

Free Range Eggs on Toast	19	All Day Seeds and Greens	26
poached, scrambled or fried on Zeally Bay toast (sourdough or wholegrain) GFO + 1 <i>Just toast n condiments \$12</i>		charred broccoli, roasted pumpkin, crispy kale, hummus, avo quinoa , nuts n seeds, soy lime dressing, coriander V,N,GFO Add -poached egg 4, bacon 7	
Native Thyme and Macadamia Granola	19	Burrata, Creamed Corn, Guindilla Peppers	27
puffed quinoa n macadamia granola, nuts n seeds, desert lime coconut yoghurt, almond milk, seasonal fruit, roasted rhubarb GF,N,V		That's Amore Burrata, savoury creamed corn, charred corn, pickled guindilla, lime, coriander, crispy corn nuts, charred tomatoes, toast. -add bacon 7, chorizo 7 GFO	
Blueberry Lemon Curd Hotcakes, Vanilla Cream	27	Fried Cauliflower, Chimichurri, Crispy Chickpeas	26
lemon infused fluffy hotcakes, fresh blueberry with blueberry compote lemon curd, vanilla marscapone, biscuit crumb .		paprika cauliflower, confit garlic white bean puree, chimichurri, crispy chickpeas, sumac onions, smoked almonds, soft herbs, toast -V,N -add egg 4, bacon 7, chorizo 7	
Avocado, Feta Toast	26	Truffled Mushrooms, Stracciatella, leek	29
avocado, seed n sprout organic toast, Botanical Cuisine vegan nut feta, pistachio dukkah, soft herbs, green sauce GFO,V,N -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 GFO -add bacon 7, chorizo 7, salmon 9	
Mexican Breakfast Tacos (3 tacos)	27	Anchovies	30
soft corn tortillas, fried eggs, charred tomato, lime n coriander salsa, avocado, crème fraiche GF -V option (nuts) -add chorizo 7, bacon 7		Spanish pickled white anchovies, sugo, fried eggs, pangrattato, manchego butter fried garlic toast, lemon, basil, green sauce GFO (I)	
Bacon, Green Apple Mint Benedict	28	Stack and Billy Burger	29
poached eggs, smoked streaky bacon, brioche, butter spinach, apple cider hollandaise, green apple mint slaw GFO		wagyu beef patty, B&B pickles, Russian dressing, bacon, burger cheese, lettuce, tomato, onion, fries GFO	
Spanish Baked Eggs, Chorizo, Manchego	30	Buttermilk Fried Chicken Burger	30
spiced tomato, chickpeas, spinach, free range eggs, casa Iberica chorizo, young manchego, green sauce, butter fried garlic toast GFO		buttermilk fried chicken, double smoked bacon, burger cheese, Pickled jalapeño slaw, chipotle sauce, pickles, soft bun, fries	
Cheddar, Jalapeño Corn Bread, Maple Bacon	31	Braised Lamb Shoulder, Fried Eggplant, Harissa Hummus	36
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 GFO N	
Smoked Salmon, Avocado, Potato Hash	32	Sides ++	
tassie smoked salmon, potato hash, poached eggs, hollandaise, avo, butter spinach, fried capers, micro herbs, (A) -add bacon 7, mushrooms 6		Zeally Bay sourdough toast GF toast egg	4
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		herb mushrooms spinach roasted tomato vegan feta (nuts) feta	6
		avocado bacon chorizo extra scrambled egg	7
		bacon croquettes hash	7
		smoked salmon (A) fried chicken	9
		Truffled parmesan Fries	16

KIDS MEALS

Ham n Cheese Toastie	18
Cheese Burger n Chips	19
Hotcake, Ice Cream, Berries	18

WINE

Sparkling	10/35
2025 McPherson Sparkling Chardonnay, Strathbogie Ranges	
Rose	
2021 Jardin des Charmes Rose, France	10/35
White	
2024 Mount Langi Ghiran Vine RD Pinot Gris, Grampians Victoria	14/45
Red	
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

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

SOFT DRINKS

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

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

A=Australian seafood, I=Imported seafood

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
Alternative milk	.80
Extra shot	.50
Large	1

Iced drinks 1 size

Iced coffee Iced chocolate Iced mocha ice matcha	9
Mont Blanc	9

TEA

English breakfast Earl grey Peppermint	6
Lemongrass ginger Gunpowder Chai	

FRESH JUICE

Nice Pear	10.9
apple, pear, mint, lemon	
The Big C	
carrot, apple, ginger	
Immune Booster	
apple, celery, cucumber, kale, lemon	
(Add vodka shot to any fresh juice)	8

SMOOTHIES

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

THICKSHAKES

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