

## Specials

**Wild Red Pine Mushrooms (Daylesford forest) Scramble Egg** 19.5

**Croque Madame Sandwich**  
Fried Egg, Honey Smoked Ham  
Bechamel Sauce over Sourdough  
comte cheese, salad mix 19.5

**Shakshuka Eggs**  
(15 Min cooking time)  
Tomato Concasse, Garlic,  
Smoked Paprika, Parmesan & Kavalhah cheese 19.5

**Brekkie Melt**  
Avocado and Tomatoes  
spread over Sourdough Toast  
Topped with Crispy Bacon and  
Melted Trio of Three Cheeses  
(Veggie Option Mushrooms, Eggplant, Spinach) 19.5

**Brekkie Melt Vegetarian**  
Avocado and Tomatoes  
spread over Sourdough Toast  
Topped with Mushrooms, Eggplant, Spinach  
and  
Melted Cheeses 19.5

**Grilled Asparagus With Organic Quark Cheese** 21.5  
Mint, Almonds, pine, Pumpkin Seeds  
in Soy Glaze Vinaigrette and Cured Egg Yolk

**Potato Croquettes** 12.5  
Rocket Salad in Light Apple Vinaigrette

## Pierogi

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**2 Eggs Your Way** 11.5  
Poached/Scramble/Fried  
with Sourdough, Multi Grain

**Choose Your Benedict**  
Ham 19.5  
Bacon 19.5  
Florentine (spinach) (V) 18.5  
Royal (spinach, smoked salmon) (V) 22.5

**Atlantic Omelette (V)** 21.5  
smoked salmon, spinach

**Persian Omelette (V)** 19.5  
marinated fetta, spinach

**Smash Avocado (V)**  
Poached egg, parmezan, preserved  
lemon, toasted pumpkin,  
angel hair chili, Watercress,  
Frozen Quark Cheese 19.5

**Sweet Corn Ricotta Fritters** 21.5  
Corn, Zucchini, Roasted Capsicum  
Organic Ricotta Cheese  
Tomatoe Salsa,  
Beetroot & Tomato Relish

**Mushrooms on Toast (VG)** 21.5  
Ragu of mixed mushrooms  
(oyster, shiitake, enoki, shimeji,  
portabello, swiss, brown,  
king brown and porcinis) garlic,  
Savignon Blanc and parsley

eggs - poached or fried	3
beetroot relish, tomato relish	2.5
feta cheese, quark cheese	4
hollandaise	4
hash brown, crispy streaky bacon	4
baked beans, Roasted tomatoes,	4
sautéed mushrooms, spinach	4
polish sausage - baked in beer	5.5
avocado, black pudding	5
chips, crispy spätzle noodles	6
double wood smoked salmon (Tasmania)	9

Surcharge of 10% applies on Public Holidays

**Egg and Bacon Muffin** 11.5  
fried egg, crispy bacon,  
tasty cheese over English muffin

**Tipsy Village Scramble (V)** 15.5  
Melted cheese and  
caramelized spring onion

**Tipsy Village Scramble & Sausage** 19.5  
melted cheese, caramelized spring onion  
double baked polish sausage

**Baked Spanish Eggs** 19.5  
(15 Min cooking time)  
Tomato Concasse, Garlic,  
Chorizo and Smoked Paprika

**Bircher Muesli** 13.5  
Overnight Juice Oat, Yogurt  
House made Honey  
Toasted Muesli & Nuts  
With Seasonal Fruits and Berries

**Pancake (Maple Syrup & Ice-Cream)** 9.5

**Pancake (Fruit Salad & Ice-Cream)** 13.5

**French Toast Brioche** 13.5

## Soups

**Chickpea, Lentil and Vegetables** 12.5

**Caramelized Carrot, Potatoes** 13.5

**Smoked Pork Soup** 14.5  
Smoked hock, spare ribs,  
sausages, ham and bacon

**Cream of Zucchini & Basil** 12.5  
With Crispy Tasty Cheese Toast

**Clear Spicy Borscht (Barszcz) (VG)** 14.5

**Sauerkraut Sausage** 15.5  
Toast

**Polish Style Barley & Chicken (Krupnik)** 13.5

**Ukrainian Borscht (Barszcz) (VG)** 14.5  
Veggies & Beans

## Lunch

**Steak Sandwich** 22.5  
Aged Porterhouse minute steak (180g),  
dijon mustard, caramelized onion,  
mix salad, turkish bread, Chips,

**White Sausage** 23.5  
Double baked in polish beer.  
caramelized onions,  
home made coleslaw, dill cucumbers  
With rosemary roasted potatoes

**Beans of Brittany** 20.5  
(PL - Fasolka po Bretonsku)  
Home made baked lima beans  
with polish sausages, bacon and ham

**Crispy Black Pudding** 22.5  
Caramelized Onions,  
Yesterdays Potatoes,  
Home Coleslaw,  
Pickled Cucumbers

**Hunter's Stew (Bigos)** 21.5  
Traditional Polish dish that originated in  
Medieval times. Sauerkraut, Kielbasa,

## Burgers

**Gringo** 21.5  
Beef/Chorizo Pattie, Bacon,  
Cheese, Fried Egg, Mix Leaves,  
Jalapeño Mayo, Chips

**Beef** 19.5  
Beef Pattie, Bacon,  
Cheese, Fried Egg, Mix Leaves  
Relish, chips