

IT'S ALL AVAILABLE FOR TAKE OUT TOO!

ALL DAY BREAKFAST

Sourdough Toast w Plum Jam & Butter \$5

Honey & Cinnamon on Buttered Turkish Toast \$5

PRIDE - Cranberry, Macadamia & Coconut Muesli topped w Fresh Seasonal Fruit, Served & w Greek Yoghurt or Milk \$15

WRATH - (Spanish Eggs), Eggs Cooked in our Housemade Salsa, Olive, Onion, Parmesan, Chorizo, Jalapeños w Sourdough Toast \$19.5

LUST - Spicy Sweet Potato Latkes on Baby Spinach with Grilled Bacon topped w Sour Cream and Chives \$16.5 **GF**
add Poached Eggs \$5.5

SLOTH - Chilli Scrambled Eggs, Fresh Chilli, Mint, Coriander, Thai Basil, Marinated Tofu and Dried Shallots on Sourdough \$18.5

VANITY - Leg Day Breakfast - Honey Lamb & Rosemary Sausage, Grilled Chicken, Poached Eggs w our Sweet Potato Latke \$21 **GF**

GLUTTONY - Two Eggs as you like, Roasted Tomato, Bacon, Field Mushrooms & Onion Chutney on Sourdough Toast \$20

GREED - Blue Cheese Eggs - Poached Eggs w Braised Field and Swiss Brown Mushrooms in a Creamy White Wine & Blue Cheese Sauce on Sourdough Toast \$16.5 add Bacon for \$4.5

Green Eggs and Ham - Scrambled Eggs w Pesto, Fetta & Virginian Ham on Sourdough Toast \$18.5

we love splitting your bill

Canadian Pancakes - Two Thick Buttermilk Pancakes topped w Grilled Bacon, Maple Glazed Pecans, Vanilla Ice Cream & Cinnamon \$18.5

Very Berry Pancakes - Two Thick Buttermilk Pancakes topped w Berry Coulis, Honeycomb & Vanilla Mascarpone \$17.5

Banana Pancakes - Two Thick Buttermilk Pancakes topped w Caramel Sauce, Grilled Banana & Vanilla Ice Cream \$18.5

Florentine - Poached Eggs, Spinach & Hollandaise on Sourdough \$16.5 *Make it an Atlantic with Smoked Salmon for \$5.5*

Benedict - Poached Eggs served w Virginian Ham & Hollandaise on Sourdough \$17.5

Eggs Your Way - Two Free Range South Gippsland Eggs as you like on Sourdough \$10

Or our Housemade Gluten Free Corn & Chilli Loaf add \$3

\$3.5 Sides - Hashbrowns, Onion Chutney, Field Mushrooms, Roasted Tomatoes, Baby Spinach, Housemade Baked Beans, Guacamole All Vegan and **GF**, Marinated Tofu Vegan or our Hollandaise

\$4.5 Sides - Chorizo **GF**, Honey Lamb & Rosemary Sausage **GF** or Bacon **GF**

\$5.5 Smoked Salmon **GF** or Housemade Corn & Chilli Loaf **GF and Dairy Free**

Alterations \$1 each (not available during peak periods)
Ask your waiter about our Gluten free and Vegan options
We pay penalty rates on weekends and holidays

ALL DAY LUNCH

Spiced Pumpkin and Rocket salad with Fetta, Beetroot Relish, and Pomegranate and Pepita Seeds with a Lemon Mustard Vinaigrette \$18 Vegan option with Tofu or Mushrooms GF Add Chicken \$4

Roast Cauliflower Salad - Quinoa, Chickpeas, Almonds and Rocket with a Tahini dressing topped with Dried Cranberries and Sweet Potato Chips \$18 Vegan and GF

Lamb Burger - Roast Eggplant, Tomato, Lettuce, Tamarind Sauce and Hummus in a Herbed Brioche Bun \$19

Chicken Fillet Burger - Crumbed in Polenta, Bacon, our Chilli Mayo in a Herbed Brioche Bun with Coleslaw \$19

Chicken Parma - Lightly Breaded then Topped w our Housemade Tomato Relish, Ham & Melted Cheese Served w Salad Greens \$19.5 add Fries for \$4

Vegetarian Lasagne - Layers of Pasta sheets, Eggplant, Zucchini, Pumpkin, Spinach, Béchamel topped with Parmesan. Served with a Garden Salad \$17.5

Moussaka - Layered with Potato, Spinach, Beef Bolognese, Béchamel topped with Parmesan. Served with a Garden Salad \$17.5

LITTLE SINNERS

One Egg (Poached or Fried) and a side on Sourdough \$10

Ham and Cheese Toastie and Fries \$10

One plain Pancake w Ice Cream \$13

THE SANDWICH PRESS

Reuben - Shaved Pastrami, Swiss Cheese, Pickled Cabbage and Mustard in Toasted Sourdough w Gherkins \$14

Pulled Lamb Leg - with Hummus, Spanish Onion, Tomato and Rocket in a Sourdough Toastie \$13

Roast Pumpkin - Sundried Tomato Pesto, Onion Chutney, Fetta and Roast Capsicum toasted in a Turkish Pide \$10

Vegan option with Tofu

Arcadia - Homemade Sun-dried Tomato Pesto, Fetta, with Olives Grilled Eggplant and Grilled Zucchini in a Turkish Pide \$11

Vegan option with Tofu

Chicken Caesar Pide - Bacon, Grilled Chicken, Spanish Onion Cheese & our Housemade Caesar Dressing \$11

Bacon & Egg Pide - with our Onion Jam \$10

BLT - Bacon, Lettuce, Tomato and Housemade Lime Mint Mayo in a Toasted Turkish Pide \$9.5 Add a Fried Egg for \$2.5

French Fries - Bowl \$8 / Side \$4

LUSTING FOR MORE OR JUST GREEDY?
HAVE A LOOK AT THE CAKE FRIDGE!

Alterations \$1 each (not available during peak periods)

Ask your waiter about our **GF** and Vegan options

We love splitting the bill

SEDDON DEADLY DRINKS

Cappuccino, Latte, Short Black etc. \$3.8/\$4.8

Paper Takeaway Cups 20c Lactose free/Almond/Oat Milk 50c

Puppycino - Spoil your pooch, Soy milk w liver sprinkles \$4.5

Loose Leaf Tea - Irish Breakfast, English Breakfast, Earl Grey, Green Tea, Eastern Sunrise, Peppermint, Lemon Rush, Australian Rainforest, and Chai \$4.5/\$5 Almond/Oat Milk 50c

Mocca - Skinny or Full Cream \$5.5 Soy/Almond/Oat Milk 50c

Hot Chocolate - w marshmallows \$5.5 Soy/Almond/Oat Milk 50c

Iced Coffee/Iced Chocolate \$5.5 Soy/Almond/Oat Milk 50c

Milkshakes - Chocolate, Strawberry, Caramel, Vanilla, Blue Heaven or Banana \$7 Soy/Almond/Oat Milk 50c Malt 50c Raw Egg \$2

San Pellegrino Sparkling mineral Water 500ml \$5

Orange Juice - Freshly Squeezed \$5

Emma & Toms Kombucha assorted flavours \$5.5

Emma & Toms Juice - Apple, Radical Action or Green Power \$5

Coke Classic, Diet or Zero & H2O \$2.5

Bundaberg - Ginger Beer, Traditional Lemonade, Passionfruit or Lemon-Lime & Bitters, \$5

Seddon Deadly Bloody Mary / Bloody Maria \$12

Bloody Caesar with Mott's Clamato \$14

Basic Spirits with Mixer \$10

BEERS

Hop Nation Pilsner \$8

Hop Nation Pale Ale \$8

Cascade Light \$7

Stella Artois \$8

Corona \$8

SPARKLING

Golden Axe Cider \$8

Twiggy Piccolo 200ml \$10.5

Mrs Q Prosecco \$33

Cremant De Bourgogne \$52

SEDDON DEADLY REDS

Johnny Q. Cabernet Sauvignon SA 2013 - Full bodied and quite dense, fit for any occasion \$8/\$34

Jack Estate Coonawarra Shiraz SA 2015 - A full bodied Shiraz characterised by a complex bouquet of rich dark berries and spice. \$9/\$39

Inigo Merlot 2012 WA 2014 - Nosing reveals dark mulberry top notes alongside some dark plum followed by cedar and a hint of spicy bay leaf. Full bodied and ripe with no shortage of richness, the palate boasts flavours of black plums and dark chocolate over a very spicy background of earthy cedar \$10/\$43

SEDDON DEADLY WHITES

Treasures Chardonnay SA - Full bodied and rich, yet with an elegant palate of creamy texture and a long crisp finish \$8/\$34

Tahbilk Marsanne 2016 Vic. - The bouquet and palate of this unique unwooded style exhibit intense aroma and flavours of lemon, honey and peach whilst the finish is long and flavoursome \$9/\$39

Babich Sauvignon Blanc 2015 NZ. - Crafted with food in mind; weighty, ripe, tropical fruit flavoured style. Rich and rounded from New Zealand's Marlborough \$10/\$45

Singlefile Riesling 2015 WA - This is a softly textured, crisp dry style with aromas of apple blossom and citrus tones. A clean and pure palate with subtle mineral undertones and a tight finish \$10/\$45

Ask your waiter about our cocktails