

### BREAKFAST

House baked, nut, seed and grain granola	9.5
Coldstream dairy curd, berry compote, treacle (GF)	14.0
Caramelised banana, toffee walnuts, cinnamon waffle, citrus labne	16.0
Croque madame, gruyere cheese, Felicia's ham and sunny side fried egg	17.0
Raw bowl, garden kale, broccoli tips, toasted hazelnuts, fermented lemon yoghurt, Persian fetta, soft egg (GF)	18.0
Sri Lankan egg curry, yellow lentil dahl, toasted coconut, grilled flatbread (VO)	18.0
Chilaquiles, fried corn tortillas with house-baked beans, Yarra Valley dairy fetta, salsa Verde and a fried egg (GF)	19.0
Buxton smoked trout hash, horseradish cream, egg over easy (GF)	21.0
Nasi goreng, spice fried rice, chicken, school prawns and a sunny side egg (VO)	17.5
Toms paddock's free range eggs, your way	10.0
<b>Breakfast Sides;</b>	
Roasted tomato, house baked beans	3.0
Double smoked bacon, avocado, smoked trout, chorizo	4.0

### DRINKS - SOMETHING HOT

Cisco's Coffee Your Way	4.0
Chai Latte	4.5
Hot Chocolate	4.5
Tea your way <i>English Breakfast, Earl Grey, Peppermint, Lemon and Ginger, Green, Chamomile</i>	4.0

### DRINKS - SOMETHING SOFT

Sparkling Mineral Water	4.5
Tramonto Sparkling Jug <i>Soda Water, Fresh Mint, Fresh Lime</i>	9.0
Original Kola, Ginger Beer, Creamy Soda, Passion fruit, Red Orange, Pink Grapefruit, Lemonade, Dry Ginger Ale, Tonic Water, Soda Water	4.5
Tropical Juice, Apple Blackcurrant Juice	5.0



### SHARING

Garden vegetable blends, a selection of dips and olives made from our garden served with grilled sour dough	19.0
Charcuterie, a selection of local cured meats, pate, pickles, fortified soaked prunes with grilled sour dough	27.0
Yarra Valley paddle, spiced local olives, Buxton smoked trout, Yarra Valley dairy goats curd, rabbit terrine, pickled vegetables and grilled sour dough	28.0
Near East Board, selection of tastes from our eastern neighbours	29.0

### KIDS

Real beef burger, cheese, lettuce, served with fries	12.0
Chicken fried rice, broccoli, bean shoots, sweet chili sauce (VO)	12.0
Crispy fried chicken, sweet corn, served with fries	12.0

### DESSERTS

Matcha and coconut rice pudding, poached quince (GF) (DF)	12.5
Cinammon and pistachio palmier, rose water custard, confit ruhbarb	12.5
Healesville Gelataria trio of gelato (GF)	12.5
Coldstream and Yarra Valley dairy cheese selection, lavosh, fruit, paste	20.0

### MAIN PLATES

Ricotta Gnocchi, braised rabbit, black olives, granna padana	26.0
Teriyaki free ranged chicken burger, kimchi slaw, sesame mayonnaise, sweet potato wedges	25.5
Red braised pork hock, steamed rice, broccoli florettes (GF) (DF)	27.0
Slow cooked Yeringberg lamb pie, potato and truffle crust, sautéed sprouts (GF)	30.0
Crisp fried tempura garfish, seaweed salad, shoestring chips, Wasabi mayo (GF) (DF)	31.0
Duck Pho, aromatic duck bone broth, rice noodles, soft herbs, crisp duck leg (GF) (DF)	30.0
Sweet potato, eggplant and pine nut bisteeya, cauliflower tabouli, fermented lemon labne (V)	26.0
Orecchiette pasta, panfried local sprouts, walnuts and taleggio (V)	24.0
12 hour, dry aged scotch fillet, bone marrow parsley salad, duck fat potato (GF) (DF)	38.0

### SIDES

Steamed rice	4.0
Charred broccolini	8.0
Truffled fries	10.0
Sweet potato wedges served with sour cream and chives	10.0
Kitchen garden leaves	8.0

