

BRUNCH – UNTIL 2PM

♥ CRISPY CHILLI CORN FRITTERS  22.9	
w/ jalapeno aioli, sassy relish, avocado + rocket	
+ haloumi 6 + smoked mushrooms 5	
+ two poached eggs 5.5	
SMOKED LOCAL MUSHROOMS  VO 23.7	
w/ fried polenta, whipped rosemary goats cheese, pea tendrils, pangrattato	
+ two poached eggs 5.5 + haloumi 6	
AVOCADO TOAST  GFO 19.7	
w/ edamame hummus, sesame seeds, rocket, pickled radish, orange, mandarin agrumato	
+ two poached eggs 5.5 + smoked mushies 5	
BNE WRAP 14.9	
two free range eggs, bacon, spinach, house relish & hollandaise sauce	
♥ EGGS BENNY GFO 23.9	
served on toasted sourdough w/ baby spinach & house hollandaise	
with your choice of either: <i>Chef tip: try it on hashbrowns instead of toast + 4</i>	♥
+ smoked bacon	
+ smashed avocado & pistachio dukkha	
+ tassie smoked salmon + 4	
SUMMER OATS 18.7	
maple roasted oats, topped with banana, berry yoghurt & peanut butter drizzle	
locally made WHOLLY CRUMPET 13.7	
w/ butter, jam & local honey	
VERY HAPPY EGGS GFO VO 14.9	
two @grazinggirls pasture, free range eggs, sour dough toast, sassy relish	
 + vegan scrambled tofu instead of eggs	
+ bacon & avocado 9.9	
+ haloumi & avocado 9.9	
BANANA & WALNUT BREAD 9.9	
toasted w/ honeycomb butter	
♥ RICOTTA HOTCAKES 19.9	
w/ honeycomb butter + organic maple syrup	
+ smoked bacon & grilled banana 6.5	
+ lemon curd & blueberry compote 5.5	
♥ SMOKED SALMON FRITTATA 27.9	
danish feta, smoked salmon & green onion frittata with fresh herb & local micro green salad, charred avocado, crispy potato crunch, chive cream	

SANDO'S & BURGERS – ALL DAY

KATSU BURGER GFO 24.9	
karaage chicken, wombok slaw, jalapeno aioli, katsu curry sauce, pickled ginger on a milk bun with chips	
PETITE SOUVLAKI 17.9	
beef brisket OR grilled chicken souvlaki wrap filled with chips, lettuce, tomato, house pickled onions & pepper mayo	
♥ SASSY REUBEN SANDO GFO 24.9	
house smoked beef brisket, swiss cheese, horseradish cream, mustard, sauerkraut + pickles on toasted sourdough	
+ double the brisket 9	
ZUCCHINI FALAFEL BURGER GFO, VO 24.9	
with tomato, lettuce, aioli, edamame hummus & davidson plum relish on a milk bun with chips	
♥ BREKKY BURGER GFO 21.9	
smoked bacon OR haloumi w/ lettuce, fried egg, home made hash brown, aioli, cheese, house bbq sauce	
BOWL OF CHIPS   7	
vegan aioli pepper mayo sour cream 2	
tomato sauce sweet chilli sauce	

♥ OUR LOCALS FAVOURITE
BOTTOMLESS BRUNCH 59PP

available 10 am to 1 pm – min 2 people

SAVOURY BOARD

sourdough toast, avocado, edamame hummus, haloumi, home made hash browns, bacon, smoked mushrooms, fried eggs, house relish & hollandaise sauce

SWEET BOARD

french toast of the day, yoghurt + granola, fresh & dried fruits

2 HOURS OF TEA, COFFEE, ORANGE JUICE & MIMOSAS

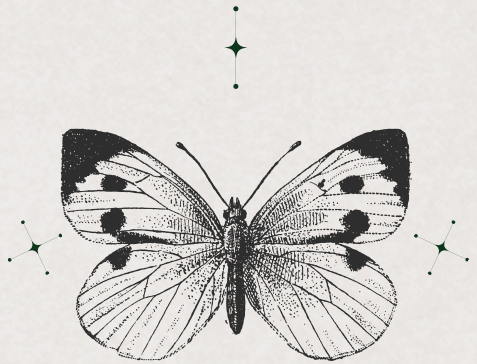
 VO = Vegan on request; GFO = Gluten free on request
 = vegan  = gluten free ♥ = chefs' favourites

GRAZING & MAINS – FROM 11.30AM

♥ PEKING DUCK CIGARS (3) 22.9	
house made w/ davidson plum bbq sauce	
HUMMUS PLATE  23.9	
house made flat breads, edamame hummus, mandarin agrumato, grilled zucchini, smoked mushrooms, eggplant kasundi	
+ grilled chicken 8.5	
+ karaage chicken 8.5	
NACHOS  VO 23.9	
corn chips, mozzarella, summer corn & black bean salsa with fresh tomato & red onion, avocado, jalapenos, sour cream	
+ beef brisket & davidson plum bbq sauce 9	
house smoked BRISKET PLOUGHMAN'S    28.9	
house smoked, salt & pepper rubbed brisket, soft boiled egg, house pickled onions, baby leaf salad with poppyseed dressing, grilled zucchini, pepper & horseradish mayo	
♥ GREEN PAPAYA SALAD    22.9	
wombok, carrot, fresh herbs, charred beans, green papaya, nam jim dressing, chilli jam candied cashews	
+ grilled lemongrass chicken 8.5	
+ karaage chicken 8.5	
+ scrambled tofu 6	
+ smoked salmon 9	
MANGO AVOCADO SALAD    23.9	
mixed leaf lettuce, mango, avocado, cherry tomato, danish feta, coriander, house pickled onion, pangrattato honey dijon dressing	
+ grilled lemongrass chicken 8.5	
+ karaage chicken 8.5	
+ scrambled tofu 6	
+ smoked salmon 9	
LEMON PEPPER WHITING  28.9	
new zealand whiting fillets, lightly battered, lemon zest & cracked pepper seasoning, on a roasted kipfler & baby leaf salad, with house pickled radish & onions, cherry tomatoes, poppyseed viniagrette, caper mayo	





Sides

MYO breakfast surcharge (meal of sides)	5
sourdough toast (2 slices) w/ jam or honey	9
swap to gluten free bread extra slice toast	2
one egg or two eggs poached or fried	3.5 / 5.5
scrambled eggs	6
home made hash brown	4
avocado smoked mushrooms	5
bacon haloumi scrambled tofu	6
smoked salmon smoked brisket	9



A SWEET TREAT?

You can check out all of our delish home made cakes and treats on the front counter OR...

COOKIE SUNDAE 12.9	
your choice of loaded cookie, served warm with icecream & chocolate ganache	
♥ LIMONCELLO DRIZZLE  16	
lemon drizzle cake, limoncello shot, vanilla ice cream	
PECAN PIE 13.9	
rich caramel pecan filling in a buttery pastry served with a scoop of vanilla ice cream	
APPLE & WALNUT CRUMBLE   13.9	
apple & walnut crumble w/ coconut ice cream & brown sugar sauce	
SEMIFREDDO  14.9	
cinnamon & honey spiced semifreddo cheesecake, served with double cream, orange glaze & roasted almonds	

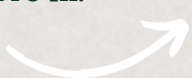
CAFE FOR DOGS

DOGGY BISCUIT	2
PUPPUCCINO + DOGGY BISCUIT	4.5
CAFE CHEWIE - VEGAN CHEW	5
PACKETS OF BOW WOW DOG TREATS	8



ORDER ONLINE HERE

Had a great time today?
Leave us a review here
or join our VIP club to
get a reward next time
you're in.



BEER

Alcohol from 10am

JAMES SQUIRE ZERO	8.9
JAMES BOAGS PREMIUM LIGHT LAGER	8.9
GREAT NORTHERN SUPER CRISP LAGER (MID)	9
ASAHI LAGER	11
YOUR MATES LARRY PALE ALE	12
STONE & WOOD PACIFIC ALE	12
GREEN BEACON 3 BOLT PALE ALE	12
CHEEKI TIKI APPLE CIDER	13
CHEEKI TIKI PINEAPPLE CIDER	13
BROOKVLE UNION GINGER BEER	13

GIN with capi tonic / soda

	garnish	30ml 45ml
TANQUERAY	LEMON	12 18
PATIENT WOLF MELBOURE DRY	GRAPEFRUIT	15 22
PATIENT WOLF SUMMER THYME	THYME & LEMON	15 22
PLYMOUTH GIN	ORANGE	16 24
OLD TOM GIN	ORANGE	16 24
BERKSHIRE DRY GIN	LEMON	14 21
MIRABEAU ROSE GIN	GRAPEFRUIT	17 25
HENDRICKS NEPTUNIA GIN	CUCUMBER	20 30

WHISKY

	30ml 45ml
3 MONKEYS	12 18
MAKERS MARK	12 18
ARCHIE ROSE RYE MALT	20 30
CRAGGANMORE 12 Y.O. SPEYSIDE MALT	19 28
SAZERAC RYE 6 Y.O.	17 25
STARWOOD FORTIS SINGLE MALT	22 33
THE SHINOBU LIGHTLY PEATED 10 Y.O.	29 44

COCKTAILS

BLOODY MARY	18
our take on an old favourite, topped with green olives, dill pickle & a lemon wedge	
ESPRESSO MARTINI	19
espresso, vodka, kahlua	
MINT JULEP	19
mint, sugar, bourbon, shaved ice	
MIMOSA	14
prosecco & orange juice OR melon juice	
FROZEN MIMOSA	16
prosecco & orange juice OR melon juice blended with ice	

ICED

ICED LATTE	6
ICED LONG BLACK	6
COLD DRIP	6
ICED CHOCOLATE COFFEE MOCHA	8
SASSAFAGATO	9
dark chocolate ganache, ice cream, double espresso	

SMOOTHIES



ACAI FOR BREAKFAST	11
w/ acai, blueberry, banana, apple juice, coconut water, granola garnish	
MANGO + COCONUTS	10
w/ mango, coconut ice cream, apple juice	
BANANA + COCONUTS	10
w/ banana, coconut ice cream, coconut water, honey + cinnamon	

SHAKES

FANCY SHAKES	9
• CHOC COCOPOP	
• CARAMEL PRETZEL	
• STRAWBERRIES + CREAM	
• COOKIES + CREAM OREO SHAKE	
• VANILLA MALT	

MY MY NATURAL KEFIR PROBIOTIC

ask about todays flavour

with a shot of vodka or house gin

8.9

14

COLD PRESS JUICE

ORIGINAL ORANGE	9
ENDLESS SUMMER	9
w/ pineapple, lemon, apple + cayenne pepper	
LITTLE GREEN	9
w/ kale, celery, spirulina, cucumber, pear + ginger	
RUBY TUESDAY	9
w/ watermelon, rhubarb, apple, pear + lime	

SOFTDRINK + SPRITZ

HOUSE MADE SPRITZ	6
lemonade strawberry lemonade lemon lime bitters iced tea - peach / lemon / mango	
COKE + CAPI SODAS	5.5
tonic ginger beer cranberry coke coke no sugar	



WINE

Alcohol from 10am

VEGAN & SUSTAINABLY PRODUCED

BUBBLES

VEUVE AMBAL BRUT, BLANC DE BLANCS, NV, FRANCE	17 65
LA ZONA PROSECCO, KING VALLEY, VIC	14 56
CLANDESTINE PROSECCO ROSÉ, KING VALLEY, VIC	56

ROSÉ

	150ml 250ml bottle
CASANOVA ROSÉ, ISLE OF CORSICA, FRANCE	16 27 65
a dry, pale straw coloured, French style rose	

WHITE

	150ml 250ml bottle
LA MASCHERA PINOT GRIGIO, LIMESTONE COAST, SA	12 22 54
TRENTHAM ESTATE CHARDONNAY, MURRAY DARLING, NSW	14 24 56
SEE SAW SAUV BLANC, ORANGE, NSW	14 24 56
JIM BARRY, THE ATHERLEY REISLING, CLARE VALLEY, SA	65

RED

	150ml 250ml bottle
HAHA PINOT NOIR, MARLBOROUGH, NZ	14 24 56
SANGRIA DE TORRO TEMPRANILLO, PENEDES, SPAIN	56
SHWARZ SHIRAZ, BAROSSA, SA	17 27 65
JIM BARRY, THE ATHERLEY, CAB SAUV, CLARE VALLEY, SA	65

CAFE FOR DOGS

DOGGY BISCUIT

PUPPUCCINO + DOGGY BISCUIT

CAFE CHEWIE - VEGAN CHEW

PACKETS OF BOW WOW DOG TREATS

2

4.5

5

8



Please inform our team of any allergies or intolerances
15% surcharge applies on Public holidays
1.2% visa & mastercard, 1.7% Amex

COFFEE

BY BEAR BONES	
ESPRESSO	3.7
PICCOLO	4
SHORT LONG MACHIATTO	4 4.9
LATTE	5 5.5
FLAT WHITE, CAPPUCCINO, LONG BLACK	4.5 5 5.5
POUR OVER	6.5
BARISTAS BREAKFAST TASTING BOARD	11
BABYCCINO W/ MARSHMALLOW	2.7
BONSOY, OAT, ALMOND, ZYMIL	1
EXTRA SHOT, DECAF	1
VANILLA, HAZELNUT, CARAMEL	1

TEAS & LATTES

RAINBOW CHAI TEA	6.9
a traditional blend of chai tea, brewed on milk + served with local honey	
LOOSE LEAF ORIGIN TEA	5.5
english breakfast earl grey sencha green jasmine green peppermint forrest berry orange pekoe lemongrass & ginger	
TUMERIC LATTE	6.5
MATCHA LATTE	6.5

HOT CHOCOLATE

56% DARK HOT CHOCOLATE	6
36% WHITE HOT CHOCOLATE	6
72% SPANISH DARK HOT CHOCOLATE	7
CAPIS PARKLING MINERAL WATER 750ML	8
SPARKLING WATER ON TAP 750ML	4