

**ALL DAY BREAKFAST**

*(V) VEGETARIAN, (VO) VEGETARIAN OPTION, (VG) VEGAN, (VGO) VEGAN OPTION, (GF) GLUTEN FREE, (GFO) GLUTEN FREE OPTION, (LF) LACTOSE FREE, (LFO) LACTOSE FREE OPTION (H) HALAL FRIENDLY*

**Toast LFO, VO, VGO, GFO, HO \$10.00**

Two slices of multigrain, rye, white Sourdough bread or fruit bread served with butter and a choice of jam, honey, marmalade, peanut butter or vegemite. **Gluten free toast option \$11.50**

**Laura's Granola V \$14.50**

Gourmet Granola with Greek yoghurt and fresh fruit.

**(Please ask our staff for today's variety)**

**Blueberry & Ricotta pancakes V, H \$19.50**

Two pancakes, Blueberry sauce, lemon curd, lemon crumble, ice cream

**Eggs On Toast GFO \$14.00**

Two free range eggs cooked your way on buttered Sourdough toast

**Smashed Avo V, H, GFO, LFO \$21.50**

Multigrain toast, heirloom tomatoes, fetta, toasted seeds, kalamata olive soil, sumac lemon

**Add poached egg one \$2.50 two \$5.00**

**Chilli scramble eggs (GFO) \$18.00**

Herb mix, Chilli shallots, Pecorino cheese, Sourdough toast

**Eggs Benedict GFO \$18.50**

Grilled thick cut ham, poached eggs, toast, herb hollandaise & bacon dust

**Poyntons Big breakfast \$28.00**

Two eggs (scrambled, fried or poached) buttered sourdough toast, bacon, pork sausage, grilled tomatoes, mushroom, house made Ham hock beans, hash brown

**Bacon & Egg Roll GFO, LFO \$17.50**

Tasty cheese, fresh baby spinach, aioli, house made tomato & onion chutney, Damper roll

**Salmon Breakfast Roll GFO \$21.00**

Poached eggs, pickled red onion, cream cheese, capers, hollandaise, Damper roll

**Pumpkin, sage and parmesan fritters V, H \$22.00**

Poached eggs, mixed salad, Garlic labneh, Capsicum puree, Sweet potato crisps

***Feeling the need for a little bit more:***

**Smoked Salmon \$7.00**

**Additional piece of fish \$10.00**

**Thick Cut Ham or Bacon \$5.50**

**Hash Brown, mushrooms, Halloumi or smashed Avo \$5.00**

**Feta, Grilled tomato or Sautéed Baby spinach \$5.00**

**Herb Hollandaise or Tomato Relish \$3.50**

**Egg - Fried or poached one \$2.50 or two \$5.00**

**Additional Condiments, sauce & spreads \$1.00**

*Sorry, no alterations to menu on weekends*

*15% surcharge applies all Public holidays*

**LUNCH MENU FROM 11 AM**

**Croissant**

Plain \$4.00

Ham, cheese, tomato \$6.50

**Roast Turkey Sandwich GFO \$16.00**

Bacon, brie, spinach, Cranberry sauce, Multigrain bread

**Add fries \$5.00**

**Reuben Sandwich GFO \$16.00**

Corned beef, Dijon mustard, Swiss cheese, sauerkraut, Thousand Island dressing, pickle, Rye bread

**Add fries \$5.00**

**Smoked Chicken and Poached Prawn Sandwich GFO \$18.00**

Aioli, celery, tarragon, Sourdough bread

**Add fries \$5.00**

**Arancini \$17.50**

Served with Napoli sauce, Orange & fennel salad, French dressing

**(Please ask our staff for today's variety)**

**Quiche of the day \$17.50**

House made quiche, nursery salad, French dressing

**(Please ask our staff for today's variety)**

**'Wonder Pie'**

*by renowned Melbourne Chef Raymond Capaldi \$17.50*

Handcrafted short crust pastry, topped with puff pastry, finished with a French glaze, mixed salad, Tomato & onion chutney

**(Please ask our staff for today's variety)**

**Salt & Pepper calamari H, LFO \$21.50**

Garden salad, fries, house made Tartare sauce, lemon

**Garlic prawn Linguine \$25.00**

White wine, tomatoes, herb and garlic shallots, parmesan cheese

**Thai Beef Salad GFO \$23.50**

Lettuce, cucumber, capsicum, bean shoots, chilli, fresh herbs, crispy shallots, peanuts, noodles, green sauce dressing

**Smoked Chicken Risotto GF \$24.00**

Mushroom, garlic, herb shallots, spinach, White wine, shaved parmesan

**Quinoa salad V GFO \$18.50**

Tri colour quinoa, mixed leaves, tomato, onion, avocado, feta, Balsamic and Olive oil dressing

**Add Chicken \$7.00 Add Seafood \$10.00**

**Beer battered Fish & Chips GFO \$25.00**

Garden salad, fries, house made Tartare sauce, lemon

**Burger of the day GFO \$22.50**

Served with fries, tomato sauce

**(Please ask our staff for today's variety)**

**Fries**

Served with tomato sauce and aioli \$10.50

## CHILDREN - ALL DAY BREAKFAST

*Children under 12 years ...*

<b>Pancake</b>	<b>\$10.00</b>
One blueberry & ricotta pancake with maple syrup and ice cream	
<b>Egg on toast</b>	<b>\$10.00</b>
<b>Add bacon \$1.50</b>	
<b>Toast (1 piece)</b>	<b>\$4.00</b>
Butter, house made jam, peanut butter or vegemite	
<b>Toastie</b>	<b>\$10.00</b>
Honey leg ham, tasty cheese	

## CHILDREN - LUNCH MENU FROM 11.00AM

*Children under 12 years ...*

<b>Macaroni pasta</b>	<b>\$13.50</b>
Buttered, roast tomato sauce or creamy cheese sauce All served with parmesan cheese	
<b>Beer battered Fish &amp; Chips</b>	<b>\$13.50</b>
fries, tomato sauce, lemon	
<b>Chicken Nuggets</b>	<b>\$13.50</b>
fries, tomato sauce	
<b>Salt &amp; Pepper Calamari</b>	<b>\$13.50</b>
fries, aioli, lemon	

## SWEET TREATS

<b>Sticky date pudding</b>	<b>\$9.50</b>
House made - warm Sticky date pudding, butter scotch sauce, cream	
<b>Scones - The perfect morning or afternoon tea</b>	
House made - 2 scones served with jam & cream	<b>\$9.00</b>
1 scone served with jam & cream	<b>\$4.50</b>
<b>Assorted small cakes, cheesecakes, slices &amp; tarts</b>	<b>\$9.00</b>
<i>Please check display cabinet for today's selection</i>	
<b>Muffins - An all-time favourite</b>	<b>\$5.50</b>
House made - <i>check our display cabinet</i>	
<b>Banana Bread</b>	<b>\$8.50</b>
Warmed & served with maple syrup, cream	
<b>Manuko Organic Raw Slices</b>	<b>\$6.00</b>
GF, VEG, DAIRY FREE <i>Please check our display cabinet for varieties</i>	
<b>Laura's Protein Balls</b>	<b>\$4.00</b>
(Vegan, gf) <i>Please check display cabinet</i>	

## BEVERAGES

### Coffee by Inglewood Coffee Roasters

<b>Coffee (reg size)</b>	<b>\$4.50</b>
Latte, Cappuccino, Flat white, Macchiato, Espresso	Mug <b>\$5.50</b>
Turmeric Latte (reg size)	<b>\$5.00</b>
	Mug <b>\$6.00</b>
Decaf (extra).50	
<b>MILKLAB - Soy (extra).70 - Almond (extra).70 - Lactose free (extra).70</b>	
<b>- Oat milk (extra).70</b>	
Iced coffee, Iced chocolate	<b>\$6.50</b>
Chai Latte, Hot chocolate	<b>\$5.50</b>
Manuko specialty hot chocolate - Mint, Rose	<b>\$6.00</b>
Affogato	<b>\$5.00</b>
<b>Assorted teas</b>	<b>\$5.00</b>
English breakfast, Earl grey, Lemongrass & ginger, Peppermint, Green, Chai	
<b>Iced Tea - Lemon, Peach</b>	
<b>Water</b>	
San Pellegrino mineral water	500ml <b>\$5.00</b>
	1 Litre <b>\$8.00</b>
Bottled water	600ml <b>\$4.00</b>
<b>Fresh fruit juice</b>	
Apple, orange, pineapple, watermelon, carrot, ginger	<b>\$8.00</b>
<b>Noah's fruit juice</b>	<b>\$5.20</b>
<i>Please ask our staff for flavours</i>	
<b>Cold drinks</b>	<b>\$4.00</b>
Soft drink - Coke, Diet coke, Zero sugar, Lemonade, Solo, Sunkist, Pepsi max	
Kids- Pop tops	<b>\$3.00</b>
Soda water, Ginger ale, Lemon lime & bitters 300ml	<b>\$3.50</b>
Kombucha	<b>\$5.50</b>
<b>Milkshake</b>	<b>\$7.00</b>
Chocolate, strawberry, vanilla, caramel, banana	
<b>Smoothie</b>	<b>\$10.00</b>
100% natural, suitable for vegans <i>Please ask our staff for today's varieties</i>	

***Please ask staff for our  
Beer, wine & cider selection***