

SPECIALS

JERUSALEM ATRICHOKE SOUP (V) 15.0

w/ sautéed chestnuts, croutons, rosemary oil & whipped cream

SCRAMBLED EGGS (V) 18.0

Scrambled eggs w/ pine mushrooms & chives on house made brioche (*add bacon +4.5*)

SANDWICHES

PORK BELLY & SLAW 14.0

Coffee-cured pork belly w/ aioli & red cabbage & apple slaw on sourdough w/ house made crisps

GRILLED AUBERGINE (V) 12.0

Grilled aubergine w/ hummus, haloumi & red pepper relish on sourdough w/ house made crisps

DRINK SPECIALS

SINGLE ORIGIN ESPRESSO

BLACK 3.8 | WHITE 4.0

Craftwork Roasting Co. –
La Florida, from Caranavi, Bolivia

FILTER COFFEE 3.5 | ICED FILTER 3.5

Craftwork Roasting Co. –
Karambi, from Nyamagabe, Rwanda

COFFEE FLIGHT 10.0

Single origin espresso, iced filter, filter



TOAST (V) 6.5 | FRUIT TOAST (V) 7.0

Freshly baked sourdough or apricot, pistachio & fig bread w/ Saint David Dairy butter & jam or peanut butter | honey | Welsh rarebit (*+4.0*)

ETON MESS 16.0

House made granola w/ rhubarb sorbet, meringue, berries & cream

RYE & AUTUMN FRUIT (V) 16.5

Sweet grilled rye w/ quince compote, pear, walnut & yoghurt

OMELETTE (V) 17.5

Roast potato w/ baby kiplers, king brown mushrooms, vintage cheddar & citrus gremolata (*add bacon +4.5*)

SMOKED EEL 19.5

Smoked eel w/ dashi jelly, potato cream, bottarga & a soft poached egg w/ sourdough toast

SWEET CORN PORRIDGE 18.0

Sweet corn porridge w/ parmesan, popcorn & crème fraiche (*add bacon +4.5*)

BRITISH BREAKFAST 19.5

Scotch egg, black pudding & thick cut bacon w/ bean salad, bread & butter pickles, our HP sauce & Welsh rarebit

PORK CHEEKS 19.5

Braised pork cheeks w/ creamy polenta, caramelised shallots, couscous & dried fruit

GRAINS & GREENS (V) 17.0

Grilled broccoli, kale, peas, freekeh & quinoa, chive oil dressing & a soft egg

COFFEE

BLACK 3.8 WHITE 4.0 ICED 5.0 (*w/ coffee ice cream +1.0*)

Milk coffees prepared using Dukes Espresso Blend
Black coffees showcase Melbourne's best roasters
Please see specials menu for our current offering

TEA

CHAMELIA RANGE 4.0

Earl Grey, English Breakfast, Peppermint, Rooibos, Genmaicha, Lemongrass & Ginger

SOMAGE RESERVE RANGE 7.0 (two infusions)

HIMALAYAN SPRING WHITE (hand rolled) an extremely delicate white tea w/ a floral aroma

ALISHAN OOLONG a unique Taiwanese tea w/ a rich & creamy liquor

HONG CHA BLACK a very high quality black tea w/ a rounded fruity sweetness, velvet-like body & cherry aroma

HOUSE MADE CHAI 4.5

HOUSE MADE HOT CHOCOLATE 4.5

ICED FLAVOURED MILK 5.0

House made chocolate malt | salted caramel (*w/ peanut butter ice cream +1.0*)

COLD PRESSED JUICE 7.0

- Orange
- Cucumber, Pineapple, Kale & Spinach
- Carrot, Apple, Celery & Beetroot

SIX BARREL SODA CO 5.0

Cola | Lemonade | Raspberry & Lemon
Ginger Ale | Celery Tonic

CAPE GRIM PURE RAIN WATER STILL 4.0 SPARKLING 5.0