

<b>Free Range Eggs on Toast</b>	<b>19</b>	<b>All Day Seeds and Greens</b>	<b>25</b>
poached, scrambled or fried on Zeally Bay toast (sourdough or wholegrain) <b>GFO</b> + 1 <i>Just toast n condiments \$12</i>		charred broccoli, roasted pumpkin, crispy kale, hummus, avo quinoa , nuts n seeds, soy lime dressing, coriander <b>V,N,GF</b> Add -poached egg 4, bacon 7	
<b>Native Thyme and Macadamia Granola</b>	<b>19</b>	<b>Burrata, Creamed Corn, Guindilla Peppers</b>	<b>27</b>
puffed quinoa n macadamia granola, nuts n seeds, desert lime coconut yoghurt, almond milk, seasonal fruit, roasted rhubarb <b>GF,N,V</b>		That's Amore Burrata, savoury creamed corn, charred corn, pickled guindilla, lime, coriander, crispy corn nuts, charred tomatoes, toast. -add bacon 7, chorizo 7 <b>GFO</b>	
<b>Poached Quince n Chocolate Fudge Brownie</b>	<b>26</b>	<b>Fried Cauliflower, Chimichurri, Crispy Chickpeas</b>	<b>26</b>
warm chocolate fudge brownie, salted caramel, poached quince, wattle seed cream, almond praline. <b>N</b>		paprika cauliflower, confit garlic white bean puree, chimichurri, crispy chickpeas, sumac onions, smoked almonds, soft herbs, toast <b>-V,N</b> -add egg 4, bacon 7, chorizo 7	
<b>Avocado, Feta Toast</b>	<b>26</b>	<b>Truffled Mushrooms, Stracciatella, leek</b>	<b>28</b>
avocado, seed n sprout organic toast, Botanical Cuisine vegan nut feta, pistachio dukkah, soft herbs, green sauce <b>GFO,V,N</b> -add poached egg 4, bacon 7 <i>sub out to regular feta</i>		sautéed mushrooms in truffled butter, organic seed n sprout toast, stracciatella, poached egg, fried enoki, migas, leek herbs <b>GFO</b> -add bacon 7, chorizo 7, salmon 9	
<b>Mexican Breakfast Tacos (3 tacos)</b>	<b>27</b>	<b>Anchovies</b>	<b>30</b>
soft corn tortillas, fried eggs, charred tomato, lime n coriander salsa, avocado, crème fraiche <b>GF -V option (nuts)</b> -add chorizo 7, bacon 7		pickled white anchovies, sugo, fried eggs, pangrattato, manchego butter fried garlic toast, lemon, basil, green sauce <b>GFO</b>	
<b>Bacon, Green Apple Mint Benedict</b>	<b>28</b>	<b>Stack and Billy Burger</b>	<b>29</b>
poached eggs, smoked streaky bacon, brioche, butter spinach, apple cider hollandaise, green apple mint slaw <b>GFO</b>		wagyu beef patty, B&B pickles, Russian dressing, bacon, burger cheese, lettuce, tomato, onion, fries <b>GFO</b>	
<b>Spanish Baked Eggs, Chorizo, Manchego</b>	<b>30</b>	<b>Franks Red Hot Fried Chicken Sandwich</b>	<b>30</b>
spiced tomato, chickpeas, spinach, free range eggs, casa Iberica chorizo, young manchego, green sauce, butter fried garlic toast <b>GFO</b>		buttermilk fried chicken tossed with Franks Red Hot sauce, burger cheese, Pickled mayo, pickles, iceberg, soft bun, fries	
<b>Cheddar, Jalapeño Corn Bread, Maple Bacon</b>	<b>31</b>	<b>Braised Lamb Shoulder, Fried Eggplant, Harissa Hummus</b>	<b>36</b>
cheddar n jalapeño corn bread, slow baked cream corn, maple bacon, avo, crispy corn nuts, Mojo Verde, lime. -add chorizo 7, fried chicken 9		Spiced lamb shoulder, harissa hummus, poached egg, tomato cucumber onion salad, fried eggplant, dukkah toast <b>GFO N</b>	
<b>Smoked Salmon, Avocado, Potato Hash</b>	<b>32</b>	<b>Sides ++</b>	
tassie smoked salmon, potato hash, poached eggs, hollandaise, avo, butter spinach, fried capers, micro herbs, hollandaise -add bacon 7, mushrooms 6		Zeally Bay sourdough toast    GF toast    egg	<b>4</b>
<b>If you have any allergies please notify staff. We are a nut n sesame heavy kitchen. We are not a gluten free cafe, staff will do their best to cater. 10% surcharge applies on weekends 20% surcharge applies on Public Holidays</b>		herb mushrooms    spinach    roasted tomato    vegan feta (nuts)    feta	<b>6</b>
		avocado    bacon    chorizo    extra scrambled egg	<b>7</b>
		bacon croquettes    hash	<b>7</b>
		smoked salmon    fried chicken	<b>9</b>
		Truffled parmesan Fries	<b>16</b>

**KIDS MEALS**

Ham n Cheese Toastie	15
Cheese Burger n Chips	19
Kids Brownie, Ice Cream, Berries	18

**WINE**

<b>Sparkling</b>	10/35
2025 McPherson Sparkling Chardonnay, Strathbogie Ranges	
<b>Rose</b>	
2021 Jardin des Charmes Rose, France	10/35
<b>White</b>	
2024 Mount Langi Ghiran Vine RD Pinot Gris, Grampians Victoria	14/45
<b>Red</b>	
2024 Yering Village Pinot Noir, Estate Grown, Yarra Valley Victoria	18/55

**TINNIES OF BEER**

Bodriggy Stingrays Draught, Collingwood, Vic	10
Coopers Pale Ale, Regency, SA	11
Moon Dog Lager, Melbourne , Vic	11
Balter XPA, Gold Coast, Queensland	12

**COCKTAILS**

<b>Standard Spirits</b>	
gin, vodka, bourbon, tequila	12
<b>Mimosa</b>	
sparkling wine, orange juice	10
<b>Aperol Spritz</b>	
aperol, sparkling wine, soda water, orange	14
<b>Bucket of Blood</b>	
our take on a bloody mary <b>Vegan</b>	16
<b>Espresso Martini</b>	
vodka, kahlua, espresso	20
<b>Negroni</b>	
campari, vermouth, gin	20

**SOFT DRINKS**

Water	5
Coke, diet coke, lemonade	5.5
Hepburn springs sparkling water	7
Happy Hippy kombucha ginger	6

V=Vegan GFO= Gluten friendly Option GF=Gluten Friendly N=Nuts

**COFFEE**

Black    espresso    flat white    cap    latte	6
Chai	6
Dirty chai	6.5
Leaf Chai	6.5
Batch brew    Cold brew	6
Mocha	6.5
Cold drip	9
Mork hot chocolate    Affogato	6.5
Matcha latte	7
<i>Alternative milk</i>	.80
<i>Extra shot</i>	.50
<i>Large</i>	1

**Iced drinks 1 size**

Iced coffee    Iced chocolate    Iced mocha    ice matcha	9
<b>Mont Blanc</b>	9

**TEA**

English breakfast    Earl grey    Peppermint    Lemongrass ginger    Gunpowder    Chai	6
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**FRESH JUICE**

<b>Nice Pear</b>	10.9
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>	8

**SMOOTHIES**

<b>The Green Smoothie</b>	10.9
spinach, kale, avo, mango, banana, coconut water	
<b>The Red Smoothie</b>	
mango, berries, passionfruit, mint, coconut water	

**THICKSHAKES**

Vanilla    Strawberry    Chocolate	11
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All card transactions will have a 1.8% charge