

DRINK

Our roasters travel to origin throughout the year to source and select exceptional coffee from quality-driven, sustainable producers and co-operatives. Ask the team which seasonal single origins & blends we are serving today.

ESPRESSO	TEA
Short Black 4.2	Botanical 4
Long black	English Breakfast
	Earl Grey
Short Mac 4.5	Hojicha
Long Mac	Liquorice & lavender
Piccolo	
Flat White	VIC MARKET JUICE
Latte	Orange 5.5
Cappuccino	Daily Juice Special
FILTER	STRAWBERRY AND ROSE SHAKE 10
Batch brew 4	Strawberry, rose water,
Single serve brew 5	Jock's vanilla ice cream,
Cold filter 5	topped w/ Persian floss and pistachio crumb
CHAI / CHOC	VANILLA MALT THICKSHAKE 10
Mocha 4.5	Jock's vanilla icecream, malt, milk
Birdsnake hot choc	
Fly High chai latte	
ICED	BANANA CHAI SMOOTHIE 12
Iced Long black 4.2	Banana, Fly High chai,
Iced Latte 4.5	milk, Jock's vanilla ice cream
Iced Chai Latte 4.5	
with ice cream:	BERRY FRESH SMOOTHIE 12
Affogato 6.2	Strawberries,
Iced Coffee 6.7	blueberries, raspberries
Iced Mocha 6.7	and mint, topped with
Iced Chocolate 6.7	chia
ALT MILKS	HOUSE BREWED
Happy Happy Soy Boy -	Lemonade 6
Fly High Almond +1.2	Sparkling iced tea 6
(almond, macadamia, date blend)	Lemon lime & bitters 6
	House sparkling water 2

EAT

With seasonality & flavour at the forefront of our menu design, we use local produce suppliers to achieve an honest food experience. Ask the team if there are any specials today.

SOURDOUGH / GLUTEN FREE TOAST 8	CHILLI SCRAMBLE (GFO) 16.5	EGGS AND WAFFLE BENEDICT 18
FRUIT TOAST	Housemade harissa, coriander oil, garlic chives, crispy shallots on roti bread	Smoked ham hock and cheddar waffle, poached eggs, chipotle hollandaise
with butter & choice of Vegemite, Rooftop Honey, Peanut Butter, Mixed Berry Jam		
EGGS (V) 12	AVOCADO SMASH (V) (GFO) (VEO) 17	GRAVLAX SALMON 18.5
Your choice of Poached, Fried, or Scrambled eggs on toasted sourdough. Add sides:	Avocado, sprouts, goats curd, breakfast raddish, smoked almond dukkah on stoneground wholemeal sourdough	100% rye bread, quark cheese, dill, pickled cucumber, watercress, salmon pearls
Tomato marmalade 2		
Poached egg 2	ROASTED CAULIFLOWER SALAD (GF) (V) (VEO) 18.5	OPEN LAMB SANDWICH 20
Hash Brown 4	Roasted cauliflower, chickpea & almond hummus, popcorn	Flatbread, tzatziki, coriander chilli paste, sumac onions, cress, toasted almonds
Avocado smash 5	tofu, house made yoghurt, mint and sumac	
Roasted cherry tomatoes 5		
Popcorn tofu 5	CHICKEN CUBANO 16	
Mushrooms 5	Grilled chicken, bacon, dijon, Monterey Jack, red onions, pickles, mojo mayo, sourdough	
Smoked bacon 5	+ Fried egg 2	
Halloumi 5.5		
Gravlax salmon 5.5	PEAS & HAM (GF) 18	
Beer-battered chips 7.5	Ham hock sausage, crushed peas, potato hash brown, poached eggs, ricotta salata	
HOUSE-MADE GRANOLA (V) (VE) 15		
Coconut yoghurt, acai and cherry popsicle, with freeze dried berries	BURGER 18	
PORRIDGE (VEO) 15	Flinders Island beef pattie, beetroot, pickles, cheese, lettuce, house ketchup, spicy mayo	
Oat and quinoa porridge, banana, pistachio and corn flake praline, hazelnut dacquoise	+ Smoked bacon 2	
CHOCOLATE FRENCH TOAST (V) 18		
Birdsnake Chocolate, Seven Seeds espresso semi freddo, meringue crumble		
		Please see the front cabinet for freshly baked cakes, pastries, slices and cookies.
		DIETARY INFORMATION
		V Vegetarian
		VE Vegan
		VEO Vegan option available
		GF Gluten Free
		GFO Gluten Free Option available
		No menu changes or split bills at peak times and over the weekend
		There is a surcharge of 10% on weekends and 15% on public holidays.
		Kitchen closes 3.30pm M-F / 4pm S-S / 3pm Public Holidays

