

BREAKFAST

Toasted sourdough, multigrain or gluten free toast w butter & spreads		Smashed Avocado Meredith feta, parsley, lemon, sumac & pepita dukkah + add a poached egg 2.5 (GFO/VO)	22.5
Toasted Croissants w Barkly's ham & Gruyere or Truss tomato & Gruyere		Shakshuka Baked eggs in a rich tomato and red pepper sauce, topped with Meredith feta, fresh herbs, roasted pepitas and toasted turkish bread (V)	24
Vanilla Bean Oat Porridge w roasted almonds and spiced apple	15	House Cured Ocean Trout w Horseradish creme fraiche, pickled beets, Yarra Valley roe, qukes and a poached egg on dark rye toast	24
Supergrains Granola Passionfruit yoghurt, raspberrry gel & granny smith apple (GFO & VO)	17	Grilled Kefalograviera w 'Ancient grains', broccolini, avocado, pomegranate, fresh herbs and toasted dressed in a sherry vinaigrette	24
"The Godmother" Brioche roll stuffed w scrambled eggs, 'Godmother Chilli', spring onion & mayo (Contains peanuts) + add bacon 2.5	15.5	Free range eggs on sourdough Poached or Fried 3 Egg Scramble	12.5 15
Ricotta Hotcakes Lemon curd, roasted white chocolate, coconut rice crisps, mascarpone, & yuzu meringue	23	Sides	
Fried Chicken & Waffle Southern fried chicken tenders, whipped Chipotlé butter, canadian maple, lime	20	Gluten Free bread 1 Extra egg	2.5ea
Huevos Sucios (Dirty Eggs) Tater tots, jalapeno cheddar, avocado & tomatillo salsa, black beans, fried eggs, chipotle mayo (GF/DFO) + add chorizo 5 + add a Dirty Mary 10	23	Meredith Goat's Feta Vegan Feta	4ea
		Bacon Avocado Hash Browns	
		Slow roasted tomatoes Fresh Rocket Spicy Chorizo Thyme Roasted Mushrooms	
		Tuscan Kale w Pistachio Dressing	6ea
		Grilled Kefalograviera	7
		House cured Ocean Trout	9

LUNCH

Roasted Chicken Sandwich w Sage, onion & bacon stuffing. jus gras, rocket & aioli (GFO/DFO)	16.5
'Grilled Cheese' Sandwich w Golden fried Kefalograviera cheese, rocket, kasundi, avocado and aioli (GFO/VO)	16.5
Crispy Tofu Bun w Red Dragon sauce, pickled daikon & wombok slaw, and kewpie mayo (GFO/VO)	17
Mexican Pork Torta w Slow cooked Achiote pork, pink onions, avocado, crema and shredded lettuce (GFO/DFO)	18
Rockling Fillet Burger Cajun crumbed fried fish fillet, iceberg lettuce, tatar sauce + add American cheese 2	18
Korean Fried Chicken Burger w "Red Dragon" sauce, pickled daikon & wombok slaw, kewpie mayo	18
"Juicy Lucy" Cheeseburger 150gm grass fed beef, American cheese, special sauce and shredded lettuce (GFO/DFO) + add bacon 3	18
+ small side of fries with any menu item	3.5
Large Crunchy Fries w herb salt & aioli	10
Large Tater Tots w ketchup	12

SOFT DRINKS

Coffee By Proud Mary	4.5	Supa Greens Cold Pressed Juice	10
Oat Milk	+50c	- Kale, cucumber, capsicum, cos, apple	
Milk Lab Almond	+50c	- Beetroot, carrot, celery, apple, lemon	
Happy Soy	+50c	- Carrot, apple, orange, lemon, turmeric	
Batch Brew Filter Coffee (ask your waiter for todays offering)	5	Other Juices	7
Archie's Cold Brew	6	Apple	
Iced Latte	6	Orange	
Mork Hot Chocolate - 70% Dark	5	Blood Orange	
Monks Chai	5.5	Fizzy	7
Heal'r Golden Latte w Almond Milk	5.5	Karma Kola	
Tea by Assembly	5	Lemmy Lemonade	
English Breakfast		Gingerella Gingerale	
Earl Grey		Sugar Free Karma Kola	
Peppermint		Remedy Kombucha	
Jasmine Pearls		- Peach	
Sencha Green		- Ginger Lemon	
Lemongrass, Hibiscus & Mint		- Blood Orange Switchel	
Gui Fei - Taiwanese Oolong Tea		Hepburn Springs Sparkling 500ml	
Yue Guang Bai - Chinese White Tea		Something Stronger	
Smoothies (all dairy free)	12	Bloody Mary	16.5
Banana, Date, Tahini Dream		Dirty Mary	16.5
Raspberry Apple & Mint Crush		Aperol Spritz	15
Mango, Mint & Coconut Quench		Espresso Martini	20
Blueberry Coconut Stress Buster		Mandarin Mimosa	16.5
Dark Chocolate & Raspberry Smoothie		Blood Orange Mimosa	16.5
		Pink Grapefruit & Elderflower Mimosa	16.5
		NV Toma Castels Brut Cava	12/50
		Ask your waiter for our Thirsty menu for our full range of beer, wine & cocktails	

Please note a 10% surcharge applies on weekends & 15% on Public Holidays

Sorry, no split bills on weekends, public holidays or during busy periods

A processing fee of 1.5% applies to all card transaction

Please advise staff of any allergies prior to ordering & be kind to the kitchen when altering the menu