

# MENU

## SMOOTHIES 10

### I AM SCHWARZENEGGER

Raw chocolate, Melrose cashew spread, dates, nuts, banana, raw honey & Bonsoy

### WAKE UP CALL

Double espresso, chocolate sauce, ice, banana, almond milk

### THE INCREDIBLE HULK

Banana, spinach, pineapple, Matcha, ice, coconut water

### IN LOVE WITH THE COCO

Coconut flesh, cocnut ice cream, raw honey, lime juice, ice, coconut milk

### PURPLE RAIN

Blueberries, rolled oats, yoghurt, banana, raw honey, ice, full cream milk

### WEDNESDAYS WE WEAR PINK

Watermelon, raspberries, lemon sorbet & apple juice

## JUICES 9

### CREATE YOUR OWN

Orange / apple / pineapple / watermelon / carrot & cucumber

### PEACH ICED TEA

### WIZ KALE-LEAFA

Kale, cucumber, green apple, pineapple & celery

### MOTHER OF DRAGONS

Apple, beetroot, lemon & ginger

### SASS QUEEN

Watermelon, pineapple, strawberry & lime

### MIRACLE DRINK

Apple, beetroot & carrot

### DETOX

Apple, celery, cucumber, kale, lemon, ginger & mint

### DRINKING COCONUT

Yes ... an actual coconut

## BREAKY ALL DAY

### TOAST GFO, V 7

Noisette sourdough or multigrain w/ butter & preserves  
+ gluten free or fruit toast +1.5

### HOUSEMADE GRANOLA V 14.5

Matcha yoghurt panna cotta, mango, mandarin & freeze dried fruits

### BRIOCHE FRENCH TOAST GF, V 15

Maple baked stone fruit, spiced mascarpone, lemon gel & sweet pistachio dukkha

### BASIL PESTO SCRAMBLED EGGS GFO, V 17.5

Charred red capsicum, fetta, dark rye & crispy kale

### BIG BREAKFAST GFO 22

Two fried eggs, bacon, roasted tomato, chorizo, confit mushrooms & hashbrowns on sourdough

## LUNCH FROM 11.30

### SOUTH SLAW SALAD GFO, VEO 18.5

Vermicelli noodles, sesame seeds, cashews, asian herbs, honey soy ginger dressing  
+ add roast chicken 5

### SUPER GRAIN SALAD VEO 19.5

Freekeh & bulgur wheat, pomegranate, preserved lemon, mint, seeds, almonds, cucumber & labneh  
+ add pulled lamb 5

### ROASTED CAULIFLOWER SALAD GF, V 19

Lentils, sweet potato, spinach, cranberries, cashews & goats cheese

### ROMAINE LETTUCE SALAD GF, VE 18.5

Green beans, chat potatoes, olives, green beans, barberries, cherry tomatoes & herbs

### FLASH FRIED CALAMARI GFO 23

Beansprouts, charred corn, asian herbs, chili, pickled ginger, cucumber & tamarind dressing

### SMASHED AVOCADO GFO, V 18.5

Dried tomatoes, grilled haloumi, multigrain toast, poached egg  
+ add bacon 4.5

### ROAST PUMPKIN & SWEET POTATO BRUSCHETTA GFO, V 19.5

Hummus, poached egg, pomegranate molasses & zaatar on multigrain

### EGGS BENEDICT GFO 21

Beetroot cured salmon, poached eggs, pear & fennel salad with a saffron hollandaise on an English muffin

### BAKED EGGS KESSLER GF 20

Baked eggs with pork kessler, potato, mixed capsicum mozzarella & spicy tomato sugo

### JALAPEÑO & MOZZARELLA CROQUETTE 19.5

Pickled cabbage, red capsicum pesto, chorizo, corn salsa, poached egg & sumac

### ITALIAN SAUSAGE RAGU 24

Ricotta gnocchi, fennel & basil

### BRAISED BEEF CHEEK GF 25

Baby onion, peas, pancetta & confit garlic mash

### CAJUN BEEF BURGER GFO 23

Chipotle mayo, pickles, oakleaf, jack cheese with shoestring fries  
+ add bacon 2.5

### TEMPURA SOFT SHELL CRAB BURGER 23

Red cabbage slaw, coriander, sriracha mayo on a charcoal bun with shoestring fries

### PULLED PORK BURGER GFO 22

Crispy onions, BBQ mayo, cabbage slaw with shoestring fries

### SEE SPECIALS ON THE BOARD

## EGGS

### TWO VILLA VERDE FREE RANGE EGGS ON TOAST 10

+ Extra Toast 2.5

+ Saffron Hollandaise 3

+ Feta 3

+ Extra Egg 3

+ Spinach 4

+ Kale 4

+ Hash Browns 4.5

+ Roasted Tomatoes 4.5

+ Chorizo 4.5

+ Smashed Avo 4.5

+ Braised Mushrooms 5

+ Avo & Feta Smash 5.5

+ Smoked Salmon 5.5

+ Bacon 5.5

+ Sriracha Bacon 6

### PUBLIC HOLIDAY?

15% surcharge applies

### DIETARY REQUIREMENTS?

GF - Gluten free

GFO - Gluten free option available

V - Vegetarian

VEO - Vegan option available

### EXTRAS

A date with Ryan We'll pay you

Spelling Lessons with Jess \$2/h

Latte Art Lessons with Si \$250/h

Calligraphy with Sara \$50

Tour of Vietnam with Diane Amex Surcharge Applies

# DRINKS

## COFFEE

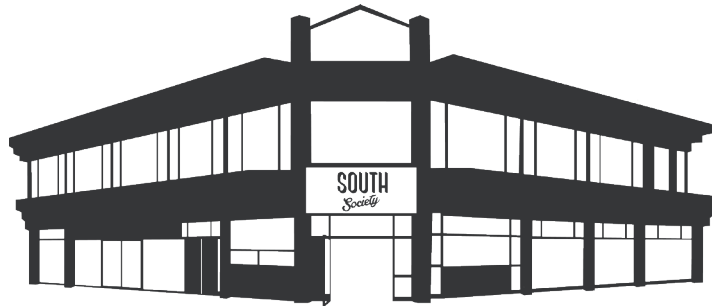
Milk	4
Black	3.5
+ St. Ali single origin	0.5
+ Bonsoy / almond milk / coconut milk	0.6
+ Mug	0.5
Matcha latte	4.5
Prana wet chai (soy)	5
Iced latte	5
Iced coffee / iced chocolate	6.5
Golden Boy turmeric latte (coconut milk)	4

## TEA 4.5

English Breakfast	
Supreme Earl Grey	
Chamomile Blossom	
Green Sencha	
Peppermint	
Lemongrass + Ginger	

## MILKSHAKES

Chocolate	7
Strawberry	7
Caramel	7
Vanilla	7
Banana	7
Nutella	8.5
Snickers	8.5



## SPARKLING

Jansz Cuvee (Tas)	10 / 45
La Riva Del Trati Prosecco (Ita)	22 / 55

## WHITE WINE

2016 Opawa Sauv Blanc (Marlborough, Nz)	9 / 42
2015 Hill Smith Estate Sauv Blanc (Eden Valley, Sa)	9 / 42
2016 La Maschera Pinot Grigio (Limestone Coast, Sa)	9 / 42
2016 Vasse Felix Chardonnay (Margaret River, Wa)	11 / 50
2015 Christobels Moscato (Eden Valley, Sa)	8 / 32

## RED WINE

2015 La Vielle Ferme Rose (Mount Ventoux, Fra)	9 / 42
2014 Brokenwood Pinot Noir (Mclarevale, Sa)	12 / 55
2015 Heathcote 'Cravens Place' Shiraz (Heathcote, Vic)	11 / 50
2014 Yalumba 'Patchwork' Shiraz (Barossa, Sa)	9 / 42
2014 Jim Barry Shiraz Cab Sauv (Clare Valley, Sa)	9 / 42

## SOFT DRINKS

Coke - 330ml	4
Coke Zero - 330ml	4
Sprite - 330ml	4
Lift - 330ml	4
Lemon, Lime & Bitters / Soda, Lime & Bitters	5
Hepburn Mineral Water - 300ml	4
Purezza Mineral Water - 1 Litre	4.5
Hepburn Springs	4.5
Ginger Beer	
Pink Grapefruit	
Orange & Passionfruit	
Blood Orange	
Sparkling Apple	

## BEER

Boags Light (Tas)	7
Vic Bitter	7
Stella Artois	7
Peroni (Ita)	9
Corona (Mex)	8.5
Asahi (Jap)	9
Pure Blonde (Vic)	9
Doss Blockos Pale Lager (Vic)	9
Mountain Goat Hightail Ale (Vic)	10
Mountain Goat Steamale (Vic)	10
Hawthorn Pilsner (Vic)	9
The Hills Apple Cider (Sa)	9
The Hills Pear Cider (Sa)	9