

Breakfast

7AM – 11.30AM (Saturdays 2PM)

Spanish eggs*

2 baked eggs, capsicum, eggplant, lentils, Persian feta 18
Add – Chorizo 21

How much bacon is too much*

Toasted bagel smothered in bacon jam, roquette, 21
crispy smoked bacon, poached egg,
caramelised onion mayo, bacon dust

Bubble & squeak *

With millionaire's bacon, poached egg, hollandaise 21
Or
With sautéed mushrooms, spinach, vegan dill mayo 19

Benedict *

Smoked ham, toasted English muffin, 18
poached eggs, hollandaise

Avocado *

Poached egg, multigrain toast, tomato, radish, 19
dukkah & Persian feta

Sides

Millionaires bacon, Smoked salmon, 7
Avocado, Persian feta 5
Egg, Bacon, Tomato, Mushroom, Sausage, Spinach, 4
Hash brown, Baked beans 4
Toast (1 Slice) Hollandaise 3

Granola

Baked in house, fresh fruit, coconut milk yoghurt 12

Grazer *

2 fried eggs, bacon, sausage, grilled tomato, 23
mushrooms, toast, baked beans, hash brown

Eggs *

Scrambled, Fried, Poached. Served with toast 12

Acai bowl *

Acai berries, banana, almond milk, fresh fruit, 14
coconut & roasted nuts

French toast

Maple butter, caramelised apple compote, 18
toasted pecans

Zucchini fritter *

Smoked salmon, turmeric yoghurt, pea shoots, 20
& a poached egg

Raw Broccoli *

Falafel, vegan toasted sesame aioli, carrot pickle 19

*Gluten free options are available – G/F bread \$2.50 supplement

Lunch

11.30AM – 2PM

Brisket* 25

Slow cooked beef brisket, charred corn slaw, house BBQ sauce & fries

Penne pasta 21

Braised beef ragu, rosemary, sundried tomato, parmesan

Tart 20

Roasted pumpkin, caramelised onion, Persian feta, pine nuts & pomegranate

Bubble & squeak* 21

With millionaire's bacon, poached egg, hollandaise
Or

With sautéed mushrooms, spinach, vegan dill mayo 19

Chicken burger* 20

Charred chicken breast, tomato relish, milk bun, cheddar, aioli, fries

Add bacon +4

Add millionaire's bacon +6

Bagel* 20

Grilled bagel, chickpea houmous, roast beetroot, hazelnut aioli, crispy egg

Additions

Bowl of fries 7

Avocado, egg 4

Soup* 13

With toasted sourdough (See specials board)

Sandwiches* 16

Fresh or toasted on sourdough, multigrain, wholemeal, Turkish, gluten free.

Chicken breast, avocado, tomato, pesto
Roast capsicum, ricotta, spinach, pine nuts
Corned silverside, mustard mayo, Monterey jack
Chicken breast, smoked bacon, aioli
Salami, black olive, red onion, Swiss cheese

Steak Ciabatta* 21

Seared rump steak, red onion relish, roquette, fries, aioli

Graze Steak* 25

Seared rump steak, red onion relish, roquette, aioli, mushroom, blue cheese, BBQ sauce, fries

Arancini 18

See our specials board for today's choice

Raw Broccoli * 19

Falafel, vegan toasted sesame aioli, carrot pickle

*Gluten free options are available – G/F bread \$2.50 supplement

Coffee.

Will&Co 808 Blend

Carefully sourced 100% Arabica beans of
Guatemalan & Brazilian origins

Black coffee	4
Large	+0.50
White coffee	4.30
Large	+0.50
Single Origin	+1
Pour over / French Press	6.50
Cold Brew	6.50
Affogato	6.50
Iced Coffee / Coffee milkshake	6.50
Alternative Milk options	
Lactose free, Soy, Almond milk	
Regular	+0.30
Large	+0.50

Tea

Ceylon Tea Bush

Pot of Tea	4.50
Teas & infusions	
Ruhuna (Breakfast tea) / Uva (Afternoon tea) / Earl grey / Black mint / Ginger peach / Chai / Ceylon green / Pomegranate	
Caffeine free teas	
Honey rooibos / Naturally calm / Lemongrass rosehip / Passion berry / Chamomile lemon / Supermint	
Iced tea	6.50
Chai latte	4.50
Large	+1

More Drinks

Hot Chocolate

Large

Marshmallows

4.30

+50

+30

Milkshakes

Strawberry / Chocolate / Banana /

Caramel / Vanilla

Lactose free

5.50

+1

Mineral water

Still or Sparkling

250ml

750ml

4

7

Kombucha

Original / Apple crisp / Ginger lemon /

Cherry plum / Raspberry lemonade /

Lemon, lime & mint

5

Carbonated

4.50

Pepsi / Pepsi max / Lemonade / Ginger Beer

Bravo – Blood orange / Passionfruit /

Lemon Lime bitters

Noah Juices

4

Apple & Peach

Emma & Toms juices

4.50

Orange / Green power / Karmarama /

Pineapple / Cloudy apple

Freshly squeezed

7

Wine & Beer

Gapsted, Tobacco Road, Prosecco 12.50 Piccolo 200ml

Vibrant aromas of citrus, apple & pear leading to a fresh crisp palate and delicate bubbles.
A seriously easy drinking prosecco from King valley, Victorian high country

Starborough, Sauvignon Blanc

Marlborough, New Zealand

A pure & classy Marlborough Sauvignon Blanc concentrated passionfruit, gooseberry aromas & mineral characters. Crisp lingering finish

Glass 10
Bottle 49

Mount Langi, Pinot gris, Billi Billi

Victoria, Australia

Fragrant fresh lime with spiced pear & subtle white florals. A fine acid structure completes this wine delivering balance & length

Glass 10
Bottle 49

Terraced Hills. Pinot Noir

Adelaide hills, South Australia

Alive with scents of liquorice, plum & blackcurrant. Medium bodied with lovely freshness.
Soft & suave with fine tannin

Glass 10
Bottle 50

Beer

Peroni Red ABV 5.1% 8.50

Mornington Pale Ale ABV 4.7% 9.50

Flying brick original cider ABV 4.3% 8

Prickly Moses, Otway light 2.9% 9

Spritz

By Sofi
Lemon & elderflower, White peach & ginger 9

Cocktails

Espresso Martini 18

Mimosa 15

Bloody Mary 18