

ALL DAY MENU

Served until 03:00pm

Organic sourdough or soy & linseed toast	7.00
Gluten free toast	8.50
Eggs your way on toast	10.50
Ancient grain coconut porridge w/ saffron poached pear, rhubarb & a coconut crumble	15.00
House made nuts and seeds granola with vanilla labne & berry compote	13.50
Add: Soy milk / Almond Milk	0.50 / 1.00
House made bircher w/ apple, berries, almond & coconut crunch w/ dried cranberries	13.50
The Breakfast: Eggs on toast with avocado, spinach, mushrooms, roasted tomatoes & haloumi	20.00
Add meat: Bacon & pork chipolatas	23.00
Ricotta Pancakes with rhubarb & raspberry compote, vanilla mascarpone, seasonal berries w/ toasted pistachio	18.00
Twice cooked Brioche French toast with fresh banana, chocolate sauce, vanilla anglaise & macadamia nut praline	18.00
Oven baked smoked salmon omelette served w/ salsa verde, pickled beetroot & mixed leaves	19.50
Smashed avocado with tomato, breakfast radish & chives on soy & linseed toast	17.50
Add: Meredith marinated feta	20.00
Sautéed mushrooms on brioche with whipped goats cheese cream, roasted pine nuts & two poached eggs	20.00

Soup of the day	15.00
Chargrilled eggplant w/ grain salad, preserved lemon, feta, candy walnuts, pumpkin hummus, dukkah & a poached egg	18.00
Eggs Benedict: house smoked rolled ham hock, beetroot puree, pickled lentils & béarnaise on toast	19.00
Pan seared Salmon w/ potato rosti, broccoli, roasted cauliflower, almond flakes & poached egg	20.00
The Reuben: corned beef, Swiss cheese, sauerkraut & seeded mustard mayonnaise on rye	18.00
Twice cooked pork belly on brioche bun w/ sriracha aioli, pickled cabbage, apple relish & a fried egg	19.00
Chargrilled porterhouse open steak sandwich with coleslaw, piperade, fried egg & leafy salad	22.00
Confit duck salad w/ grilled asparagus, lychee, charred corn, brown rice, hazelnuts & watercress	21.00
Sugar snap, snow peas & kale salad w/ sesame crumbed tofu, goji berries, peanuts & tofu tahini dressing	17.00
Kids egg & bacon on toast	7.50
Kids chocolate pikelets & strawberries	7.50
EXTRAS	
Egg/ toast/ tomato/ kasundi relish	2.50
Spinach/ mushrooms/ roasted tomatoes/ potato rosti (vegan & gluten free)	3.50
Pork chipolatas/ halloumi/ avocado	4.50
Smoked salmon/ bacon/ Meredith feta	5.00

two birds one stone



DRINKS

FRESH JUICE

Orange/ Pink grapefruit/ Mixed 6.50

COLD PRESSED JUICE 7.00

Green (apple, celery, cucumber, spinach, kale)

Red (apple, spinach, beetroot, lemon, parsley)

Pineapple (apple, pineapple, lemon, mint)

COLD DRINK

Still Water/Sparkling water 4.00/4.50

Hepburn Springs Organic Range:

Cola/ Lemonade/ Ginger beer/

Lemon Lime Bitters/ Sparkling water 4.50

Kombucha 5.00

COFFEE

White 4.00

Black 4.00

Hot chocolate 4.00

Iced coffee/chocolate 6.50

Soy 0.50

Almond Milk 1.00

TEA

Earl Grey/ English breakfast/

Liquorice/ Lemongrass & Ginger/

Gunpowder Green/ Peppermint 4.50

Chai Tea / Chai Latte 4.50

No changes to the menu on weekends. Maximum time limits apply on tables in busy periods. No Split Bills on weekends.