

# spring days

(flip for drinks)

## brunch

<b>sourdough toast</b> <i>ve</i>	8
sourdough / multigrain / fruit / gluten free	
<b>free range eggs on toast</b> <i>v</i>	12
poached / scrambled / fried	
<b>bircher muesli</b> <i>ve</i>	16
coconut yogurt, passion fruit, mango, spring berries	
<b>hawaiian croque</b>	18
crisped mortadella, pickled pineapple, burnt capsicum, fennel, wild rocket, gruyere cheese, brioche	
<b>avocado &amp; pumpkin</b> <i>v</i>	20
avocado, pumpkin croquettes, goats feta, black bean, charred corn, tomato, onion, egg	
<b>chilli folded eggs</b> <i>v</i>	20
chilli jam, fior di latte, burnt hazelnut crumble pickled enoki mushrooms, sourdough	
<b>seaweed butter mushrooms</b> <i>ve</i>	22
enoki, king brown, oyster, shimeji mushrooms, seaweed butter, verde, pickled onion, sourdough	
<b>spanner crab cumpets</b>	24
sourdough crumpets, spanner crab, asparagus, cod roe hollandaise, egg, fingerlime	
<b>ballarat breakfast</b>	24
thick-cut bacon, toulouse sausage, pigs cheek, hash brown, poached egg, maghreb sauce	
<b>somerset vegetables</b> <i>ve</i>	22
allumium broth, charred spring vegetables, spring onion, fennel cream, charred baguette	

<b>grilled octopus</b>	28
fremantle octopus, capers, mint, fried egg, flamed truss tomato, sourdough, salt bush	
<b>market fish</b>	28
pan-fried fish, mango, carrot, mint, chilli, cucumber, ginger, lime, rice paper bowl	
<b>wagyu flank steak</b>	32
300g flank steak, chimichurri, fries	

## snacks

<b>speck &amp; gruyere croquettes</b> (3)	12
<b>sydney rock oysters</b>	4.5 / 5
natural / kelp vinegar	
<b>fresh sourdough</b>	4 pp
wagyu fat butter	
<b>jerusalem artichokes</b> <i>v</i>	11
smoked garlic cream	
<b>portobello mushroom fries</b> <i>v</i>	12
chilli jam, malt vinegar	
<b>salmon belly tartare</b>	16
pickled onion, creme fraiche	
<b>merguez sausage</b>	9
spiced mutton, filo, maghreb	

## sweet

<b>buckwheat &amp; chia crepes</b> <i>v</i>	22
tim-tams, chocolate ganache, poached saffron pear, creme fraiche, seasonal berries	
<b>lemon tart</b> <i>v</i>	12
short-crust pastry, lemon custard, burnt meringue	
<b>sourdough crumpets</b> <i>v</i>	12
holy crumpets, jam, butter	

## extras

<b>egg / goats feta / roast tomato</b>	4
<b>avocado / hash brown</b>	5
<b>mushrooms / thick-cut bacon</b>	7
<b>smoked salmon</b>	8

## notes

**service charge**  
weekends (10%). public Holidays (15%).  
**no changes or split bills please**  
*v* vegetarian   *ve* vegan

# spring days

(flip for food)

## coffee

white / black 4.5

### filter

single cup 5

bottomless cup 7

### cold

sous-vide coffee 7

iced-coffee 7

iced latte 6

### milks

soy + .5

oat + .5

almond + 1

## cold drinks

freshly squeezed orange juice 8

house-made lemonade 7

lemon myrtle iced tea 8

iced chocolate 7

cape grim sparkling water 9

## tea

english breakfast, earl grey, lemon-grass, 4.5

peppermint, genmaicha 4.5

jasmine pearl, house-made chai 5

## cocktails

espresso martini 20

wattleseed vodka, martyr coffee,  
mr black cold drip liquer, agave

pepperberry bloody maria 20

tromba tequila, pepperberry, tomato, pickle juice

spritz 16

prosecco, mandarin, orange, soda, bitters

## tap beers

pacific ale - stone & wood - byron bay 9

kolsch draught - colonial - port melbourne 9

lager - moondog - preston 9

pale ale - stomping ground - collingwood 9

tropical seltzer - moondog - preston 9

## white wine

sauvignon blanc - heroes - otways 13 / 60

chardonnay - shady lane - yarra valley 12 / 55

reisling - henty farm - henty 13 / 60

pinot gris - proud 'down the coast' - mornington 14 / 65

pinot grigio - 'studebaker' - moondarra 14 / 65

## red wine

pinot noir - fleet wines - south gippsland 14 / 65

grenache - rob mack - mcclaren vale 12

gsm - in praise of shadow - mclaren vale 13 / 60

tempranillo - nick o'leary - canberra 13 / 60

shiraz - kalleske 'zeitgeist' - barossa valley 14 / 65

## rose

the wine farm - gippsland 14 / 65

cullen wine rose moon pet. nat. - margaret river 14 / 65

## sparkling

prosecco - range life - king valley 11 / 55