

COFFEE

COFFEE BLEND ESPRESSO

Black/White - 4.2 / 5
Espresso - 3.5
Piccolo - 4
Macchiato - short -4 long - 4.5
Iced-coffee Iced Chocolate - 7.5
Affogato - 6
Extra Espresso Shot - .6

Hot Chocolate - 4.5 / 5
Bondi Chai Latté - 4.5 / 5
Extras Soy L/free - .6 Almond - 1

Tea Tonic - 4.5
English Breakfast
Apple Tea
Glew Tea, Ginger & Lemongrass
Green Tea
Peppermint Tea
Chai Tea Brewed with Milk - 6

SHAKES

Choc / Straw / Car / Van - 7.5
Frappe, Caramel, Espresso - 8
Smoothie's
Mango, Banana, Coconut, Frozen
Yoghurt & Juice - 9 GF
Pina Colada, Pineapple, Coconut
Milk, Banana, Milk, Maple - 9 GF

COLD DRINKS

House Sparkling Water
Glass - 3.5 Bottle - 6.5
Cold Pressed Juice Orange or Apple - 7.5
Coke/Diet/No Sugar - 5

Daylesford flavoured mineral water
Blood Orange/Pink Grapefruit/
Organic Lemon Lime Bitters/ Lemon - 5

Billson's Classic Soda 165 Years New
Ginger Beer/ Lemonade/ Sarsaparilla/
Portello/ Raspberry Vinegar - 5

BEER

Mountain Goat Steam Ale - 8.5
Stone & Wood - 8.5
Furphy all Victorian - 7.5
Corona - 7.5
Carlton Dry - 7.5
Great Northern Mid - 7.5
Boags Premium Light - 7.5

CIDER

Local Alpine Cider Sweet/Dry - 9

WINE

WHITE

La La Land Pinot Gris 2017 - 7.5 / 28
Buller's Rutherglen Sauvignon Blanc
2018 - 7.5 / 28
Cofield Chardonnay 375ml 2019 - 16

RED

Buller's Rutherglen Cabernet
Sauvignon 2017 - 9 / 35
Cofield Shiraz 375ml 2017 - 16

SPARKLING

Dal Zotto Pucino Prosecco - 8 / 38
Chrismont Frizzante 2017 - 32

Mimosa - 12
Aperol Spritz - 15
Espresso Martini - 18
Liqueur Affogato - 14



ALL DAY BREAKFAST

Breakfast from 7:00am

Artisan Bakery Sourdough Toast with Cultured Butter & Local Preserves GFO - 8 Milawa Fruit Sourdough - 9

Free Range Eggs on Sourdough Poached or Fried - 12 Scrambled - 12.9 Add Sides

Mandarin Panna Cotta, Coconut Milk, White Chocolate Aero, Basil GF DF V - 17.9

Ricotta Vanilla Hotcake, Honeycomb, Confit Orange, Rose, Chantilly Cream, Organic Maple - 19.9

House Granola Bowl, Cacao Nibs, Coconut Yoghurt, Figs, Milk GF DFO - 17.9 VO Add Almond Milk 1

Shakshuka, Middle Eastern Baked Eggs, Cashew Sour Cream, Sourdough VO Tofu, DF GFO - 19.5

Breakfast Board, Smashed Avo, Poached Egg & Dukkah on Toast, House Granola, Coconut Yoghurt & Berry Jar, Hash brown, Beetroot Hummus & Cold Pressed O/juice - 21.9

Avo Smash, Toasted Honey & Oat Bread, Poached Eggs, Vine Cherry Tomatoes, Harissa Labne, Grilled Haloumi, Dukkah, Pomegranate - 22

Hash Brown Benedict, Double Smoked Leg Ham, Beetroot Hummus, Poached Eggs & Seeded Mustard Hollandaise GFO - 21.9 Benedict Smoked Salmon Option -25.9

BeanStation Breakfast, Poached Eggs, House Hash Brown, Chorizo, Garlic & Thyme Mushrooms, Vine Tomato, Spinach & Grilled Haloumi - 25

#No menu changes during busy times. Please notify staff of allergies or dietary requirements. #

LUNCH

From 11:00am

Soba Noodle Bowl, Pork Broth, Crispy Enoki Mushrooms, Braised Ham Hock, Burnt Garlic, Sesame, Soybean DF GF - 22.9

Paprika Salt Calamari, Kipfler Potato, White Bean Puree, Chorizo, Charred Corn Salsa, Lime - 25

Chicken & Roasted Parsnip Salad, Ancient Grains, Apple, Smoked Yoghurt, Pomegranate Dressing GF - 22.9

Sticky Korean Fried Cauliflower, Asian Greens Kimchi & Brown Rice Stir Fry, Kewpie Mayo VG DF - 20

Hoi Sin Glazed Pork Belly Burger, Wasabi Mayo, Asian Herb Salad, Pickled Carrot, Thick Cut Chips - 25

Chinese Spiced Beef Cheek, Sichuan Pepper, Gai Lan, Potato Mash, Crispy Shallots GF - 26.9

SIMPLE AND SIDES

> Formichi Bacon - 5.5 Chorizo - 4

> Avocado - 4.5 Baby Spinach Leaves - 3.5

> Seeded Mustard Hollandaise - 4

> Smoked Salmon -6.5

> Garlic & Thyme Mushrooms - 5

> House Made Hash Brown - 4.5

> Haloumi - 4

> Thick Cut Chips with Garlic Aioli - 8.5

Please Note 10% Surcharge Applies on P/Hol
EFT Transactions Surcharges May Apply#

