

All Day Menu

Please Note: There is a 10% surcharge on weekends
Apologies—NO SPLIT BILLS ON WEEKENDS

Eggs Your Way: Poached, Fried or Folded On Buttered Sourdough (GFO, V) Sides—Add To Any Dish:	\$13
+ Hash Brown	\$2.5
+ Kyle’s Chilli Jam	\$2.5
+ Roasted Cherry Tomatoes	\$3.5
+ Medley of Mushrooms	\$4
+ Half Avocado	\$4.5
+ Kale	\$3
+ Smoky Hollandaise	\$2.5
+ Poached Egg	\$3.5
+ Bacon	\$5
+ Chorizo	\$6
+ Cured Salmon	\$7
Apple Crumble Rice Pudding: w Cinnamon Apples, Currants + Biscoff Crumb (VEO)	\$15
Smashed Avocado on Buttered Sourdough Toast w Roasted Pumpkin, Crispy Kale + Whipped Goats Feta (GFO)	\$20
Warm Nourish Bowl: Mixed Grains, Roast Pumpkin, Crisp Kale, Broccolini, House Pickle, Hummus + Garlic Tahini (VE)	\$24
Truffled Mushroom Toast: w Chilli Jam, Garlic Tahini + Smoked Almonds (VE, GFO)	\$16
Chilli Scramble: Soft Folded Eggs, Chilli Jam, Chives + Parmesan on Buttered Sourdough Toast (GFO)	\$18
Turkish Eggs: Poached Eggs on Garlic Yoghurt Chilli Butter, Pickled Red Onion, Sumac + Chives w Buttered Sourdough Toast (GFO)	\$22
Winter Greens Open Omelette: Sauteeted Broccolini, Crisp Kale, Pickled Red Onion, Whipped Goats Feta & Chives on Buttered Sourdough Toast (GFO)	\$23
Sweet French Toast: Brioche w Cinnamon Poached Apple, Maple Syrup, Biscoff Crumb Vanilla I/C	\$24
Eggs Benny: Brioche French Toast w Poached Eggs Smoky Hollandaise, House Pickles + your Choice of: —Truffled Mushrooms —Bacon —Smoked Salmon —Slow Cooked Beef Brisket	\$22 \$25 \$27 \$26
Schnitzel: House Made Herb Chicken Schnitzel + Honey Mustard Slaw	\$25
Beef Brisket Burger: w American Cheddar, Honey Mustard Slaw + House Pickles on Toasted Milk Bun Served w Fries	\$28
Loaded Wedges w Mexican Cheese , Chipotle Mayo, Sour Cream, Spring Onion + House Pickles Add Bacon Add Chorizo	\$16 \$4.5 \$6
FRENCH FRIES Small Hot Fries Large Hot Fries + Chilli Jam Mayo	\$6 \$9 \$2.5

Drinks

Espresso	\$4
Cap/FW/Latte/LB	Small \$5.5
Hot Choc/Hot Mocha/Chai/Matcha	Medium \$6.5
	Jumbo \$7.5
Extra Shot/Decaf/Soy/Almond/Oat/Chai Leaves	+0.80
Pot of Loose Leaf Tea	\$5.5
English Breakfast/Earl Grey/Green/Lemongrass & Ginger	
Babyccino	\$2.5
Puppaccino	\$3.5
Iced Drinks	
Cold Brew	\$6
Iced Latte/LB/Chai	\$7
Add Ice Cream	\$2.5
Add Cold Foam	\$2
Iced (Oat) Matcha	\$8.5
Iced Matcha w Coconut Water	\$9.5
Mango, Strawberry or Blueberry Iced (Oat) Matcha	\$12
Milkshake	\$8
—Choc/Vanilla/Strawberry/Blue Heaven	
Banana Smoothie	\$10
Mango + Banana + Passion Fruit Smoothie	\$10
Dragon Fruit Smoothie + Greek Yogurt + Protein Shot	\$10
+ Plant Based Vanilla Protein Shot	\$2.5

Counter (Until sold out)

Plain Croissant	\$5.5
Almond Croissant	\$6.5
Almond + Chocolate Croissant	\$7.5
Indulgent Cookie	\$5.5
Cinnamon Scroll	\$6.5
Basque Lemon Cheese Cake	\$8

Kids (12yrs and under)

1 Egg on Toast (Poached, Fried or Folded)	\$8
1 Slice of French Toast + Fresh Banana + Vanilla Ice Cream & Sprinkles	\$10
Crumbed Chicken Strips + Fries	\$10
Beef Brisket Slider: American Cheddar + Ketchup On a Brioche Bun w Fries	\$10
Hummus Bowl: Broccolini + Fried or Poached Egg	\$12
Small Hot Fries	\$6
Large Hot Fries	\$9
Add Chilli Jam Mayo	\$2.5
Mini Milkshake	\$5
—Choc/Vanilla/Strawberry/Blue Heaven	
Babyccino with Marshmallow	\$2.5

Wine

Wine	Region	Glass	Bottle
Tar & Roses N.V. Prosecco	King Valley	\$15	\$46
LaLa Land Pinot Gris Petite D’Amour Rose By Rameau	Nth West VIC	\$15	\$44
D’Or IGP Mediterranee	FRANCE	\$15	\$45
In Dreams Chardonnay	Yarra Valley	\$16	\$52
Sticks Pinot Noir	Yarra Valley VIC	\$16	\$46
Motley Cru Shiraz	Central VIC	\$16	\$48

Beer

Carona w Lemon	\$16
Stone & Wood Pacific Ale	\$15

Cocktail

Aperol Spritz	\$15
Mimosa	\$14

Retail (to take home)

Kyle’s Chilli Jam	\$10
Alternative Dairy Oat Milk	\$6
Happy Happy Soy Boy	\$6
Milk Lab Almond	\$6
Milk Lab Lactose Free	\$6
Coconut Water	\$6
Riverina Milk—Full Cream or Lite	\$6

- Vegetarian (V)
- Vegan (VE)
- Vegan Option (VEO)
- Gluten Free (GF)
- Gluten Free Option (GFO)

LittleWolf