

BREAKFAST

Stone-baked Breads (V, *VE,) Stone-baked Sourdough / Multigrain / Pumpkin (butter, house-made raspberry & strawberry jam or peanut butter)	11.9
Fig and Apricot Toast (V) Butter, local honey	12.9
Posh Crumpets (V) With mascarpone, strawberry jam, butter	13.9
Eggs on Toast (*VE) Poached, fried or scrambled on lightly buttered Stone-baked Sourdough / Multigrain / Pumpkin + Vegan Scrambled instead of eggs	16.9 +3.0
Acai Bowl (V) Acai berries, seasonal fruits and granola	25.9
Chilli Scramble (Hot) Free-range eggs, chorizo, fresh chilli, creamy fetta, fried shallots, siracha sauce, served on multigrain sourdough	24.9
Brioche French Toast (V) Caramelised banana, marscapone, local fruit & berries, house-made salted caramel, chocolate soil	26.9
Buttermilk Hotcakes (V) Mixed berry compote, oreo & almond crumble, hibiscus poached pear, mayple syrup, vanilla icecream, Spiced mixed nut dukkah	26.9
Breakfast Burger Crispy bacon, fried free-range egg, tomato relish, spinach, hollandaise, brioche bun, cheese + 180G Wagyu Beef Patty	24.9 +6.0
Pulled Beef Benedict American-style slow cooked brisket, poached free-range eggs, spinach, hollandaise, 2 potato rosti Swap for smoked bacon instead of pulled beef +2	28.9
The Main Chapter (*GF) Two free-range eggs on toast, double smoked bacon on fresh spinach,, thyme roasted mushrooms, potato rosti, slow roasted tomato, pork chipolata chilli and fennel sausage, tomato relish	32.9
Veggie Chapter (V, *VE, *GF) Free-range eggs, sautéed baby spinach, smashed avocado, thyme roasted mushrooms, grilled vine ripened tomato with pesto, organic multigrain, potato rosti	30.9
Avocado Crush (V, *GF) Sea salt and lime smashed avocado, heirloom tomatoes, basil pesto, yarra valley persian fetta, pumpkin sourdough + 2 Poached Free-range Eggs	24.9 +8.0
Kale, Zucchini & Halloumi Fritters (V) Smashed avocado, poached egg, crispy kale, Halloumi cheese, heirloom tomatoes, beetroot labneh	27.9

Extras Hollandaise, tomato relish, extra free-range egg	4.0 ea
Yarra valley fetta, spinach, slow roasted tomato, potato rosti	6.0 ea
Thyme roasted mushrooms, double smoked bacon, chilli and fennel pork sausage, smashed avocado, Vegan tofu scrambled,	7.0 ea
Smoked salmon	8.9 ea

LUNCH

Old School Fish and Chips 2 Beer battered fish fillets, Green salad, chips, house-made tartar	30.9
Lemon Pepper Calamari Green salad, house-made tartar + Add side of chips +6	29.9
BLAT Sandwich (*GF) Toasted sourdough with grilled bacon, lettuce, tomato, smashed avocado and aioli sauce served with crispy chips	26.9
Moroccan Chicken Salad Quinoa, kale, cucumber, cauliflower, chickpea, mint yoghurt, beetroot hummus	29.9
Boost salad Bowl (V, *VE, *GF) kale, hummus, crunchy sprout mix, spiced dukkah, pumpkin, halloumi, avocado, lemon vinaigrette + Add panko crumbed chicken +5 + Add smoked salmon +8.9	28.9
Harvest Greens (*GF) fennel,Yarra valley Persian fetta, julienne apples, cherry tomatoes, maple glazed walnuts, lemon vinaigrette + Add panko crumbed chicken +5 + Add smoked salmon +7.9	28.9
Third chapter Beef Burger 180G Wagyu patty, american cheese, lettuce, tomato, bbq sauce brioche bun, Fries + Bacon +2.0 + Free-range Egg +3.5	29.9
Panko Chicken Burger Panko crumbed chicken breast, lettuce, american cheese, tomato, sriracha aioli, brioche bun, Fries	28.9
Angus Steak Sandwich Grilled Angus Steak, mixed lettuce, tomato, cheese, caramalised onion, relish, toasted turkish bread, Fries	31.9
Beer Battered Fries (V, *VE) Aioli and sweet chilli	13.9
Seasoned Wedges (V, *VE) Sweet chilli and sour cream	15.9

WINE	
Sparkling Piot Noir, Chardonnay - Yarra Burn, Vic	\$13.9/\$29
Chardonnay - Jacobs Creek ,SA	\$13.9/\$29
Pinot Grigio - Yellow Tale, NSW	\$13.9/\$29
Sauvignon Blanc - Jacobs Creek, SA	\$13.9/\$29
Shiraz - Jacobs Creek, SA	\$13.9/\$29
Rose - Bailey & Bailey, Australia	\$13.9/\$29

FOCACCIA & TOASTIES

Chicken Schnitzel Cheese, sun-dried tomatoes, aioli, spinach, pesto (Contains nuts)	22.9
Chargilled Vegetables (V) Egg plant, capsicum, zucchini, spinach, basil pesto (contains nuts), aioli + Fetta +2	21.9
Chicken, Avocado, Cheese House-made sriracha aioli	22.9
Pulled Pork Slaw, cheese, BBQ sauce, aioli	21.9
Ham Cheese & Tomato Toastie	15.9
+ Salad or Fries	+6.0

DESSERT (Final Chapter)

Banana Bread made by the Bosses Mum Amazing real Banana Bread made by my Mum Isabel. Served warm and with cream	10.9
Gourmet Cakes Check our Display Cabinet for the wonderful selection of cakes	10.9

KIDS MENU (UNDER 12)	
Till 3pm	
Toasted Cheese Soldiers	8.9
Pancakes with Seasonal Berries and Ice Cream	15.9
Bacon and Egg on Toast	12.9
From 11am	
Hamburger with Chips	17.9
Schnitzel and Chips	15.9
Fish and Chips	17.9

HOT DRINKS

Coffee	5.3
Iced Latte	5.9
Iced Coffee / Iced Chocolate	9.5
Hot Chocolate	5.9
Affogato	5.9
Mocha	5.9
Cold Drip Coffee	5.9
Prana Chai Latte	6.5
Matcha Latte	6.0
Strawberry Matcha Latte	10.0
Turmeric Latte	6.0
Mug Size	+1.0
Bonsoy/Almond/Coconut/ Lactose Free Milk	+1.0
Vanilla/Caramel/ Hazelnut Syrup	+1.0
Decaf	+1.0
Tea English Breakfast / Earl Grey /Peppermint Tisane / 9 Spice Chai / Lemongrass and Ginger / Gunpowder Green	6.6

COLD DRINKS

Soft Drinks Coke / Diet Coke / Coke No Sugar / Fanta / Solo / Lemonade	6.9
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House Lemon Lime and Bitters	8.9
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San Pellegrino Sparkling Mineral Water (500ml / 750ml)	6.9/11.9
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SMOOTHIES

Tickled Pink Strawberry, raspberry, banana, apple juice	12.9
Berry Bang Bang Strawberries, raspberries, blueberries, banana, coconut water, coconut milk	12.9
Mango Crush Mango, banana, Mango juice/nectar	12.9
Banana Choc Banana, cacao, soy milk	12.9
Matcha and Coconut Matcha powder, spinach, kale, banana, coconut milk	12.9
Kids Size	6.9

COLD PRESSED JUICES BY MARKET JUICE

Blood Orange	10.9
Orange, Mango, Passionfruit	10.9
Orange juice	10.9
Apple Juice	10.9
Glowing Green- Pineapple, celery, apple, kale, lemon, ginger, mint	10.9
Kids Size	6.9

MILKSHAKES

Strawberry / Chocolate/ Caramel / Banana / Vanilla / Blue Heaven	9.9
Kids Size	6.9

V - Vegetarian. ***V** - Vegetarian option available. ***VE** - Plant Based option available. Dairy milk replaced with almond or soy, eggs replaced with house-made tofu scramble. ***GF** - Gluten free option available. Swap to gluten free bread, extra \$2. Please inform us if you have any specific dietary requirements as some menu items contain nuts and other allergens. We are unable to guarantee the absence of such ingredients. If you have allergies or intolerance to certain ingedients we do not recommend you consume our products. During busy periods, no variations to menu or split bills.

1.5% Surcharge on all Card Payments , 10% Service Charge on Weekends, 20% Surcharge on Public Holidays

