All Day Menu

Please Note: There is a 15% Surcharge on Weekends + Public Holidays

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Eggs Your Way: Poached, Fried or Folded	
On Buttered Sourdough (GFO, V)	\$11
Sides, Add To Any Dish: + Hash Brown	\$2.5
+ Kyle's Chilli Jam	\$2.5
+ Hollandaise	\$2.5
+ Poached Egg	\$3
+ Kale + Bacon	\$3 \$4.5
+ Chorizo	\$6
+ Charred Seasonal Greens	\$5
+ Roasted Cherry Tomatoes	\$3.5
+ Medley of Mushrooms + Half Avocado	\$4 \$4.5
+ Fried Chicken	\$5
House Made Corn Bread: Served Warm	
w Whipped Butter + Honey	\$8
Summer Bircher: Oats Soaked In Maple + Coconut	
Yoghurt w Candied Walnut + Seasonal Fruit (GF, Ve)	\$13
Breakfast Hash: Crispy Fried Potatoes +	
Mushrooms Topped w Two Poached Eggs,	
Heirloom Tomato, Avocado + Fresh Herbs (GF, V)	\$20
Southern Benny: All House Made Pastrami + Corn	
Bread Topped w Poached Eggs, Smokey	٥٥٦
Hollandaise + Pickled Zucchini	\$25
Avocado Toast: Fresh Avocado, Smashed Peas,	
Seasonal Radish, Fresh Herbs + Lemon Oil, Toasted Seeds + Crumbled Goats Cheese On Buttered	
Multigrain. (VeO, GFO)	\$18
Breakfast Greens: Charred Seasonal Greens, Beetroot Hummus, Toasted Seeds + Two Poached Eggs.	
(GF)	\$19
Sweet Waffle: Belgian Waffle w Vanilla Ice Cream,	ĊOO
Seasonal Fruit, Candied Walnuts + Lime Syrup (V)	\$20
Hot + Dirty Waffle: Belgian Waffle w Hot Honey	
Fried Chicken, House Made Pickles + Slaw	\$22
Classic Reuben: House Made Pastrami On Rye w	
Swiss Cheese, House Made Pickles, Sauerkraut	Ċ16
+ Russian Dressing	\$16
Mushroom Reuben: Roasted Field Mushrooms On	
Rye w Swiss Cheese, House Made Pickles, Sauerkraut + Russian Dressing (V)	\$15
Sauer Raut - Russian Diessing (V)	ŲΙΟ
Cajun Prawn Po-Boy: Cajun Spiced Prawns, Mayo,	A
Lettuce + Tomato On a Toasted Brioche Roll	\$17
Wagyu Cheese + Bacon Burger: Rangers Valley Wagyu	
Beef, American Cheddar, Smoked Bacon, Onion	\$25
Jam + Mayo On a Milk Bun w Shoe String Fries	920
Small Hot Fries	\$6
Large Hot Fries	\$9 \$2.5
+ Chilli Jam Mayo	\$2.5

Drinks

Espresso		\$4
Cap/FW/Latte/LB	Reg	\$4.8
	Large	\$5.7
	Jumbo	\$6.5
Hot Choc /Hot Mocha / Chai	Reg	\$5
	Large	\$5.8
	Jumbo	\$6.5
Extra Shot/Decaf/Soy/Almond/Oat		+.60
Pupacino		\$3.5
Babyccino		\$2.5
Cold Brew		\$6
Iced Latte/LB/Chai		\$7
With Ice Cream		\$8.5
Milk Shake		\$8
Fruit Smoothie		\$9.5
Banana Smoothie		\$9.5
Mango, Banana + Passion Fruit		\$10
Soft Drinks Emma & Toms		\$4-5.5
Spider with Portello or Raspberry Lemonade		\$7

Counter (Until Sold Out)

Hot Jam Donut	\$3
Almond Croissant	\$6.5
Plain Croissant	\$5.5
Indulgent Cookie	\$5.5
Served warm with Ice cream	\$9
Cinnamon Scroll	\$6.5

^{*} Please see counter for daily specials

Kids (12 Years + Under)

1 Egg on Toast (Poached, Fried or Folded)	\$8
Belgian Waffle, Ice Cream, Sprinkles + Maple Syrup	\$10
Beef Slider: Cheese + Tomato Sauce On a Brioche Bun w Fries	\$10
Grilled Chicken Slider: Cheese + Tomato Sauce On a Brioche Bun w Fries	\$10
Mini Milkshake Babyccino with Marshmallow	\$5 \$2.5
Small Hot Fries Large Hot Fries	\$6 \$9

V - Vegetarian VE - Vegan GF - Gluten Free GFO - Gluten Free Option

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Retail

Kyle's Chilli Jam	\$10
Oat Milk	\$6
Нарру Нарру Soy Boy	\$6
Milk Lab Almond	\$6
Milk Lab Lactose Free	\$6
Raw C Coconut Water	\$6
Riverina Milk - Skinny	\$5.5
Single Origin Killer Bee 1kg	\$55
Single Origin Killer Bee 250g	\$24
AWOL (Decaf Beans) 1kg	\$56
AWOL (Decaf Beans) 250g	\$25

Happy Hour

Friday, Saturday and Sunday 2pm till close

Wine + Bubbles	\$7
Beer + Seltzer	\$7
Aperol Spritz	\$10
Mimosa	\$9
Spicy Vodka Pash	\$9
Small Hot Fries	\$6
Large Hot Fries	\$9
+ Chilli Jam Mayo	\$2.5

Bottomless Brunch

Friday, Saturday + Sunday From 10am \$5

Any Menu Dish + Bottomless Prosecco, Mimosas Spicy Vodka Pash or Spritz For 1.5 Hours.

It's one in, all in for the table.



Wine

Wine	Region	Glass	Bott
Tar & Roses N.V. Prosecco	King Valley	\$9.5	\$40
LaLa Land Pinot Gris	Nth West VIC	\$10	\$43
In Dreams Chardonnay	Yarra Valley	\$12	\$45
Alkoomi Sauvignon Blanc	Franklin River WA	\$10	\$42
Alkoomi Sauvignon Blanc	Trankiii kiver wa	ŲΙΟ	Ų42
Petite D'Amour Rose			
By Rameau			
D'Or IGP Mediteranee	FRANCE	\$9	\$39
Sticks Pinot Noir	Yarra Valley VIC	\$11	\$40
Aquilani Sangiovese	Tuscany ITALY	\$13	\$50
Motley Cru Shiraz	Central VIC	\$11	\$40
Beer and Seltzer			
Wolf of the Willows			
Independently Brewed in M	Mordiallic		
Crisp Lager - Low Cal			
Subtle Citrus Hop Notes +	a Light, Dry Profile	\$12	
Wolf PUP			
Hazy Pale Ale Light on Malt	t with Fruity Hone		
Tasty and Mashable	t with Fully HOps	\$11	
rasty and mashable		ŞII	
XPA—Extra Pale Ale			
Passionfruit, Citrus with sub	otle Biscuity Malt	\$12.5	
Wolf of the Willows Hard Se			
Alcoholic Sparkling water-	-All Natural,		
Low Sugar, Low Calorie an	d Vegan Friendly		
Sanyad ayar laa Agus Baar	rio Colo	\$11	
Served over Ice Aqua Boog			
The Pacific— Mango and P	ппеарріе	\$11	
Cocktails			
Aperol Spritz		\$15	
Mimosa		\$13	
Spicy Vodka Pash		\$13	
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