

MORNING

Breakfast 7.30am – 3pm

Toasted sourdough, multigrain or gluten free toast w spreads	6.5
Noisette croissant w homemade jam or free range ham & gruyere cheese	6/9.5
Super Grains Granola mango sheep's milk yoghurt, apple, strawberry & kiwi (GF and Vegan options also available)	14
The Godmother fluffy scrambled eggs 'Godmother chilli', spring onion & mayo on a brioche roll (contains nuts) + crispy bacon \$5	12.5
Vanilla Yoghurt Pannacotta watermelon & pomegranate salad, rosewater syrup, pistachio & quinoa clusters	16.5
Ricotta Hotcakes passionfruit curd, citrus creme coconut wafer & fresh berries	18.5
Huevos Sucios (dirty eggs) tater tots, jalapeno spiked Monterrey Jack, avocado and tomatillo salsa, black beans, fried eggs, chipotle mayo + add chorizo \$5 + add a Dirty Mary \$10	19.5

Smashed Avocado Meredith goats feta, mint, parsley, lemon, sumac and pepita dukkah + poached egg \$2.5	18.5
Crushed Pea & Sprout Salad Zhug yoghurt, shanklish, flatbread & a poached egg + chorizo \$5	18.5
Crispy Poached Eggs daikon kim-chi, edamame, enoki mushrooms, roasted sesame dressing, sourdough toast	19.5
Hot Smoked Ora King Salmon, beetroot, yuzu yoghurt, sesame, radish & a soft poached egg	20
Free range eggs on sourdough Poached, Fried or Scrambled	12
Sides	
Extra egg, gluten free bread	2.5ea
Fresh vine ripened tomatoes, Meredith goats feta	4ea
Hash Browns, Haloumi, Mushrooms	4.5ea
Otway Bacon, Avocado, Istra Chorizo	5ea
Steamed Broccolini w sesame ginger dressing	6
Hot smoked Ora King salmon	7.5

IN BETWEEN

Lunch 10am – 5pm

Roast chicken sandwich, sage, onion & bacon stuffing, jus gras, on ciabatta	15.5
Crumbed rockling fillet burger, 'slap ya mama' seasoning, iceberg, tataré	16.5
Crispy tofu bun, asian slaw, satay dressing, szechuan crunch	15.5
Braised lamb shoulder, Meredith goats feta, preserved lemon mayo, cabbage & dill slaw on ciabatta	16.5
"Juicy Lucy" Wagyu burger stuffed with Jalapeno spiked Monterrey Jack, French's mustard, ketchup, pickles, iceberg, burger bun + bacon \$4.5	18
Salad of roasted cauliflower, salted zucchini, golden raisins, mint, quinoa and tahini + add pulled lamb \$5.5	18.5
Heirloom tomatoes with green olive dressing, fior di buratta, black lentils & basil	18.5
Cheese selection, with quince paste, walnut bread	9/50gm
Side of fries w herb salt & aioli	9

Please advise staff of any allergies
 10% surcharge on public holidays | We do not split bills during busy periods
 Please be thoughtful to the kitchen when altering the menu

Dinner

Wed - Sat from 5pm

Smalls & Shares

Salt & vinegar vegetable chips	7
Mt Zero olives & smoked almonds	7
Whipped goats cheese with bloodwood honey, crostini	7
Jalapeno poppers stuffed w ricotta, lime, corn, paprika (3)	12
Miso steamed Portarlington mussels with crusty ciabatta	12
Ora King hot smoked salmon, baby cos, yuzu foam, beetroot & citrus	14
Lamb ribs, pomegranate, sesame & chilli	12

Larger

Korean BBQ pork belly, spicy slaw, house pickles	24
Crispy skin Barramundi, mustard leaf, pea puree, apple & tatsoi	27
Sticky braised beef short rib, horseradish mash, black chilli crunch	25
Fried eggplant, chickpea salad, barberries, mint & cumin labna	18
Fried spiced chicken tender burger, green slaw, kewpie mayo	18
"Juicy Lucy" wagyu burger, jalapeno spiked monterrey jack, French's mustard, ketchup, pickles & iceberg + add bacon \$4.5	18

Sides

Broccolini & green beans, sesame and ginger dressing	10
Sweet potato fries, black salt, buttermilk, green onion	12
Salted zucchini & mint salad, garlic crouton, parmesan, lemon vinaigrette	12

Sweets

Beignet doughnuts, passionfruit curd, roasted white chocolate	12
Archie's Mess: fresh strawberries, vanilla cream, yuzu meringue	12
Cheese, quince paste, walnut bread (50gm)	9 (50gm)