



## Apéritif

ACE - Carrot, Orange, Chilli, Honey, Lemon \$10

The Orange - Fresh Orange Juice \$8.5

Mela - Apple, Lemon & Ginger \$10

Bellini - Prosecco, Peach Purée \$13

Mimosa - Prosecco, Orange Juice \$13

Bloody Mary - Vodka, Tomato, Chilli, Lime, Celery \$16

Mr Black Martini - Mr. Black, Vodka, Espresso \$19

Seasonal Fruit \$9.5 GF (V)

+ chia yoghurt \$2

Grain Organic Sourdough Toast \$6.5 (V)

Choose your condiment

+ Gluten Free available

jam, vegemite, peanut butter, honey, nutella

Raisin Toast \$6.5 + whipped ricotta & honey \$2.5 (V)

Banana & Walnut Loaf w/ Whipped Butter \$9 (V)

Oatmeal Porridge \$17 (V)

Roast Almond, Pistachio Praline, Banana, Fresh Berries,

Roast Coconut, Honey & Almond Milk

Breakfast Bowl \$18 GF (V)

Kale, Quinoa, Brown Rice, Sweet Potato, Caponata, Pickled Slaw, Toasted Pepitas

+ poached free range egg \$3

Hotcakes \$15 (V)

Ricotta & Mascarpone Hotcakes w/ Mixed Berries, Vanilla Bean Ice Cream

Avo Bruschetta \$15 (V)

Smashed Avocado, Hummus, Seeded Dukkah, Pomegranate, Goat's Cheese

Brekkie Bun \$15

Bacon, Free Range Egg, Cheddar Cheese, Hash Brown, Tomato Sauce

Baked Eggs \$19

Mediterranean Baked Eggs in Tomato, Chorizo, Ricotta, Roast Capsicum, Herbs

Fritters \$19 (V)

Corn & Zucchini Fritters, Mint Labna, Roast Tomato & Olive Salad

Eggs Your Way w/ Grain Organic Sourdough Toast \$12

Scrambled, Poached, Fried

Sides on next page

## Sides

Free Range Egg	3	Smashed Avocado	4.5
Whipped Ricotta	2.5	Grilled Haloumi	4.5 each
Chorizo	4.5	Miso Mushrooms	4
Bacon	4.5	Baked Beans	4
Cheddar Cheese	2	Hash Brown	3.5
Goats' Cheese	3.5	Prosciutto	4
Roast Tomato	4		

## From 11am

Calamari Fritti w Roast Garlic Aioli \$22

Burrata, Roast Fennel, Radicchio, Tomato, Croutons \$19 (V)

Spicy Pork & Fennel Sausage Pastry w Tomato Salsetta \$18

Gnocchi Sorrentina \$25 (V)

Tagliatelle, Lamb Ragu', Pecorino, Mint \$28

Spaghetti, Kale Miso Pesto, Tomato, Olives, Zucchini \$25 (vegan)

Linguini, Snapper, Olives, Cherry Tomato, Garlic, Chilli, Basil \$29

Cheese Burger - Premium Grass-fed Beef, Bacon, Cheddar, Herb Mayo,  
Tomato Relish w/ Fries \$22

BBQ Lamb Ribs, Mint Labna, Zucchini Slaw \$32 GF

Herbed Chicken, Faro, Mixed Leaf, Tomato, Spring Onion, Avocado Salad \$22 GF

*gluten free pasta available on request*

## Kids

Eggs as they like w/toast \$8.5

Toast w/spread \$5

Yoghurt w/strawberries \$6.5

Chicken Schnitzel w/ fries \$15

Spaghetti Bolognese \$15

Fries \$6

## Shakes \$8.5

Banana & Honey, Salt Caramel, Chocolate

## Coffee by ALLPRESS

Espresso, Long Black, Macchiato, Piccolo \$4

Flat White, Cappuccino, Latte, Mocha, Hot Chocolate, Chai Latte \$4.5

Iced Coffee/Chocolate \$6.5

Almond Milk, Soy, Double Shot .50¢

## The Rabbit Hole Organic Tea \$5.5

Breakfast Blend, Refresh – a – Mint, Rabbit Chai, Ginger Snap, Dragonwell, Tiramisu