
Ask your server for today's offering	

ADD

Bacon smoked salmon prosciutto	5
Avocado winter greens	4
House potatoes (parmesan & Salsa Verde)	4
Cashew cheese mixed mushrooms	4
Shredded chicken braised turkey	5
Egg (l) SUB gf toast roast tomatoes	3

KIDS

FRENCH TOAST V	11
Maple Chantilly cream berries	
FRUIT SALAD V (yummy yummy)	9
Seasonal fruit yoghurt honey	
BREAKFAST SANDWICH	10
Bacon fried egg cheddar ketchup	

Please ask your server how dishes can be easily modified for dietary accommodation.

GF gluten free | V Vegetarian | VG vegan



BUBBLES & BRUNCH

ORIGINAL MIMOSA	10
Tread Softly Prosecco orange	
POMOSA	11
Tread Softly Prosecco pomegranate rosemary.	
FRENCH 75	13
Sherringham Seaside lemon & lavender Tread Softly Prosecco	
SOFT & SPARKLY	13
Strawberry lavender kombucha Tread Softly prosecco	
GINGER & SPICE	12
Forty Creek Spiced Whiskey ginger-ale citrus cranberry	

AFTER 9AM COFFEE

BEAR & JOEY SHAFT	11
Sherringham Coffee Liqueur Forty Creek Cream espresso + Make it vegan (Almond Baileys)	
CHAI ME	10
Grand Marnier spiced rum Westholme chai latte	
HOT TODDY	11
Forty Creek Spiced Whiskey honey lemon Westholme Rooibos	
GROWN-UP HOT CHOCOLATE	11
Frangelico Sherringham Vodka house chocolate	

WINE

Prosecco	Tread Softly	NV, AUS	9 / 3 8
Rose	Wirra Wirra, Mrs Wigley	2018, AUS	11 / 3 8
Sauvignon Blanc	Astroblabe	2018, NZ	1 2 / 4 4
GSM	Torbreck 'Old Vines'	2017, AUS	1 2 / 4 4

BEER & CIDER

33 Acres	IPA (330 mL)	7
33 Acres	French Blanche (330 mL)	7
Lonetree	Apple rhubarb cider (355 mL)	7