

BRUNCH

From 7.30am - 3pm

- Homemade Granola Bowl



greek yoghurt, seasonal fruits, nuts
- Organic Acai Bowl



granola, banana, strawberry, mango, coconut

- thumbs up Avocado Smash on Sourdough



poached eggs, feta, tomato, dukkah

- Eggs Benedict On Toasted Croissant

nitrate free ham | alaskan smoked salmon | spinach | assorted mushroom

- Wholemeal Hotcake



berries, cream, maple syrup, nuts

- Alaskan Smoked Salmon Bagel

mascarpone, lemon, arugula, capers

- thumbs up Eggs Amatriciana

plum tomato stew, nitrate free bacon, avocado, arugula, sourdough

- O'Connor Rump Steak & Eggs



eggs how you like 'em

- Aussie



2 eggs, beans, portobello, tomato, free range pork sausage, nitrate free bacon, sourdough

- Vegan



portobello, kale, tempeh, beans, tomato, avocado, sourdough

- Keto



2 eggs, avocado, portobello, kale, tomato, nitrate free bacon, free range pork sausage

SALADS

From 7.30am - 3pm

- thumbs up Avocado, Quinoa & Feta Bowl



walnut, blueberry, tomato, baby spinach, pomegranate, miso & lemon

- Kale & Lettuce Caesar Salad

bacon, anchovies, poached egg, parmesan, sourdough crostini

- Arugula & Cranberries



avocado, grana padano, walnuts, lemon mustard vinaigrette

- Spiced Cauliflower



pomegranate, avocado, almonds, red cabbage, mint yoghurt & molasses, sumac spice

- Add To Your Salad

Homemade Falafel



Alaskan Smoked Salmon

Bostock Brothers Organic Chicken

Tempeh



5

8

6

5

- Soup of The Day



sourdough or gluten-free bread

SIDES

- Sourdough

6

2 Barossa Eggs

5

Free Range Pork Sausage



7

Nitrate Free Bacon



7

Avocado

6

Portobello 'Shroom



7

Baked Beans



6
- MAINS
- From 11.00am - 3pm
- Fish & Chips

sustainably farmed sea bass

served either battered or pan seared
- Seared Akaroa Salmon



romesco, grated nutmeg, fennel salad, chives
- thumbs up Ox Cheek & Mushroom Pappardelle

plum tomato stew, locally grown "mushroom buddies" pearl oyster mushrooms, grana padano
- Forest Mushroom Spaghetti

pecorino, assorted mushrooms, asparagus
- thumbs up Bostock Brothers Organic Chicken Breast



brown rice, carnaroli rice, plum tomato stew, celeriac, asparagus, kale, feta
- SANDWICHES ON BRIOCHE
- thumbs up Tuna Cheese Melt

avocado, green olive, onion, cheddar
- B.L.A.T.E

nitrate free bacon, lettuce, avocado, tomato, egg, cheddar, homemade BBQ sauce
- BAKERY
- Vegan Peanut Butter Cookie



5

Chocolate Sea Salt Cookie

4

thumbs up Vegan Banana Bread Slice



4

Cranberry Scone With Butter & Jam

5.5
- VIENNOISERIE
- Croissant with Butter & Jam

6

Pain Au Chocolat

5.5

Ham And Cheese Croissant

11
- MUFFINS
- thumbs up Blueberry

6

Vegan Chocolate



7

Muffins & Slices Made w/o Gluten

Orange & Almond



7

Avocado & Apricot



7

By 'Oh My Goodness!'

Chocolate Pound Slice



7

Vegan Lemon Raspberry Slice



7
- DESSERTS
- thumbs up Yakult Peach Snapps Mousse

10

Old Fashioned Carrot Cake



12

NY Cheesecake

12

Black Sesame Opera



12

thumbs up Caramel Chocolate Banana Tart

12

Chocolate Flourless Praline



10
- Made without gluten ingredients
-
- Contains Nuts
-
- Dairy-free
-
- Vegan
-
- Must Try
-
- Available at Butchery
-
- All prices are subject to prevailing GST and 10% service charge.
- Despite every effort, small traces of egg, meat, seafood, flour and nuts may cross contact. If you have an allergy, please approach our team for assistance before ordering.

WINES

Sparkling

Jean-Noel ‘Haton’ | Brut Reserve
Champagne, France

White

Gill Estate ‘Rivah’ | Sauvignon Blanc
Murray Darling, Australia

Giordano | Pinot Grigio
Veneto, Italy

Rose

Snake and Herring ‘Tainted Love’ Rose
Margaret River, Western Australia

Red

Gill Estate ‘Rivah’ | Malbec
Murray Darling, Australia

Carlos Serres | Rioja Reserva
Rioja, Spain

Maison Jaffelin | Cote De Beaune
Burgundy, France

Please see our extensive wine selection in retail, choose any bottle, and enjoy it in our dining outlets for zero corkage.

BEER

Draught Beer

Specific Gravity, Lager, 4.5% 12
Specific Gravity, IPA, 5.8% 12

Cans

Dingo Lager 4.5% 10
Running with Thieves, XPA, 4.6% 12
Running with Thieves, Hazy Pale Ale, 5.6% 13



Events & Celebrations

Farmers Markets Wine Dinners Workshops
Check out our latest events or enquire about corporate functions & celebrations

gls / btl CLASSIC COCKTAILS 13
All Natural & Organic

Sangria
grenache, orange, apple, rum

Bloody Mary
vodka, frankie’s bloody mary recipe

Aperol Spritz
aperol, prosecco

Mojito
rum, lime, mint, brown sugar

Negroni
gin, campari, sweet vermouth

Bellini
fruits, prosecco

Tommy’s Margarita
tequila, agave, lime

GIN & TONIC 15

Hendricks
cucumber & basil

Never Never
dehydrated lime

Monkey 47 Sloe
white chrysanthemum & lemon

SELTZERS

R.W.T Passionfruit Cosmo Seltzer, 12
Australia, 4.5%

R.W.T Watermelon Mint Seltzer, 12
Australia, 4.5%%

THIRST QUENCHERS 9

Grapefruit & Hibiscus Lemonade
Orange & Lavender Earl Grey Iced Tea
Watermelon Basil & Mint
Whole Young Thai Coconut

FRESHLY SQUEEZED JUICES 9

 
Orange / Granny Smith Apple /
Watermelon 

Green Juice
cucumber, apple, celery, kale

Vitamin C
orange, carrot, apple, ginger

ORGANIC SODA 9

Kombucha
Organic Cola 

Akesi Probiotic Berry Spritzer
Akesi Probiotic Turmeric Tonic

SMOOTHIES 15

Beets by Dre 
acai, raspberries, cashew butter, chia, oat
milk, organic beetroot

Tropic Thunder
pineapple, turmeric, mango, coconut,
honey, almond mlk

James Green
nuzest good green vitality, granny smith,
avocado, lemon, spinach, mint, honey,
almond milk

Keto Bonito
collagen peptides, avocado, valrhona cocoa,
almond butter, stevia, almond milk

BLACK COFFEE reg / large

Espresso 5
Long Black 6 / 8
Pour Over 6

WHITE COFFEE reg / large

Macchiato 6
Piccolo 6
Flat White 6 / 8
Latte 6 / 8
Cappuccino 6 / 8
Mocha 

Mr Bucket Chocolate 
india, 65% cocoa
philippines, 72% cocoa


Oat / Almond / Soy Milk 1
Extra Shot Of Espresso 1
Iced 1

SUPER LATTES 8 / 10

Golden Turmeric
fresh ginger, cinnamon, honey, oat milk

Matcha
maple syrup, oat milk

Chai
spiced chai, oat milk

TEA 8

English Breakfast, Earl Grey, Chamomile,
Mint, Green, Lemongrass & Ginger

STILL & SPARKLING WATER 1

\$1 per person free flow

100% of the proceeds of every water charge goes towards planting the Little Farms forest, which you can see by scanning the QR code.



Nutri-Grade is based on default preparation (before addition of ice)



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