

<b>Free Range Eggs on Toast</b>	<b>16</b>	<b>All Day Seeds n Greens</b>	<b>24</b>
poached, scrambled or fried on Zeally Bay toast (sourdough or wholegrain) <b>GFO + 1</b>		charred broccoli, roasted pumpkin, crispy kale, hummus, avo quinoa , nuts n seeds, soy lime dressing, coriander <b>No added gluten- Vegan</b> -poached egg 4, bacon 6	
<b>Caveman Granola</b>	<b>17</b>	<b>Burrata, tomatoes, Pickled Beets</b>	<b>25</b>
puffed quinoa n pecan granola, nuts n seeds, coconut yoghurt, almond milk, seasonal fruit, roasted rhubarb <b>no added gluten-Vegan</b>		local That's Amore Burrata, breakfast radish, pickled golden beets, toasted nuts and papitas, heirloom tomatoes, nectarines, green sauce, toast -add bacon 6, chorizo 6 <b>GFO</b>	
<b>Blueberry Lemon Curd Hotcake</b>	<b>26</b>	<b>Jamon n mustard Croquettes, w stracciatella</b>	<b>25</b>
ricotta hotcake, fresh blueberry with blueberry compote, vanilla marscapone, lemon curd, lemon sugar,		Jamon serrano, tomato sugo, fried croquettes, stracciatella cheese, Basil, garlic toast, green sauce	
<b>Avocado Toast</b>	<b>23</b>	<b>Anchovies</b>	<b>26</b>
avocado, seed n sprout toast, Botanical Cuisine vegan nut feta, pistachio dukkha, soft herbs, green sauce <b>GFO -Vegan</b> -add poached egg 4, bacon 6		pickled white anchovies, sugo, fried eggs, pangrattato, butter fried garlic toast, lemon, basil, green sauce <b>GFO</b>	
<b>Mexican Breakfast Tacos (3 tacos)</b>	<b>25</b>	<b>Stack n Billy Burger</b>	<b>26</b>
soft corn tortillas, fried eggs, charred tomato, lime n coriander salsa, avocado, crème fraiche <b>no added gluten -Vegan option (nuts)</b> -add chorizo 6, bacon 6		wagyu beef patty, B&B pickles, Russian dressing, bacon, burger cheese, lettuce, tomato, onion, fries <b>GFO</b>	
<b>Bacon, Green Apple Mint Benedict</b>	<b>26</b>	<b>Buttermilk Fried Chicken Burger</b>	<b>27</b>
poached eggs, smoked kaiserfleisch bacon, brioche, butter spinach, cider hollandaise, green apple mint <b>GFO</b>		buttermilk fried chicken, double smoked bacon, burger cheese, pickled jalapeño slaw, chipotle sauce, fries	
<b>Spanish Baked eggs, Chorizo, Manchego</b>	<b>27</b>	<b>Braised Lamb Pappardelle w/ green peas, Pecorino</b>	<b>29</b>
spiced tomato, chickpeas, free range eggs, casa Iberica chorizo, young manchego, green sauce, butter fried garlic toast <b>GFO</b>		slow braised lamb ragu, pappardelle pasta, fresh green peas, black pepper pecorino, Gemolata, dried chilli.	
<b>Grilled Zucchini, harissa hummus, feta, fried egg, pine nuts.</b>	<b>25</b>	<b>Kids meals</b>	
grilled summer zucchini, hummus, marinated feta, toasted pine nuts, fried egg, harissa, fried cauliflower. <b>GFO</b> -add bacon 6, chorizo 6		<b>Eggs on toast</b>	<b>12</b>
<b>Smoked Salmon n Avocado, Potato Hash</b>	<b>30</b>	<b>Cheese Burger n chips</b>	<b>15</b>
tassie smoked salmon, kestrel potato hash, poaches eggs, hollandaise, avo, butter spinach, fried capers -add bacon 6, add mushrooms 5		<b>Hotcake , ice cream, berries</b>	<b>15</b>
		<b>extras ++</b>	
		Zeally Bay sourdough toast    GF toast    egg	<b>4</b>
		herb mushrooms    spinach    roasted tomato    vegan feta (nuts)	<b>5</b>
		avocado    bacon    chorizo    extra scrambled egg	<b>6</b>
		bacon croquettes    hash	<b>6</b>
		fries, rosemary salt	<b>12</b>
		<b>10% surcharge applies on weekends</b>	
		<b>15% surcharge applies on Public Holidays</b>	

**If you have any allergies please notify staff. We are a nut heavy, sesame kitchen. We are not a gluten free, but staff will do best to cater to you.**

## WINE

<b>Sparkling</b>	<b>9/30</b>
2018 McPherson Sparkling Chardonnay, Strathbogie Ranges	
<b>Rose</b>	
2021 Jardin des Charmes Rose, France	<b>10/35</b>
<b>White</b>	
2020 Mount Langi Ghiran Vine RD Pinot Gris, Grampians Victoria	<b>12/42</b>
<b>Red</b>	
2021 Yering Village Pinot Noir, Estate Grown, Yarra Valley Victoria	<b>15/45</b>

## TINNIES

Stingrays draught, Abbotsford, Vic	<b>9</b>
Moo Brew Pilsner, Wangaratta, Vic	<b>11</b>
Balter XPA, Gold Coast, Queensland	<b>12</b>

## COCKTAILS

<b>Standard spirits</b>	
gin, vodka, bourbon, tequila	<b>12</b>
<b>Mimosa</b>	
sparkling wine, orange juice	<b>10</b>
<b>Aperol spritz</b>	
aperol, sparkling wine, soda water, orange	<b>12</b>
<b>Bucket of blood</b>	
our take on a bloody mary <b>Vegan</b>	<b>15</b>
<b>Espresso martini</b>	
vodka, kahlua, espresso	<b>18</b>
<b>Negroni</b>	
campari, vermouth, gin	<b>18</b>

## SOFT DRINKS

Water	<b>4</b>
Coke, diet coke, lemonade	<b>4.5</b>
Hepburn springs sparkling water	<b>6</b>
Happy Hippy kombucha ginger	<b>6</b>

## COFFEE

Black    espresso    flat white    cap    latte	<b>5</b>
Chai	<b>5</b>
Dirty chai	<b>5.5</b>
Leaf Chai	<b>5.5</b>
Batch brew    Cold brew	<b>5.5</b>
Mocha	<b>6</b>
Cold drip	<b>6</b>
Mork hot chocolate    Affogato	<b>6</b>
Matcha latte	<b>6</b>
<i>Alternative milk</i>	<b>.80</b>
<i>Extra shot</i>	<b>.50</b>
<i>Large</i>	<b>1</b>
<b>Iced drinks 1 size</b>	
Iced coffee    Iced chocolate    Iced mocha	<b>9</b>
Iced Matcha	<b>9</b>

## TEA

English breakfast    Earl grey    Peppermint    Lemongrass ginger    Gunpowder    Chai	<b>5</b>
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## FRESH JUICE

<b>Nice pear</b>	<b>10</b>
apple, pear, mint, lemon	
<b>The big C</b>	
carrot, apple, ginger	
<b>Immune booster</b>	
apple, celery, cucumber, kale, lemon	
<b>(Add vodka shot to any fresh juice)</b>	<b>8</b>

## SMOOTHIES

<b>The green smoothie</b>	<b>10</b>
spinach, kale, avo, mango, banana, coconut water	
<b>The red smoothie</b>	
mango, berries, passionfruit, mint, coconut water	

## THICKSHAKES

Vanilla    Strawberry    Chocolate	<b>10</b>
<b>All card transactions will have a 1.8% charge</b>	