



DARK HORSE ON THE BRIT



ALL DAY BREAKFAST

The Brit (gf)

bacon, cheese, tomato chutney and poached eggs served on house-made hash browns 19.9

Spanish (gfa)

chorizo, smashed avocado, fresh salsa, poached egg and balsamic glaze on sourdough (vegetarian option available w/ halloumi) 18.9

Big Breakfast

eggs your way, bacon, sausage, spinach, hash brown, cherry tomatoes, mushrooms and hollandaise served w/ sourdough 24.9

Benny (gfa)

poached eggs and hollandaise on an english muffin w/ your choice of ham, spinach or bacon 19.9 w/ pulled pork or salmon add \$1

House-Made Baked Beans (gfa)

chorizo, tomato, herbs, poached eggs and feta served w/ sourdough 21.9

Pancakes (v)

w/ nutella, mixed berries, macadamia crumble and salted caramel ice-cream 20.9

Smashed Avocado (gfa)

w/ prosciutto, saganaki, poached egg, watercress, pomegranate and dukkah served on a crushed home-made hash brown 23.5

Smashed Pumpkin (v) (gfa)

w/ feta, sautéed spinach, pine nuts and a poached egg on sourdough 21.9

Almond Milk Porridge (vg)

topped w/ macadamia crumb, fresh berries and seasonal fruits 19.9

Egg White Omelette (gfa)

smoked salmon, roasted beetroot slices, spinach and goats cheese w/ multigrain toast 22.9

Breakfast Bowl (gf)

bacon, quinoa, avocado, pumpkin, asparagus, poached egg, spinach, pomegranate and roasted almond flakes 20.9

Mushroom Breakfast (v) (gfa)

w/ asparagus, smashed avocado, spinach, goats cheese and a poached egg on sourdough 21.9

Vegan Breakfast (vg) (gfa)

tofu, beetroot hummus, spiced cauliflower, pumpkin, caramelised onion, pomegranate, spinach and macadamia crumb on sourdough 21.9

Brunch Burger

bacon, halloumi, fried egg, avodaco and tomato chutney served in a brioche bun w/ a house-made hash brown 19.5

French Toast (v)

w/ candied nuts, poached pear and vanilla ice-cream 19.5

Egg & Bacon Turkish Roll (gfa)

w/ bbq mayo and cheese 12.9

Açaí Bowl (vg)

açaí and banana smoothie w/ granola, fresh berries, seasonal fruits and peanut butter 17.9

Eggs On Toast (gfa)

poached, scrambled, fried or over easy 12.5

Fruit Toast (vga)

served w/ butter 7

+

tzatziki
hollandaise • beetroot
hummus • pesto
tomato chutney
hummus
3

egg • feta • goats
cheese • spinach • toast
hash brown
3.5

bacon • avocado
cherry tomatoes
mushrooms • chorizo
smoked salmon
halloumi • ham
sausage • chicken
5

extras only surcharge
2.5

LUNCH

Tasting Plate

3 homemade dips served w/ grilled pita bread, halloumi, prosciutto, ham, salami, marinated olives and garden salad 24.5

Nachos

corn chips, pulled pork, mozzarella cheese, fresh salsa, guacamole and sour cream 21.9

Lemon Pepper Calamari

w/ coleslaw, roquette, onion, saffron aioli and lemon 21.9

House-Made Zucchini, Ricotta & Corn Fritters (v)

w/ tomato relish, avocado, quinoa, pomegranate and a poached egg 21.9

Fish & Chips

beer battered flathead served w/ chips, garden salad, tartare sauce and lemon 22.5

Lamb Salad (gf)

w/ chat potatoes, cherry tomatoes, feta, spinach and roasted capsicum topped w/ hummus 24.9

Open Chicken Souvlaki

grilled chicken w/ greek salad, pita bread and tzatziki 21.9

Peri Peri Chicken Burger

w/ pineapple, lettuce, sliced tomato, cheese, gherkins and aioli served in a brioche bun w/ chips 23.9

Wagyu Beef Burger

w/ bacon, cheese, fried egg, lettuce, sliced tomato, onion jam and bbq mayo served in a brioche bun w/ chips and onion rings 25.5

Tacos

three soft shell tacos w/ grilled chicken, halloumi, pomegranate, onion and spicy mayo 22.9

Vegan Salad (vg)

falafel, quinoa, asparagus, spinach, smashed avocado, roasted beetroot slices, pickled carrot, pomegranate, seed mix and a macadamia crumb 21.5

Wedges 11.9 Bowl Of Chips 9.9

(gf) gluten free
(gfa) gluten free available
(v) vegetarian
(vg) vegan
(vga) vegan available

Please let us know of any severe allergies so we can take greater care to avoid cross-contamination.

We will always try to accommodate changes, however in the interest of quality and timely service we may politely decline. Thank you.

10% public holiday surcharge applies.

DRINKS

ALCOHOL

HOT

Coffee By MADAMIMADAM
short black • long black
latte • cappuccino • flat white
short macchiato • long macchiato
piccolo • magic from 3.6

Specialty
turmeric latte • mocha • hot chocolate 4.1
loose leaf chai latte • vienna • affogato • nutella latte 5.5

Tea By Tea Drop
english breakfast • earl grey • honeydew green
chamomile • peppermint • chai • lemongrass & ginger 4.5

+
decaf • extra shot
happy happy soy boy
vanilla/caramel/hazelnut
+.5

MilkLab almond
MilkLab coconut
MilkLab lactose free
Minor Figures oat
+1

upsized to mug +.7
medium takeaway +.7
large takeaway +1.4

Iced
coffee • chocolate
mocha • chai
served w ice-cream
and whipped cream
from 6

Iced Latte
double shot, milk and ice
5

Milkshake 5.9
Thickshake 6.9
chocolate • strawberry
vanilla • caramel • banana
lime • blue heaven

Supershakes
bounty • golden gaytime
strawberries 'n' cream
7.5

Freshly Squeezed Juice
orange, apple or seasonal 6.5

Green Juice
apple, pear, pineapple,
spirulina, mint 7.5

ABC Juice
apple, beetroot, carrot,
ginger, lemon 8.5

Berry Smoothie
açai, strawberries, blueberries, banana,
coconut water, honey 9.5

Mango Matcha Smoothie
mango, matcha powder, spinach,
banana, coconut milk 9.5

Breakfast Smoothie
banana, coffee, oats,
almond milk, dates, cinnamon 9.5

Kombucha
by MOJO
ginger • passionfruit • straw-
berry hibiscus
4.8

San Pellegrino
chinotto • limonata • rosa
sparkling water
250ml/500ml
from 4

Soft Drinks
coke • diet coke • lift
coke no sugar • sprite • fanta
4

Lemon Lime Bitters
6.5

Spiders
coke • raspberry
sprite • lift • fanta
5.8

Australian Craft Beer
Grand Ridge Golden Ale 4.3% – Gippsland
Two Birds Golden Ale 4.4% – Spotswood
White Rabbit Dark Ale 4.9% – Geelong
Bridge Rd Pale Ale 4.8% – Beechworth
Bridge Rd Robust Porter 5.2% – Beechworth
Feral Hop Hog IPA 5.8% – W.A.
from 8.5

Cider
Mr Little Apple Cider 4.9% – Mornington Peninsula 9
Mr Little Pear Cider 4.9% – Mornington Peninsula 9

Sparkling
Azahara Sparkling Piccolo 200ml – Murray Darling btl 11

White
All Saints Pinot Grigio – Rutherglen gl 8.5 / btl 34
42 Degrees Sauvignon Blanc – Coal River gl 9 / btl 36
Deakin Estate Moscato – Murray Darling gl 7.5 / btl 30
RockBare Chardonnay – McClaren Vale gl 9 / btl 36

Red
Fat Bastard Pinot Noir – France gl 9 / btl 36
Snake & Herring Cabernet Sauvignon gl 9.5 / btl 42
Yangarra Shiraz – McClaren Vale gl 9.9 / btl 42
Amelia Park Cabernet Merlot – Margaret River gl 9.9 / btl 42

Cocktails

The Dark Horse kahlua, baileys, vodka, ice-cream 13.9	Sunrise vodka, fresh OJ, grenadine 9
Pimms Summer Cup pimms, lemonade, gingerale mint, orange, strawberries 13.9	Bloody Mary vodka, tomato juice, celery, worcestershire, tabasco, salt & pepper 9

Spirits
vodka, gin, blended scotch whisky,
tennessee whisky, pimms, kahlua, baileys
from 7.5

COLD