

EAT

SOURDOUGH / FRUIT TOAST / DR MARTY'S CRUMPETS

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

COCONUT GRANOLA (VE)

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

GROATS AND CHIA BIRCHER (V)

Organic Timboon cow yogurt, compressed
plums and oranges, dry figs, almonds,
cacao nibs, Rooftop honey, pepitas
15.5

GOOD MORNING BREAKFAST BURGER

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

COCONUT CRUSTED CRUMPET FRENCH TOAST (V)

Grilled pineapple, basil seeds, rice
pudding, goji and quinoa crumbs,
chocolate soil, pineapple curd
18

TRUFFLE OMELETTE (V)

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

EGGS AND WAFFLE BENEDICT

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

SALMON RILLETTE

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

EGGS POACHED / FRIED / SCRAMBLED (V)

Toasted sourdough, golden beetroot relish
10

SIDES

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

AVOCADO SMASH (V)

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

SWEETCORN PANCAKES (GF)

Chorizo, queso fresco, poached egg,
pickle chilli, coriander, chilli butter
18

FRIED CHICKEN SANDWICH

Maple smoked bacon, cheese mayo,
coleslaw, brioche bun
16

QUINOA SALAD (VE)

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

DOUBLE WAGYU PATTY BURGER

Cheddar, seven seeds special sauce,
brioche bun, fries
18
+ bacon 2

PRAWN ROLL

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

BEER BATERED FISH TACOS

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

V Vegetarian

VE Vegan

GF Gluten Free

Gluten free Bread is available on request

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

