

BRUNCH

SERVED FROM 8AM - 3PM

BANANA BREAD

peanut butter ricotta, sour cherry marmalade 10

TOASTED GRANOLA PARFAIT

lemon curd, elderflower strawberry, rhubarb, chia yoghurt, quinoa milk 14

VEGAN QUINOA & COCONUT PORRIDGE

grilled pineapple, passionfruit, lime, agave nectar, flaxseed dukkah 15

BREAKFAST WALDORF, CRISP FRIED RICOTTA & NASHI PEAR

candied walnuts, sticky date & coconut yoghurt, sweet basil 15

DRY CURED BACON & SMOKED MOZZARELLA BAGEL

egg sunny side up, chipotle aioli, grown up ketchup 15

POLENTA CORN FRITTER, AVOCADO & SMASHED GREENS

poached eggs, tomato chilli jam salsa, sweet potato crisps 18

BUTTERMILK BRIOCHE FRENCH TOAST & SPICED PEAR

apple puree, mandarin mascarpone, peppered caramel, pistachio streusel 18

GRAINSTORE'S HOUSE SMOKED SALMON & PANCETTA FRIED EGG

charred sweet corn, pickled quince, quark, horseradish, crostini, puffed rice 20

COTECHINO & PUMPKIN HALLOUMI BLINI

poached eggs, vanilla parsnip, rooftop apple mint, pea salsa 18

PORTOBELLO MUSHROOM & GRUYERE POTATO RÖSTI

poached eggs, hazelnut hollandaise, root chips 19

ROASTED CAULIFLOWER & POTATO OMELETTE

orange fennel, taleggio, vincotto, romesco, sourdough 19

AUTUMN MUSHROOM BRUSCHETTA & POACHED EGGS

smoked eggplant, goats yoghurt, pear & cider relish, dukkah 20

BACON STEAK & SMOKEY BORLOTTI BEANS

fried duck egg, carrot jam, apple slaw, snow pea shoots 20

VEGAN CARROT SUMAC FALAFEL & PUMPKIN HUMMUS

cucumber, cauliflower, gazpacho, goji berry, nigella seeds 20

BUTTERNUT SQUASH & POTATO GNOCCHI

garden peas, molten halloumi, brown butter, pine nuts, rooftop sage 24

VERBENA KING SALMON & BOUILLABAISE

snow peas, golden carrots, soft herb spätzle, romesco, macadamia 29

BARBECUED LAMB CUTLETS & POLENTA GALETTE

aubergine ragu, honey cumin roasted beetroot yoghurt, salted walnuts 29

TWO FREE-RANGE EGGS

cooked to your liking on sourdough 10

Desserts

AMARETTO AFFOGATO

coffee, bourbon vanilla ice cream, Amaretto & biscotti 11

CHOCOLATE CHIP COOKIES & MILK

baked to order, please allow 10 minutes 10

HONEY & OLIVE OIL CHEESE CAKE

basil plums, pink lady apple, candied walnuts, oreo 12

BLACK FOREST GATEAU

chocolate brownie, cherries, vanilla kirsch panna cotta 12

WARM CHOCOLATE FONDANT

Yarra Valley strawberry gelato, pistachio ginger biscuit 12



Wake up drinks

soft

Freshly squeezed orange juice 7

House made spirulina -
pineapple, pear & mint juice 8

Cleanser - apple, cucumber,
beetroot, kale, ginger 8

something more uplifting

Stefano Lubiana NV Brut Reserve 12

Grain Store's Bloody Mary 14

Pimm's, MGC Gin, Lemonade
and fresh mint 14

Campari and Orange [30ml] 10

Aperol Spritz
Aperol, sparkling wine and soda 14

Sides

Roasted roma tomatoes
Wilted spinach
Buttered mushrooms
Dry cured bacon
Avocado 4

Cotechino sausage
Crispy halloumi
House smoked salmon
Smokey borlotti beans
Gruyere potato rösti 5

Zucchini, pecorino, lemon 8

Grilled broccoli, macadamia,
anchovy dressing 8

Snow peas, black sesame 8
House fries, chipotle aioli 8

Rosemary polenta chips 8

Gluten free seeded and
gluten free fruit bread available.

Thank you for your patronage, we would appreciate no alterations to the menu during our peak weekend trade.

For group bookings over 5 people, no split bills please. Thank you for your understanding.