



Breakfast

before 11:45

bread - sourdough, black barley & quinoa, ciabatta with pepe saya butter 6
choice of house made jam / vegemite / peanut butter
quinoa & pepita gluten free bread add 2.5
organic fruit toast serve with pepe saya butter 6

eggs your way - free range eggs on toast poached, scrambled or fried 13

sides

smoked bacon 5.5	chorizo hash 6	gin-cured salmon 6
halloumi 6	mixed forest mushroom 6	avocado 5
sauteed seasonal greens 6	roasted tomato 5	fresh tomato 3
extra egg 3	fetta 4	

organic banana bread - served with butter or espresso butter 6

poached pear porridge - oats, chia seeds, cinnamon, pitaya 15_(v)

greens feta - sauteed seasonal greens, garlic, whipped chilli feta, poached egg serve with toast 19_(v)

classic B.E.R - serve with swiss cheese and smoky BBQ sauce 14

shakshuka baked eggs - sicilian caponata with beans, meat balls, watercress walnut pesto served with toast 23_(veggie option available)

breakfast gnocchi - poached egg, crispy bacon with broccolini and truffle oil 21_(veggie option available)

golden risotto - pumpkin, green peas, crispy cheese, 63 degree egg 19_(v)
add grilled chicken 4

morso bowl - mixed wild rice, gin cured salmon, 63 degree egg, avocado, edamame, coleslaw, wakame seaweed, pickles with sesame soy dressing 24_(veggie option available)

beechwood smoked barramundi - confit tomatoes, kale quinoa salad with lemon and parsley dressing 23

miso salmon surf - kale and white seaweed salad, cherry tomato, 63 degree egg with ponzu dressing and nori 25_(veggie option available)



Lunch

from 11:45

truffled mushroom arancini - 15_(v)

hot sicilian and green mammoth olives 6_(v)

sauteed seasonal greens 8

halloumi saganaki - thyme and lemon butter 15_(v)

stuffed baby squid - calvanaro, almond, couscous, chimichurri 18 (3 pieces)

winter salad - honey roasted butternut and beetroot, brussels sprouts, kale, pepitas, feta served with pomegranate dressing 20_(v)
add grilled chicken 4

purple risotto - purple carrot, pangrattato, asparagus, golden beetroot, feta 24_(v)

gnocchi romesco - crispy bacon, crispy cheese, broccolini, romesco 24_(veggie option available)

morso bowl - mixed wild rice, gin cured salmon, 63 degree egg, avocado, edamame, coleslaw, wakame seaweed, pickles with sesame soy dressing 24_(veggie option available)

miso salmon surf - kale and white seaweed salad, cherry tomato, 63 degree egg with ponzu dressing and nori 25_(veggie option available)

bucatini amatriciana - guanciale (pork cheek), spanish onion, chilli, parmesan 22

twice cooked lamb - polenta, grilled fennel, confit tomato and with mint chimichurri 24

grass fed angus beef burger - smoked cheddar, caramelised onions, tomatoes, greens, smoky BBQ sauce served with chips 22

naked steak sanga - spanish onion, tomato, greens, mayo, dijon mustard mayo served with sourdough 23

angus scotch fillet - red wine jus 24

sides

sauteed broccolini buttered almonds 6

beer batter thick cut chips 8

greek salad 8

Sweets

eggnog cheesecake in glass 10

strawberry rhubarb crumble 10 add ice cream 3

sticky date pudding with toffee sauce 12 add ice cream 3



Drinks

coffee

espresso 3.5

cold drip 4

regular 4.5 large 5

extra shot, soy, almond, macadamia milk alternatives 70c

juices

orange juice 6.5

'unearthed' - carrot, beetroot, apple, celery, fennel 7.5

'greens' - spinach, pineapple, kale, apple, cucumber, mint 7.5

'ginger turmeric' - carrot, apple, ginger, turmeric 7.5

'rose' - apple, lemon, strawberries, mint 7.5

banana smoothies 7

shakes - chocolate / strawberry / caramel 6

blended

organic tea by vivvo 5

peppermint, earl grey

chamomile, lemongrass ginger

green, english breakfast

chai brew 6

softs

coke/lemonade 4.5

lemon lime bitters 5.5

kombucha 6.5

sparkling water 750ml 7

kale, mango, almond smoothies 9

lime coconut shake 9

cocktails

pink gin collins - w / elderflower 16

bloody mary / virgin mary 13 / 10

aperol spritz 13

negroni 16

gin sour 16

mimosa 11

espresso martini 15

bramble 16

spirits 30ml

johnnie walker *Blended Whisky* 10

jack daniel's *Bourbon* 12



absolut *Vodka* 10

bacardi *Rum* 10

tanqueray *Gin* 10

hendricks *Gin* 14

beer

Mornington **Lager** 4.7% alc/v *Mornington VIC* 9.5

8-Bit **India Pale Ale** 6.5% alc/v *Camden NSW* 9.5

Hop Splicer Grapefruit **XPA** 4.2% alc/v *Camden NSW* 9.5

4 Pines Brewery **Kolchs** 4.6% alc/v *Manly NSW* 9

Doss Blockos New York **Pale Lager** 4.6% alc/v *Prahran VIC* 9.5

Coopers Premium **Light** 2.9% alc/v *Regency Park SA* 7

The Sesh Mid Strength **Session Ale** 3.5% alc/v *Camden NSW* 9

Chop Shop **Pale Ale** 4.7% alc/v *Camden NSW* 9.5

Sydney **Lager** 4.5% alc/v *Sydney NSW* 9

4 Pines Brewery **Hefeweizen** 5.2% alc/v *Manly NSW* 9.5

Stone and Wood **Pacific Ale** 4.4% alc/v *Byron Bay NSW* 9

Hillbilly Crushed **Apple Cider** 4.5% alc/v *Blue Mountains NSW* 9

sparkling

Primo Estate Primo Secco NV **Prosecco** *McLaren Vale SA* 11/36

Deviation Road Altair NV **Sparkling Rosé** *Adelaide Hills SA* 55

rosé

Domaine de Triennes **Rosé** 2017 *Provence France* 12/44

Rusden Poco Loco **Rosé** 2018 *Barossa Valley* 14/55

white

Los Espinos **Sauvignon Blanc** 2016 *Central Valley CL* 11/39

Chapel Hill **Pinot Grigio** 2017 *Adelaide Hills SA* 39

Warramate **Chardonnay** 2017 *Yarra Valley Vic* 14/59

Watervale **Riesling** 2017 *Clare Valley SA* 11/39

Chateau Maris **Blanc** 2015, *Languedoc, FR* 12/49

red

Lark Hill **Sangiovese** 2017 *Canberra District ACT* 57

Fromm La Strada **Pinot Noir** 2016 *Marlborough NZ* 75

Jim Barry **Shiraz** 2016 *Clare Valley SA* 51

Fox Creek 'Jim's Script' **'Cabernet Sauvignon Blend'** 2013 *McLaren Vale, SA* 13/55

Small Valley **Pinot Noir** 2016 *Adelaide Hills SA* 13/55

Nashwauk **Tempranillo** 2015 *McLaren Vale, SA* 50

Watson Family Vineyards **Shiraz** 2015 *Margaret River WA* 11/39