

ALL DAY MENU

LIQUID BREAKFASTS | \$18

MIMOSA - Prosecco, orange juice ice

SPICY BLOODY MARY

Vodka, tomato juice, tabasco,
Worcestershire, lemon, celery, olives
Alcohol is not available before
9am weekdays 10am weekends

EGGS ANY STYLE (2) | \$15.5

Poached | fried | scrambled, sourdough (gfo)

ADD SOME EXTRAS

Relish | Chilli jam | Hollandaise | \$3
Extra egg | toast | \$3.5
Mushroom | Tomato | Spinach | Avocado | \$5
Hash Brown | Halloumi | Goat's feta | \$5.5
Bacon | Chorizo | \$7 Smoked Salmon | \$10
John Harbour Italian pork sausages (2) | \$8.5

TOAST (2) | \$11

Sourdough or gluten free.
Choice of spreads

FRUIT TOAST | \$16.5

Honey butter, lemon crème fraiche,
freeze dried raspberries (gf)

CRUMPETS | \$21

Handmade sourdough crumpets,
whipped ricotta, Backyard Beekeeping
Ballarat honey, freeze dried raspberries.



WAFFLES | \$24

House made buttermilk waffle, cinnamon, vanilla cream, poached pears,
salted caramel + ice-cream \$3.5

GRANOLA & PANNA COTTA | \$21

House made granola with a blend of nuts, seeds, coconut, seasonal fruit,
and choice of milk. (gf) (v)

AVOCADO BRUSCHETTA | \$29

Two poached eggs, basil, avocado, cherry tomatoes, salsa verde, goat's
feta, sourdough. (gfo) (vgo) + Bacon \$7

HAM OR BACON BENEDICT | \$27

Poached eggs, hollandaise on hash browns with your choice of bacon or
mustard maple glazed ham. (gfo)

CHILLI SCRAMBLED EGGS | \$25

Chilli jam, bean shoots, coriander, crispy shallots, sourdough (gfo) + Bacon \$7

ALL DAY BREAKFAST | \$34

Two eggs your way, bacon, roasted tomato, mushroom, hash brown,
Italian pork sausage, relish, sourdough toast. (No changes) (gfo)

HALLOUMI MUSHROOMS | \$28

Braised mushrooms, spinach, Halloumi, thyme, sourdough (gfo) (v)
+ poached egg \$3.5 + bacon \$7

ZUCCHINI HERB FRITTER | \$29

Smoked salmon, spiced labneh, herb salad + poached egg \$3.5

GREENS BOWL | \$28

Summer greens, roasted sweet potato, caramelised onion, cherry tomatoes, spinach, salsa
verde, avocado, almonds, spiced chickpeas. (gf) (vg) (v)
+ Salmon Fillet \$12 + Chicken \$8.5 + poached egg \$3.5 + Halloumi \$5.5

DUCK SALAD | \$34

Soba noodles, roasted duck, cashews, edamame beans, Asian dressing.

SALAD NICOISE | \$28

Baby cos, wild olives, confit chats, green beans, egg, anchovies, cherry tomatoes (gf)
+ Seared Tuna Fillet \$14 + Salmon Fillet \$12 + Chicken \$8.5

ECLECTIC YUM CHA | \$29 A selection of pork and chicken dumplings, vegetarian
spring roll, prawn toast, dipping sauces.

LAMB FLATBREAD | \$30

Warm house made flatbread, spiced pulled lamb, pomegranate, mixed lettuce and
herb salad, sumac yoghurt, dukkha. (gfo)

GNOCCHI | \$30 House made potato gnocchi, chorizo, pesto, pine nuts, parmesan.

KOREAN CHICKEN BURGER | \$32

Crumbed chicken, crunchy slaw, cheese, Korean sauce, mayo, pickles, brioche
bun, fries. (gfo)

(v) Vegetarian (gf) Gluten Friendly (vg) Vegan (gfo) gluten friendly option (vgo) vegan option

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be 100% allergen free. Please inform staff if you have any food allergies or dietary requirements. | Public Holiday Surcharge 15%

DRINKS

COFFEE | R \$5 L \$5.5

Espresso or decaf

Extra Shot +0.70

Soy / Almond / Oat / Lactose Free +0.70

TEA BY LOVE TEA | \$5.75

English breakfast / Earl Grey / Chamomile

Lemongrass & Ginger / Peppermint / Green

PRANA CHAI TEA | \$7.5

Honey and choice of milk

CHAI LATTE | \$5.95

With steamed milk and honey

By Grounded Pleasures

HOT CHOCOLATE | \$5.95

By Grounded Pleasures

ICED with ice-cream and ice | \$9

Coffee / Chocolate / Mocha

MILKSHAKES | \$8.5

Chocolate / Strawberry / Vanilla

FRESHLY SQUEEZED JUICES

ORANGE OR APPLE | \$10

ECLECTIC | \$11

Apple, carrot, orange, ginger

TROPICAL | \$11

Orange, pineapple

PICK ME UP | \$11

Cucumber, apple, mint

GINGERED APPLE | \$11

Apple, ginger, lemon

BLISS | \$12

Strawberry, apple, watermelon, mint

BUILD YOUR OWN FRESH JUICE | \$12

Orange | Apple | Pineapple | Carrot | Celery

Ginger Mint | Watermelon

SUNRISE SMOOTHIE | \$13

Banana, strawberry, mango, honey, ice-cream, milk

GREEN SMOOTHIE | \$15

Banana, mango, passionfruit, spinach, avocado, lime juice, chia seeds, almond milk (V)

SMOOTHIES | \$13

Mango | Banana | Strawberry | Berry

SOFT DRINKS & MINERAL WATERS | \$5.95

Daylesford & Hepburn Springs Mineral Water

Lemonade | Lemon | Blood Orange | Ginger Beer

Lemon Lime & Bitters | Strangelove - Yuzu

COKE / DIET COKE | \$5.95

SPARKLING WATER Strangelove

Small (350ml) | \$5 Large (750ml) | \$7

KOMBUCHA by Two Boys Brew | \$6.5

French Kiss – Hibiscus, chamomile, lavender, vanilla

Silk Road – Ginger, lemon myrtle, cinnamon, clove

FROM THE BAR

PIMMS | \$18

Lemonade, ginger ale, cucumber, mint, seasonal fresh fruit.

WINES | by the glass

Sparkling, Riesling, Sauvignon Blanc, Pinot Grigio,

Chardonnay, Pinot, Shiraz

(Please ask to see our wine list)

BEERS

Coopers Light

Carlton Dry

Little Creatures Pale Ale

Stone & Wood Pacific Ale Peroni

Asahi Super Dry

Prickly Moses Otway Pale Ale

Cubby House Brewing Good Witch

Rye Blonde

CIDERS

Daylesford Cider

321 Cider Learmonth

Dollar Bill Brewing Spring Parlay

