



ALL DAY MENU

EGGS ANY STYLE (2) | \$15.5

Poached | fried | scrambled, sourdough (gfo)

ADD SOME EXTRAS

Relish | Chilli jam | Hollandaise | \$3

Extra Egg | Extra Toast | \$3.5

Mushroom | Tomato | Spinach | Avocado | \$5

Hash Brown | Halloumi | Goat's feta | \$5.5

Bacon | Chorizo | \$7.5 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.

GRANOLA & PANNA COTTA | \$21

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

WAFFLES | \$24

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

AVOCADO & HALLOUMI SMASH | \$26

Sourdough, avocado, peas, herbs, onion, haloumi, lemon, Mount Zero Dukkha (v) (veo)
+Poached egg \$3.5 + Bacon \$7.5

MUSHROOM BENEDICT | \$26

Poached eggs, roast mushrooms, spinach on hash browns, hollandaise (gf) (vo) (veo)
+ Halloumi \$5.5 + Bacon \$7.5

HAM OR BACON BENEDICT | \$27

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

SEASONAL MUSHROOMS | \$28

Crispy polenta, mixed mushrooms, spinach, goat's cheese, dukkha, parmesan. (gfo) (v) (veo)
+ Poached egg \$3.5 + bacon \$7.5

CHILLI SCRAMBLED EGGS | \$25

Chilli jam, bean shoots, coriander, crispy shallots, sourdough (gfo) + Bacon \$7.5

LIQUID BREAKFASTS | \$18

MIMOSA - Prosecco, orange juice ice.

SPICY BLOODY MARY - Vodka, tomato juice, tabasco, Worcestershire, lemon, celery, olives.

NOT available before 9am weekdays 10am weekends

SOUP | \$18 Served with toasted sourdough. (gfo)

ZUCCHINI & GRAIN SALAD | \$26

Quinoa, lentils, herbs, almonds, currants with grilled zucchini, red peppers, chickpea hummus. (gf) (df) (v)
+ Salmon Fillet \$12 + Chicken \$8.5 + Halloumi \$5.5

BUDDHA BOWL | \$28

Sweet potato, kale, brown rice, beetroot sauerkraut, turmeric, roasted cauliflower, hemp seed hummus. (gf) (ve) (v) (df)
+ Salmon Fillet \$12 + Chicken \$8.5 + Halloumi \$5.5

CROQUE MONSIEUR | \$24

Ham, bechamel sauce, gruyere cheese, caramelised onions, toasted sourdough, pickled cucumber salad.
+ fried egg \$3.5 (Madame) + chips \$3.5

DUCK & POTATO HASH | \$28

Organic potato hash, confit duck, soft herb salad, poached egg, chilli & onion jam (gfo)

LAMB GNOCCHI | \$34

House made potato gnocchi, pulled lamb, pea puree, goat's feta, mint, parmesan.

POMODORO GNOCCHI | \$30

Roasted cherry tomatoes and capsicum sauce, buffalo mozzarella. (v)

ECLECTIC YUM CHA | \$29

A selection of pork and chicken dumplings, vegetarian spring roll, prawn toast, dipping sauces.

WAGYU BEEF BURGER | \$33 - Wagyu beef & chuck patty, lettuce, tomato, onion, house made burger sauce, Swiss cheese, brioche bun, fries. (gfo)

(v) Vegetarian (gf) Gluten Friendly (ve) Vegan (df) Dairy Free (o) 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

ICED LATTE \$5.5

Double Espresso, milk & ice.

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 & honey by Grounded Pleasures.

HOT CHOCOLATE | \$5.95

By Grounded Pleasures.

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

FRESH JUICE - BUILD YOUR OWN | \$12

Orange | Apple | Pineapple | Carrot | Celery Ginger

Mint | Watermelon

MILKSHAKES | \$8.5

Chocolate / Strawberry / Vanilla

ICED with ice-cream and ice | \$9

Coffee / Chocolate / Mocha

SMOOTHIES | \$13

Mango | Banana | Strawberry | Berry

GREEN SMOOTHIE | \$15

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

SUNRISE SMOOTHIE | \$13

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

SPARKLING WATER Strangelove

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

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

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 Noir | Shiraz | Cabernet Sauvignon

(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

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