

Breakfast at Dusty Fox

Bread & Pastries

Sourdough / Multigrain / Toast / Fruit loaf 8.50

With Butter, Vegemite, Jam or Peanut Butter

Croissant Plain 6.50

With ham and cheese 8.50

The Dusty Fox Bacon & Egg Roll 18.50

Fried egg, bacon, 2 hash browns, tomato relish, baby cos lettuce on brioche bun

Pancakes (V) 19.50

Home made Pancakes served with fresh fruit, vanilla ice-cream, fairy floss & maple syrup
add side of bacon 6.00

Porridge (V, VGO) 19.50

Organic oats, poached rhubarb, blackberries & almonds with your choice of milk

Wild Bircher Muesli (V, VG) 19.50

with coconut yoghurt, berry compote & toasted almond flakes

Eggs

Farm Eggs on Toast (V) 14.00

Poached, scrambled or fried

Omelette (V) 22.00

Asparagus, Feta, parmesan, with tarragon sauce, served with turkish bread

Vegan Delight (V, VG) 23.50

Avo on sourdough, broccoli, cauliflower, Dutch carrot, cherry tomatoes, kale chips & Balsamic vinegar



Dusty Fox's Big Breakfast

26.00

Bacon, hash brown, avocado, mushrooms, tomato, chorizo, with eggs of your choice, served on sourdough. (Vegetarian option available)

My Brilliant Benedict

23.00

Poached eggs, pulled pork, bacon, chives, grated apple & hollandaise, served on a bed of hash brown

Eggs Benedict Your Way

22.00

Poached eggs with ham or bacon or salmon with asparagus, hollandaise sauce served on sourdough

Mediterranean Eggs (V)

23.00

Baked eggs with tomato, red & yellow bull horn pepper, Feta, served with Turkish bread fingers

Sides/Extras

French Fries

10.00

Sweet Potato Fries

15.00

served with aioli

Croquette Platter

12.00

5 home made assorted cheese croquettes

V - Vegetarian, VG - Vegan, VGO - Vegan Optional, GF - Gluten Free

While we take steps to minimise risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur due to the potential of trace allergens in the working environment and supplied ingredients.

Lunch at Dusty Fox

Pork & Veal Meatballs 23.00

Meatballs with turkish bread fingers plus rocket, pine nuts & parmesan salad

Calamari 23.00

Crispy calamari served on a bed of hummus dukkha & pomegranate

add side of chips 6.00

Vegetarian Risotto (V, GF) 22.00

Pumpkin, mushrooms & asparagus with burnt butter and parmesan & Arborio rice

Caesar Salad 22.00

Poached egg, baby cos lettuce, pancetta, croutons, parmesan & caesar dressing (anchovies optional)

add poached chicken 5.00

Chicken Coleslaw Salad 23.00

Poached chicken, fragrant herbs, cashews, spring onion, cabbage, cucumber, carrot, radish, chilli & lime dressing

Broccoli Salad (V, VGO) 22.00

Almonds, currants, Feta, quinoa, rocket, barley, freekeh & pomegranate dressing (vegan option - no Feta)

Winner Winner 24.00

Parmesan crusted chicken schnitzel with Dijon mustard, Italian slaw & lemon

add side of chips 6.00

Dusty Burger 23.00

Beef, tomato, cheese, lettuce, American mustard, tomato sauce, pickled zucchini, served with chips

Lamb Ragu Pasta 24.00

Slow cooked lamb, peas, parmesan cheese, oregano, served in a tomato base, served on Pappardelle pasta

Breakfast Sides / Extras

Bacon	5.00
Avocado	5.00
Baked Beans	5.00
Chorizo	5.00
Croquettes	5.00

Extra Egg	3.00
Extra Toast	4.00
Feta or Haloumi	5.00
Gluten Free Toast	2.00
Hash Browns (2)	5.00

Mushrooms	5.00
Poached Chicken	5.50
Smoked Salmon	5.00
Spinach	5.00
Tomato	5.00

KIDS SPECIAL

Chips and Nuggets	12.00
Hollandaise	2.50
Mayonnaise	2.00
Tomato Sauce	FREE

Sparkling Wine

T'Gallant Sparkling Chardonnay Pinot Noir

Victoria

Fresh and vibrant with citrus and white peach aromas, citrus flavours and a creamy texture.

Maschio Prosecco D.O.C

Italy

Light straw yellow with a lively froth followed by a nose full of strong candid fruit and sweet flower hints.

Whites

Squealing Pig Sauvignon Blanc

Marlborough, NZ

Fresh and vibrant on the nose and palate, laden with gooseberry and mineral notes.

Tread Softly Pinot Grigio

South Australia

Delicate pear and honey notes, the palate is medium bodied with a crisp finish.

Annie's Lane Chardonnay

Clare Valley, SA

Soft and full flavoured with stone fruit characters.

Brown Bros Moscato

Victoria

Wonderfully spritzzy on the palate, this aromatic sweet white has abundant flavours of sherbet and crunchy tropical fruits.

Rosé

Squealing Pig Pinot Noir Rosé

South Australia

Refreshing and perfectly pink with flavours of honeydew melon and juicy white peach.

Reds

St Huberts The Stag Victoria Pinot Noir

Victoria

Berries that jump out of the glass, a light bodied, fresh and vibrant wine.

Wynns Coonawarra Estate Shiraz

Coonawarra, SA

Elegant and silky, with generous mulberry and blackberry notes.

G B

9.5 35

9.5 40

G B

9.5 38

9.5 38

9.5 38

9.5 38

G B

9.5 38

G B

9.5 38

9.5 38

Beer

Corona w/ Lemon

Carlton Draught

Cider

Apple Cider

Cocktails

Mimosa

Virgin Mary

Espresso Martini

Bloody Mary

Aperol Spritz

Cold Drinks

Another Bloody Water - 600ml

Coke/Diet Coke/Lemonade

Iced Tea Peach/Lemon

Hepburn Sparkling Water

330ml

750ml

Hepburn Organic Ginger Beer

Sparkling

Apple/Pink Grapefruit/Chinotto/
Orange & Passionfruit/Blood Orange

Iced Coffee/Iced Chocolate

Affogato

(Double Espresso over Ice Cream)

Milkshake

Chocolate/Strawberry/Vanilla

Tomato Juice

Organic Apple Juice

Red Bull

Hot Drinks

Coffee

- Long Black

- Long Macchiato

- Double Espresso

- Short Black

- Short Macchiato

- Latte

- Cappuccino

- Flat White

- Hot Chocolate

- Mocha

- Regular

- Large

- Extra Shot

- Decaf

Fresh Chai Latte (with honey)

Tea

English Breakfast / Earl Grey / Green / Chai
Lemongrass & Ginger / Peppermint / Chamomile

Milk Available

- Soy Milk (Bonsoy)

- Almond Milk (Milk Lab)

- Oat Milk

Daily changing cakes, tarts, biscuits
and slices (V) (ask for gluten free options)

9.0

9.0

9.5

10.0

10.0

16.0

16.0

16.0

4.0

4.5

4.5

4.5

8.0

4.5

4.5

7.5

6.0

8.0

5.5

5.5

5.0

5.00

5.00

5.00

4.50

4.50

5.00

5.00

5.00

5.00

5.00

5.00

6.00

0.50

add 0.30

6.5

5.5

add 1.0

add 1.0

add 1.0

FRESHLY SQUEEZED

JUICES

\$10.50

Kill A Mockingberry

Berries • Pineapple •
Ginger • Watermelon

Purple Rain

Beetroot • Apple • Lemon •
Ginger

Sunny Side

Carrot • Orange •
Celery • Ginger

The Popeye

Apple • Celery • Cucumber •
Lemon

Freshly Squeezed Orange

Freshly Squeezed Apple

SMOOTHIES

\$10.50

Bananarama

Banana • Frozen Yoghurt •
Cinnamon • Honey • Milk

Colour Purple

Blackberries • Frozen Yoghurt •
Apple Juice

Encouragemint (VG)

Mint • Pineapple • Lemon Sorbet •
Coconut Water

Pik-a-Snicker

Choice of Milk • Caramel •
Peanut Butter • Coco • Ice-cream

The **Breakfast Club** Specials

Hokey Pokey - \$22.00

Avocado, cucumber, carrot, corn, cabbage, edamame beans, pickled ginger and a poached egg with our homemade poke sauce

add chicken 5.00

salmon 5.00

The Dusty Recovery - \$23.00

Traditional eggs benedict with our special tarragon hollandaise, served on a French style croissant with hash brown, chorizo, plus your choice of shaved lef ham, smoked salmon or crispy bacon

Bravo Avocado - \$23.00

Smashed avocado on multigrain bread with Feta, cherry tomatoes, broccoli and two poached eggs

Chilli Scramble - \$22.00

Scrambled eggs with chilli, spinach, pesto, olives & Feta served on sourdough toast

The **Executive Lunch** Specials

Salmon Delight - \$24.00

Pan seared salmon fillet with broccoli, asparagus, snowpeas served on a bed of cous cous with a lemon butter sauce

The Nepalese - \$23.00

Five home made chicken dumplings with a spicy sesame achar served with garden salad

Southern Style Chicken Burger - \$23.00

Chicken thigh fillet on coleslaw salad with Sriracha mayonnaise, served with a side of chips

Summer Pasta - \$23.00

Spaghetti served with prawns, garlic, chilli & radicchio in a lemon butter sauce.