

orange

BREAKFAST UNTIL 4PM

SMALL

Toast {5} **V**

turkish, rye, multigrain, sourdough, or gluten free served w. house-made jam

The Quickie bacon {11} salmon {13.5}

toasted brioche bun w. scrambled eggs, scottish bacon or smoked salmon

The Eggs {10} **V**

poached, scrambled or fried free-range eggs on sourdough toast

Smashed Avocado on Toast {16} **V**

w. fetta, lemon juice, mint & chilli oil on sourdough toast

LARGE

Corn Fritters w. Spiced Zucchini Salsa {14} **V**

served with 2 poached eggs

The Gardener {17} **V**

grilled saganaki cheese, poached egg, smashed avocado, wilted spinach, & slow cooked mushrooms on turkish toast

Eggs Florentine {15.5} **V**

poached eggs, wilted spinach & hollandaise sauce on turkish toast

Eggs Benedict {16}

poached eggs, gypsy ham & hollandaise sauce on turkish toast

Quesadilla {16}

w. spicy mince, herb sour cream, smashed avocado & a poached egg

The Breaky Burger {17}

bacon, fried eggs, cheddar cheese, and house-made chutney on a turkish bun

LIGHT

Banana Bread {11} **V**

lightly toasted w. fresh ricotta, windsor honey & strawberries

Fruit Platter {15} **V GF**

w. vanilla & honey-roasted oat crumble & natural yoghurt

Bircher Muesli {19} **V GF**

gluten free ancient grains, soaked in orange juice, w. natural yoghurt, berry compote & windsor honey

SIDES

Bacon	{5}
Chorizo	{5}
Ham	{4}
Spinach	{4}
Mushrooms	{4}
Roast tomato	{4}
Smashed Avo	{4}
Hollandaise	{4}
Poached egg	{2.5}
Side of fries	{3}
Gluten Free Toast	{1}

DRINKS

Coffee Head Coffee {3.70}

Soy & Large add {50c}

T2 Tea {4.60}

English Breakfast
Melbourne Breakfast
French Early Grey
Peppermint
Chai
Ginger & Lemongrass
China Jasmine
Chamomile

Organic Juice {4.50}

Orange
Cloudy Apple
Pineapple
Cranberry
Grapefruit
Tomato

*please note a 10% surcharge applies on public holidays

orange

LUNCH FROM 11AM - 5PM

SALADS

Green Bean and Goats Cheese Salad {20} **V** **GF**

w. fresh roma tomatoes, toasted almonds & spanish onion

Spiced Crumbed Lamb Salad {27} **GF**

lamb loin strips dusted in paprika, turmeric & schezwan; w. fresh roma tomato, spanish onion, cos hearts, garden herbs & salsa verde aioli

Rare Beef Salad {22}

w. chilli, thai basil, crispy noodles & a sweet garlic, ginger sauce

Grilled Prawn Salad {26} **GF**

w. apple, fresh avocado, orange, cos hearts, pomegranate, & a chilli, paprika & lime dressing

MAINS

Steak Sandwich {20}

black Angus minute steak, swiss cheese, tomato jam, snow pea tendrils, & pimento aioli on grilled turkish bread. served w. a side of fries & pickles

Chicken Burger {21}

crusted chicken tenderloins with coleslaw on a brioche bun. served with a side of fries

Wagyu Burger {22}

w. tomato jam, swiss cheese, onion rings & cos lettuce on a brioche bun. served with a side of fries

200g Steak Frites {26}

w. smokey onion rings, fries & a roast pepper, herb butter

Classic Fish & Chips {25}

vodka battered flake finished w. parsley & fresh lemon

Sizzling Garlic & Chilli Prawns {15}

dusted w. smoked paprika

Calamari {12} {16}

dusted in schezwan, salt & pepper w. aioli

Traditional Paella {25} **GF**

chicken & chorizo paella, dotted w. garlic & parsley cream.

PASTA

Linguine Marinara {28}

prawns, scallops, mussels, fresh flake & calamari in a rich Napoli or white wine sauce

Pumpkin & Ricotta Ravioli {25} (v)

w. burnt sage butter, lemon & crispy capers

Prawn & Flake Risotto {26} **GF**

w. lemon & fresh herbs

SIDES

Fries {9} **V**

w. pimento aioli

Padron Peppers {12} **V** **GF**

pan-fried padron peppers w. olive oil, salt & sherry vinegar, & pimento aioli

Quinoa Salad {12} **V** **GF**

quinoa, dates, toasted almonds, fresh herbs, pomegranate, candied walnuts, yoghurt & dukkah

SWEETS

Smashed Meringue {13} **GF**

w. passionfruit, raspberries & lychees

Coconut & Lime Sorbet Slice {13} **GF**

w. fresh summer fruits

Triple Chocolate Brownie {13}

w. hazelnut ice-cream & peanut brittle

Coffee & Caramel Panna Cotta {13}

coffee & almond brittle **GF**

Soft Centred Chocolate Pudding {13}

W. hazelnut ice-cream

Dessert Platter {30}

chef's selection of sweets to share

Cheese Board {30}

chef's selection of cheeses w. apricot & walnut loaf, house-made jam, crunchy green apple & dates