Beers and Aperitifs

Australian lychee gold premium cider 12 Bizzarro tonic 12 Bizzarro spritz 13

Yulli's Brew

Colin ginger pale ale 9 Bruce Malone english IPA 9.5 Amanda mandarin IPA 9 Dolly Aldrin passionfruit & mango berliner weisse 9 Seabass mediterranean lager 9 Clarence hazy pale ale 9

Heaps Normal

Coffee run stout 9 Quiet XPA (non alcoholic) 9 Half day hazy pale ale (non alcoholic) 9 Another lager (non alcoholic) 9

Fizzy

Maison Soleil Prosecco 2022 Alpine Valley VIC 35

Whites

Das Juice Maceration 2021 Adelaide Hills 13 | 42 A.R.C Sauvignon Blanc 2021 Gippsland 14 | 45 Les Errances Tipette Chenin Blanc 2021 Loire France 15 | 46

Reds

Luc Bauer Gamay Beauregard 2018 France 17 | 60 Bobinet PIAK Domaine 2021 Loire France 14 | 45 Cascina Val Liberta 'Anakoirde' Grignolino 2022 Piedmont Italy 16 | 50



Drinks

Coffee by DRAFT COFFEE ROASTERS

Black 5 | White 5.5 | Large +1 | Iced 7.5 | Filter 7 | Filter bottomless 10 Extra shot | Chai | Alternative milks | Decaf | Chocolate +0.8

Matcha Latte 6

Iced 8 | Large +1 | Alternative milks +0.8

Strawberry Matcha 9.5

Tea by MAYDE 6

English breakfast | Earl Grey | Green sencha, jasmine & rose Australian native | Organic chai | Restore | Digest

Strange Love Sodas 6.8

Yuzu | Holy grapefruit | Mandarin | Passionfruit Double ginger beer | Cloudy pear & cinnamon | Lime & jalapeño

> Milkshakes 8.5 Chocolate | Vanilla | Strawberry

Frappe 9 Coffee | Watermelon & strawberry

Smoothie 9 Banana | Mixed berries | Acai

Fresh Juice 8.5 Orange | Apple | Watermelon | Green

Espresso Tonic 9

Espresso + Strange Love dirty tonic

Affogato 8.5

Acai soft serve 4 | 6



All Day Breakfast

Sourdough toast with Pepe Saya butter 8 v

Jam | Vegemite | Marmalade | Peanut butter | Nutella +1 | Ricotta +2

Mckenzie's B&E Roll 13

CHOOSE Smoked tomato relish OR Spicy BBQ sauce **ADD** Extra egg +2 | Hash brown +3 | Avocado +2 | Cheese +2

Simple Avocado Toast 18 (v)

Sesame salt, lemon, chilli oil ADD Soft boiled egg +3 | Scrambled eggs +9 | Prosciutto +7

Kale, Mushroom and Cheese Toastie 18.5 (v)

Gruyere, parmigiano reggiano, ricotta, dijon and thyme

Acai with Seasonal Fruit (v) 12 | 20 (v)

ADD Peanut butter +3

Free Range Eggs with Toast 14

Poached, scrambled OR fried, with Pepe Saya butter and toast **ADD** Gluten free bread +2 | Tomato relish +2 | Avocado +5 Spinach +4 | Mushroom +5 | Roasted tomato +5 | Hash brown (2pc) +5 Halloumi +5 | Bacon +6 | Chorizo +5 | Meredith goat's feta +6 | Smoked salmon +7 | Slow cooked lamb +9

Granola 18 (v)

Mixed berries, seasonal fruit, coconut yoghurt **ADD** Acai +5 | Extra yoghurt +3

Eggs Benedict 25

Poached eggs, fried kale, hash brown, hollandaise CHOOSE Bacon OR Smoked salmon +1

Shakshuka 22 (v)

Baked free range eggs in middle eastern style tomato sauce, feta, dukka, toast ADD Chorizo +5 | Slow cooked lamb +9



Curry Scrambled Eggs 24

Chorizo, crème fraîche, roti, apple & kale slaw

14 Hour Slow Cooked Lamb Hash 26

Fried chat potatoes, macadamia, kale, beetroot hummus, poached egg

Chorizo Omelette 24

Cherry tomato, potato, spanish onion, nduja, parsley

Mushroom Omelette 24 (v)

Enoki & button mushroom, spinach, marinated goat's feta

French Toast 25 (v)

Maple syrup, vanilla ice cream, toasted almonds, seasonal fruit, fairy floss

Lunch from 11ish

Falafel Open Wrap 23.5 (v)

Hummus, labneh, za'atar bread, lettuce, tomato, onion, fresh herbs

Caesar Salad 19

Cos lettuce heart, bacon crisps, croutons, parmigiano reggiano, soft boiled egg ADD Beetroot hummus +3 | Labneh +3 | Halloumi +5 Smoked salmon +7 | Falafel +6 | Grilled chicken breast +9

Fattoush Salad with Chicken 26

Grilled harissa chicken, capsicum, cucumber, crisps soft herbs, labneh, pomegranate molasses

3 Fish Tacos 24

Battered hoki, guacamole, salsa, blue corn tortilla, coriander

Southern Fried Chicken Burger 24

Fresh tomato, house slaw, aioli, chips

Wagyu Beef Cheese Burger 25

Cheese, tomato, lettuce, onion, pickles, chips

