

BREAKFAST

All Day

EGGS YOUR WAY (V)

Scrambled or poached
..... \$13

LOADED AVO (VG)

Smashed avo on sourdough with mung beans, red onion, tomato salad, indian veg kofta balls topped w/ a coconut, mint & coriander sauce
..... \$28

BREKKIE BURGER

Double bacon and scrambled egg with cheese & sauce on a soft potato bun
..... \$12.5

HALOUMI & ZUCHINI BURGER (V)

Toasted haloumi and shaved zucchini, kimchi & egg on a soft potato bun
..... \$14.5

EGGS BENEDICT (V)

Poached local eggs with cream cheese & wilted spinach spread on sourdough toast
..... \$20
w/ bacon \$24
w/ gin cured beetroot salmon \$26
w / haloumi \$25

WAFFLES (V)

Lemon curd ricotta, cinnamon spiced stewed fruit & biscuit crumble
..... \$28

GREEK BREAKFAST SALAD (V)

Fresh mint, buckwheat, puffed quinoa, black currants, toasted seed mix, berry coulis, pomegranate vanilla & Greek yogurt
..... \$24

MAKE IT VEGAN (VG)

w/ coconut yogurt \$27

TURKISH EGGS (V)

Poached eggs, whipped labnah, spiced butter, local mushrooms fried with garlic and thyme, topped with pickled veg, served on sourdough
..... \$29

CROQUETTE TRIO

Served on pesto cous cous w/ sour cream

- Chicken, sun dried tomato and feta
- Caramelised onion, chorizo sausage and ricotta
- Shredded zucchini pumpkin and goats cheese.

..... \$24

SIDES

Kim chi \$4
Beetroot gin cured salmon \$6
Smashed avo \$4
Grilled halloumi \$4
Thyme and garlic mushrooms \$6
Bacon \$4
Hash browns \$4

LUNCH

From 11am

CAESAR SANDWICH

Thick cut brioche bread lightly toasted, grilled chicken, bacon, shaved parmesan, housemade caesar sauce and local mesclun lettuce
..... \$18

BURGUNDY BEEF BURGER

Juicy beef pattie with beetroot, housemade onion jam, lettuce, tomato and dijon mayonnaise
..... \$16
w/ bacon \$20

THAI CHICKEN CAKE WITH VERMICELLI NOODLES SALAD

Thai chicken patty, served with asian herbs and thai dressing topped with chilli
..... \$24
MAKE IT VEGAN (VG)
w/ marinated tempeh \$27

TOMATO GAZPACHO (V)

Roasted miso pumpkin, mediterranean herbed goats cheese and sicilian olives
..... \$20

ETHIOPIAN CURRIED LAMB

Aromatic spiced slow cooked lamb shank, w/ red onion, tomato, lentils and minted yoghurt
..... \$34

SIDES

Zaytoon olives (marinated olives) \$8
Sweet potato fries \$6
Shoestring fries w/ house spiced salt \$6
Truffle parmesan fries \$12

TOASTED

All day toasties on sourdough or soft wholemeal

HAM \$11
Ham, cheddar cheese, tomato, basil pesto

SALAMI \$12
Salami, provolone cheese, roasted capsicum, capers, napolitana sauce

GREEN (V) \$13
Roasted broccoli, kale, jalapeño, avocado

PASTRAMI \$13
Pastrami, dill pickles, cheddar cheese, sweet mustard relish

w/ bio cheese \$3

GROMMETS

Toasties on sourdough or soft wholemeal

RISSOLES	\$9
Chicken rissoles w/ onion & carrot, served with mayonnaise	
WAFFLES	\$9
Waffle w/ ice cream & maple syrup	
TOASTIE	\$9
Mini ham or tomato & cheese toastie	
GREEN CEREAL	\$10
Buckwheat, puffed quinoa & honey	

PASTRY

Available till sold out

PIES OF THE DAY	\$9
Please ask our staff for today's flavours	
HOME MADE PASTRY ROLLS	\$7
• Pork, fennel & chilli roll	
• Chicken, leek, zucchini and fetta	

**All pastries can be served
with a side salad \$5**



WARM DRINKS

Coffee.....	Reg \$5 / Lg \$5.5
Hot chocolate.....	Reg \$5.5 / Lg \$6
Mocha.....	Reg \$5.5 / Lg \$6
Espresso / piccolo / macchiato.....	\$3.5
Turmeric latte.....	Reg \$5 / Lg \$5.5
Chai tea (freshly brewed).....	Reg \$5 / Lg \$6
Chai latte.....	Reg \$5 / Lg \$6
Pot of loose leaf tea.....	\$5

Carefully selected by our tea ladies

Babycino.....	\$1.5
Extra shot coffee.....	50c
Extras: almond, soy, decaf, oat, hemp, lactose free, flavours.....	\$1

COOL DRINKS

Coconut water.....	\$3.5
Kombucha / organic soda.....	\$6
Sparkling water.....	Sml \$5 / Lg \$7
Fresh PLUNGE juice of the day.....	\$8
Noahs Juice.....	\$5.5
Breakfast smoothie.....	\$9
Protein smoothie.....	\$9 w/coffee \$11
Milkshake.....	\$7
Kids milkshake.....	\$3.5
Kids banana smoothie.....	\$5.5

See fridge for selection

COCKTAILS

JASPER AND ELAINES	\$18
Zubrowka Bison grass vodka, creme de peche, passionfruit and cloudy apple	

AMARETTO SOUR	\$18
Disaranno, lemon juice, egg white topped with bitters	

CHARLIE CHAPLIN	\$18
Haymans Sloe gin, Joseph catron apricot brandy and lime	

MARGARITA	\$18
El Jimador reposado tequila, cointreau, agave and lime served on the rocks	

NEGRONI	\$19
Archie Rose Signature Gin, Campari and Dolin vermouth	

DRUMROLL ESPRESSO MARTINI	\$18
El Jimador reposado tequila, Kahlua and Groundswell coffee	

MEZCAL SPRTIZ	\$18
Illegal Mezcal, Herring cherry, organic pineapple & lime soda, fresh mint	

FROM THE TAP

Stone & Wood Pacific Ale.....	\$8
Mountain Goat Aussie Lager.....	\$8
Balter XPA.....	\$9

BOTTLED

Sapparo Lager.....	\$8
Dos Equis XX Lager.....	\$7
Coppers Light Can.....	\$6
Batlow Cloudy Apple Cider.....	\$8

*Please order and pay at
the counter or bar*

MADE FROM GRAPE

SPARKLING / CHAMPAGNE

NV SWIFT SPARKLING CUVEE BRUT

Orange, NSW..... Gl \$11
..... Btl \$55

NV LOUIS RODERER BRUT

Champagne, France..... Gl \$22
..... Btl \$140

WHITE

2021 FARM HAND ORGANIC SEMILLON/ SAUVIGNON BLANC

Monash Valley, WA Gl \$10
..... Btl \$48

2020 PER DIEM PARIO PINOT GRIS

Pokolbin, NSW Gl \$11
..... Btl \$55

2020 TREAD SOFTLY SAUVIGNON BLANC

Yarra Valley, VIC..... Gl \$9
..... Btl \$45

2017 SCARBOROUGH CHARDONNAY

Hunter Valley, NSW Gl \$15
..... Btl \$80

ROSE

2020 TREAD SOFTLY ROSE

Yarra Valley, VIC..... Gl \$13
..... Btl \$60

2019 RAMEAU D'OR ROSE

Cotes De Provence, France Gl \$10
..... Btl \$48

RED

2021 HERO OF ZERO PINOT NOIR

South Australia..... Gl \$14
..... Btl \$69

2017 LES COURTILES COTES DU RHONE

Appellation, France Gl \$13
..... Btl \$68

2018 MARETTI ROSSO LANGHE BARBERA/ NEBBIOLO

Italian Alps, Italy..... Gl \$12
..... Btl \$65

2019 TWO HANDS GNARLY DUDES SHIRAZ

Barossa Valley, SA..... Gl \$17
..... Btl \$88