

Free Range Eggs on Toast	19.90
poached, scrambled or fried on Zeally Bay toast (sourdough or wholegrain) GFO + 1 <i>Just toast n condiments</i> \$12	
Native Thyme and Macadamia Granola	21
puffed quinoa n macadamia granola, nuts n seeds, desert lime coconut yoghurt, almond milk, seasonal fruit, roasted rhubarb GF,N,V	
Fig, Walnut n Apricot Fruit Loaf,	22
Raspberry sauce, pistachio crumb, vanilla cream, N	
Blueberry Lemon Curd Hotcakes, Vanilla Cream	28
lemon infused fluffy hotcakes, fresh blueberry with blueberry compote lemon curd, vanilla marscapone, biscuit crumb -add bacon 9	
Avocado, Feta Toast	28
avocado, seed n sprout organic toast, Botanical Cuisine vegan nut feta, pistachio dukkah, soft herbs, green sauce GFO,V,N -add poached egg 4.5, bacon 9 <i>sub out to regular feta</i> -add salmon 11	
Mexican Breakfast Tacos (3 tacos)	27
soft corn tortillas, fried eggs, charred tomato, lime n coriander salsa, avocado, crème fraîche GF -V option (nuts) -add chorizo 9, bacon 9	
Bacon, Green Apple Mint Benedict	29
poached eggs, smoked streaky bacon, brioche, butter spinach, apple cider hollandaise, green apple mint slaw GFO	
Spanish Baked Eggs, Chorizo, Manchego	31
spiced tomato, chickpeas, spinach, free range eggs, casa Iberica chorizo, young manchego, green sauce, butter fried garlic toast GFO	
Cheddar, Jalapeño Corn Bread, Maple Bacon	32
cheddar n jalapeño corn bread, slow baked cream corn, maple bacon, cream fraiche, crispy corn nuts, Mojo Verde, lime. -add chorizo 9, fried chicken 11	
Smoked Salmon, Avocado, Potato Hash	33
tassie smoked salmon, potato hash, poached eggs, hollandaise, avo, butter spinach, fried capers, micro herbs, (A) -add bacon 9, mushrooms 6	

All Day Seeds and Greens	28
charred broccoli, roasted pumpkin, crispy kale, hummus, avo quinoa , nuts n seeds, soy lime dressing, coriander V,N,GFO Add -poached egg 4.5, bacon 9	
Burrata, Pickled Beets, Tomatoes, Cucumber	27
That's Amore Burrata, savoury creamed corn, pickled beets, tomatoes, cucumber, soft herbs, toasted hazelnuts, toast. N -add bacon 9, chorizo 9 GFO	
Fried Cauliflower, Chimichurri, Crispy Chickpeas	28
paprika cauliflower, confit garlic white bean puree, chimichurri, crispy chickpeas, sumac onions, smoked almonds, soft herbs, toast -V,N -add egg 4.5, bacon 9, chorizo 9 ,salmon 11	
Salted Cod n Potato Croquettes, Smoked Almond, Hazelnut Romesco	32
6 min eggs, fried confit potatoes, migas, fire roasted piquillo pepper romesco w/ smoked almonds and toasted hazelnuts, aioli, soft herbs, toast N	
Anchovies	33
Spanish pickled white anchovies, sugo, fried eggs, pangrattato, manchego butter fried garlic toast, lemon, basil, green sauce GFO (I)	
Stack and Billy Burger	30
wagyu beef patty, B&B pickles, Russian dressing, bacon, burger cheese, lettuce, tomato, onion, fries GFO	
Buttermilk Fried Chicken Burger	30
buttermilk fried chicken, double smoked bacon, burger cheese, Pickled jalapeño slaw, chipotle sauce, pickles, soft bun, fries	
Sides ++	
Zeally Bay sourdough toast GF toast egg	4.5
herb mushrooms spinach roasted tomato vegan feta (nuts) feta	6
avocado chorizo extra scrambled egg	8
bacon croquettes hash bacon	9
smoked salmon (A) fried chicken	11
Truffled parmesan Fries	16

10% surcharge applies on weekends 20% surcharge applies on Public Holidays
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

KIDS MEALS

Ham n Cheese Toastie	18
Cheese Burger n Chips	19.90
Hotcake, Ice Cream, Berries	19

WINE

Sparkling	12/35
2025 McPherson Sparkling Chardonnay, Strathbogie Ranges	
Rose	
2021 Jardin des Charmes Rose, France	12/35
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	22
Negroni	
campari, vermouth, gin	22
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	6.5
Lemongrass ginger Gunpowder Chai	

FRESH JUICE

Nice Pear	12
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	11
spinach, kale, avo, mango, banana, coconut water	
The Red Smoothie	
mango, berries, passionfruit, mint, coconut water	

THICKSHAKES

Vanilla Strawberry Chocolate	12
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