

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 chia	
Iced Chocolate	6.7		
ALT MILKS		HOUSE BREWED	
Happy Happy Soy Boy	-	Lemonade	6
Fly High Almond (almond, macadamia, date blend)	+1.2	Sparkling iced tea	6
Oatly Oat Milk	+1.50	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, Honey, Peanut Butter, Mixed Berry Jam					
EGGS (V)	12	AVOCADO (GFO) (VEO)	16	TRUFFLE (GFO)	22
Your choice of Poached, Fried, or Scrambled eggs on toasted sourdough. Add sides:		Half avocado, pumpkin seed and walnut bun, smoked almond dukka, grilled lemon, stracciatella cheese		Truffle potato puree, edamame, peas, parma ham, mushroom, shaved fresh W.A truffle, poached egg and toast	
Tomato marmalade	2			OPEN LAMB SANDWICH	20
Poached egg	2	WARM WINTER GREENS (GF) (V) (VEO)	18	Flatbread, tzatziki, coriander chilli paste, sumac onions, cress, toasted almonds	
Hash Brown	4	Warm winter greens, miso roasted sweet potato, toasted seeds, white miso dressing, crispy potato skin, poached egg			
Half avocado	5	+ roast chicken 4			
Roasted cherry tomatoes	5	+ popcorn tofu 3			
Popcorn tofu	5				
Mushrooms	5	ROAST CHICKEN SANDO	16		
Smoked bacon	5	Free range organic roast chicken, bacon, lettuce, tomato, roast garlic mayonaise on ciabtta			
Halloumi	5.5				
Ora king salmon gravlax	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 porridge, slow baked quince, cardamom custard, macadamaia, brandy snap crunch		+ Smoked bacon 2			
CHOCOLATE FRENCH TOAST (V)	18				
Birdsnake Chocolate, Seven Seeds espresso semi freddo, meringue crumble					
BUTTERMILK CRUMPET	19				
Holy Crumpet, spiced roasted apple, toasted pecans, creme fraiche, butterscotch syrup, chai anglasise					

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

