

# EAT

## SOURDOUGH / GLUTEN FREE TOAST FRUIT TOAST / DR MARTY'S CRUMPETS

With butter and your choice of Vegemite  
Rooftop honey  
Peanut butter  
strawberry and lemon myrtle jam  
8

## STEEL CUT OATS PORRIDGE (V)

Poached quince, hibiscus syrup, dehydrated grapes, dry figs, candied nuts and mulberries  
16

## COCONUT GRANOLA (VE)

Goji, buckwheat, puffed grains, seeds, agave, nuts, chocolate soil, compressed melon, sour cherry foam  
15

## BRIOCHE FRENCH TOAST (V)

Peanut butter ganache, rhubarb and berries compote, espresso crumbs, coffee and chocolate sauce, seasonal fruits  
18

## EGGS AND WAFFLE BENEDICT

Smoked ham and cheddar waffle, poached eggs, chipotle hollandaise  
18

## GOOD MORNING BREAKFAST BURGER (GFO)

Housemade chorizo, cheddar, fried egg, chilli pepper chutney, spring onion, pain de mie roll  
14

## AVOCADO SMASH (V, GFO)

Yarra Valley feta, saffron, lemon, 3 paprikas & coffee salt, coriander, pepitas, poached egg, toasted multigrain  
17  
+ bacon 5

## EGGS POACHED / FRIED / SCRAMBLED (V)

Toasted sourdough, golden beetroot relish  
10

### SIDES

Poached egg	2
Golden beetroot relish	3
Heirloom tomatoes	
Portobello mushroom	5
Avocado smash	
Marinated Yarra Valley feta	
Smoked bacon	
Black pudding	
Chorizo	
Citrus cured salmon	6

## TRUFFLE OMELETTE (V)

Yarra Valley feta, huitlacoche, chilli, chiltomate sauce, toasted sourdough  
19

## PRAWN ROLL

Lemongrass, kaffir lime and basil leaves, Sriracha mayo, pickled ginger and chilli, crispy shallots, milk roll  
16

## WAGYU BURGER (GFO)

Monterrey Cheddar, Seven Seeds sauce, tomato, lettuce, brioche bun, fries  
18  
+ bacon 2  
+ egg 2

## QUINOA SALAD (VE )

Carrot hummus, charred broccoli, wild rice, quinoa, seeds, soft herbs, tahini sesame vinaigrette  
15  
+ haloumi 5

## SALMON RILLETTE (GFO)

Yarra Valley feta, toasted rye heirloom tomatoes, caper berries  
18

## FRIED CHICKEN SANDWICH (GFO)

Maple smoked bacon, coleslaw, buttermilk sauce, brioche bun  
16  
+ Monterrey Cheddar 2

## BEER BATTERED FISH TACOS

Snapper, blue corn tortillas, avocado, pipian sauce, cabbage, pickle chilli, coriander  
18

V Vegetarian

VE Vegan

GF Gluten Free

GFO Gluten Free Option available

No menu changes or split bills at peak times and over the weekend

Kitchen closes

3.30pm M-F / 4pm S-S / 3pm Public Holidays

10% Surcharge applies on public holidays

# DRINK

## ESPRESSO

Short black / Long black 4  
Short macchiato / Long macchiato 4.3  
Flat white  
Latte  
Cappuccino  
Piccolo  
Mocha

## FILTER

Batch brew 4  
Single serve brew 5  
Cold brew

## TEA

ASSEMBLY  
English Breakfast 4  
Taiwan Shan Cha  
Gui Fei Oolong  
STORM IN A TEACUP TEA  
Earl Grey 4  
Spring Tonic  
Houjicha

Mörk hot chocolate 4.5  
Chai La Lai latte 4.3

## HOME BREWED

Lemonade 4  
Sparkling iced tea  
Dr brew 5.5

## VIC MARKET JUICE

Orange 5.5  
Daily Juice Special

## CUBES

Iced long black 4.3  
Iced latte

## SCOOPS

Affogato 6  
Iced coffee / mocha / shakes 6.5

## FIZZ

Phoenix Cola 4.5  
Bundaberg Ginger Beer  
Boylan Black Cherry  
Boylan Root Beer  
House sparkling water 2

