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## All Day Dining

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<b>Toast n' Preserves (V)</b> <i>sourdough / rye / apricot &amp; date w/ pepe saya cultured butter &amp; woodman estate seasonal jams</i>	8.0
<b>Porridge (V)</b> <i>oats, buckwheat, pear, blueberries, banana, cacao, walnut, puffed grains</i>	13.5
<b>Almond Granola (V)</b> <i>amaranth, quinoa, coconut, golden berries, strawberry, kiwi, agave, buffalo yoghurt</i>	14.5
<b>Banana Bread (V)</b> <i>ricotta cream, citrus curd, candied pecans, lemon balm</i>	14.5
<b>Goats Cheese Churros (V)</b> <i>peninsula red gum honey, goats curd</i>	13.5
<b>Ricotta Pancakes (V)</b> <i>orange, raspberry, cardamom, lemon candy, vanilla crème patissierie, walnut streusel, house spiced canadian maple</i>	19.5
<b>Nirvana Free Range Eggs (V)</b> <i>poached or fried lightly folded</i>	10.0 11.0

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## Additions

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<i>house made tomato relish</i>	3.0
<i>goats curd</i>	4.0
<i>wilted rainbow chard w/ lemon, chilli &amp; garlic panko</i>	4.5
<i>sautéed mushrooms w/ garlic butter, thyme &amp; oregano</i>	5.0
<i>gamekeepers wood smoked bacon</i>	5.0
<i>chunky avocado</i>	5.0
<i>spiced cauliflower &amp; onion croquettes</i>	6.0
<i>bowl of chips w/ chipotle aioli</i>	9.5

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- **GLUTEN FRIENDLY 2.0 surcharge applies to gluten friendly bread substitutions**
  - **Please speak to our staff regarding special dietary requirements as nuts, eggs & dairy are used in many of our dishes**
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<b>Folded Eggs (V)</b> <i>goats curd, thyme, beetroot &amp; apple relish, sourdough</i>	18.0
<b>Ancient Turkish Eggs</b> <i>roast garlic yoghurt, baba ganoush, aleppo pepper butter, sumac, coriander, chicken skin</i>	18.5
<b>Sardines on Toast</b> <i>piperade, fennel, preserved lemon, parsley, rouille, poached egg</i>	18.5
<b>Miso Sprouts (V)</b> <i>broccoli, rainbow chard, shallots, chilli, almond, hummus, wild rice, ricotta salata, poached egg</i>	18.5
<b>“The Cuban” Sandwich</b> <i>pork belly, smoked leg ham, dijon, sweet pickle, comte, chipotle, green chilli slaw</i>	19.5
<b>Persian Lamb Ribs</b> <i>pomegranate, hazelnuts, cous cous, smoked labneh, chimmi churri</i>	24.5
<b>Beef Cheek Bourguignon</b> <i>dutch carrot, pancetta, button mushroom, paris mash, gremolata</i>	28.5
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<b>Calamari Frites</b> <i>grilled baby gem, radicchio, zucchini, fennel, mint, white balsamic, smoked aioli</i>	22.5
<b>NZ King Salmon</b> <i>beetroot remoulade, kohlrabi, orange, confit shallots, quinoa, mustard crème fraiche</i>	25.5
<b>Fish ‘n Chips</b> <i>beer battered, garden pea salad, garlic &amp; chive aioli</i>	28.0

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All Day Kid's Dining (*available for under 12 years only*)

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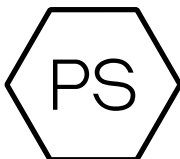
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*A complimentary glass of fruit juice with every kid's meal*

- Soft boiled egg w/ mousetraps (vegemite & cheese soldiers) 8.5
- Scrambled egg w/ bacon on sourdough 8.5
- Pancake w/ strawberry & maple 8.5
- Fish 'n chips 10.5
- Ham & cheese toastie w/ chips & salad 12.5

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## Coffee



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<b>Knight Mattingly Coffee Roasters</b>	<b>Black 3.7</b>	<b>Milk based 4.0</b>	<b>Large 4.5</b>
<b>Prana Chai</b>			
<i>marsala blend honey, tea, spices &amp; ginger brewed with:</i>		<b>Water 4.5</b>	<b>Soy 5.0</b>
<b>Mofo Deluxe Hot Chocolate</b>			4.5
<b>Mofo Deluxe Mocha</b>			5.0
<b>Babycino w/ marshmallow</b>			1.5
<b>Bonsoy, Almond milk or decaf</b>			(extra) .6
<b>Affogato</b>			7.0
<i>vanilla ice cream w/ a shot of espresso or with your choice of liqueur 12.0</i>			

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## Tea

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<b>Chamellia Organic Loose Leaf Teas</b>	
<b>English Breakfast</b>	4.0
<b>Earl Grey</b>	4.0
<b>China Sencha</b>	4.0
<b>Gunpowder Green</b>	4.0
<b>Peppermint</b>	4.0
<b>Lemongrass and Ginger</b>	4.0

## Cold Drinks

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<b>Iced coffee</b>	6.5
<b>Iced mocha</b>	6.5
<b>Iced chocolate</b>	6.5
<i>w/ soy or almond milk add 2.0</i>	
<b>Milkshakes</b>	6.0
<i>chocolate</i>	
<i>strawberry</i>	
<i>caramel</i>	
<i>vanilla</i>	
<i>w/ soy or almond milk add 2.0</i>	
<b>Coke</b>	4.5
<b>San Pellegrino 500ml</b>	5.0
<i>sparkling mineral water</i>	
<b>Daylesford &amp; Hepburn Organic Sparkling</b>	5.0
<i>lemonade</i>	
<i>brewed ginger beer</i>	
<b>Soda Press Co</b>	6.0
<i>sparkling pink grapefruit</i>	
<b>Lemon Lime and Bitters</b>	6.0
<b>Freshly squeezed orange juice</b>	6.0
<b>Juice of the day</b>	7.5

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## For the Adults

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### Wine

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#### Sparkling

Foxey's Hangout Sparkling NV, Mornington Peninsula VIC	40
Piccolo 200ml	9.5

#### White

Kapai Sauvignon Blanc 2015, Marlborough NZ	10 / 40
Schindler 'Northway Downs' Chardonnay 2015, Mornington Peninsula VIC	10 / 40
Quealy 'Tussie Mussie' Pinot Gris 2015, Mornington Peninsula VIC	11 / 42


#### Red

Foxey's Hangout 'Red Fox' Pinot Noir 2016, Mornington Peninsula VIC	11 / 42
Foxey's Hangout 'Shiraz' 2016, Mornington Peninsula VIC	11.5 / 45

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## Cocktails, Beer, Cider & Spirits

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 Espresso Martini	16.0
Pimm's Summer Cup	12.0
Sriracha Bloody Mary	12.0
Virgin Mary	8.0
Corona Extra, Mexico	8.0
Red Hill Golden Ale, Mornington Peninsula VIC	9.5
Red Hill Pilsner, Mornington Peninsula VIC	9.5
Seasonal Cider / Beer - Ask our friendly staff	
Spirits	(from) 7.0
w/ mixer	9.5

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