

BRUNCH MENU

MONDAY - FRIDAY: 7:30 AM - 11:30 AM
SATURDAY & SUNDAY: 8:30 AM - 11:00 AM

EGGS ANYWAY

12

POACHED, FRIED OR SCRAMBLED EGGS SERVED WITH BUTTERED SOURDOUGH

MUSHROOM TOAST

22

SOURDOUGH, POTATO CREAM, SAUTÉED MUSHROOMS, GRUYERE

EGGS BENEDICT

22

POACHED EGGS, SMOKED SALMON, HAM OR BACON, HOLLANDAISE SAUCE, SOURDOUGH

CHILLI SCRAMBLED EGGS

23

GARLIC BUTTER TOAST, FRIED NDUJA, PARMESAN, BASIL, SOFRITO, STRACCIATELLA

SMASHED AVOCADO

23

SOURDOUGH TOAST, AVOCADO, ROMESCO, SEEDS, FETTA, BASIL

PANCAKES

23

PANCAKE STACK WITH STRAWBERRIES, BLACKBERRIES, MASCARPONE, MAPLE SYRUP.

BIG BREAKFAST

25

TOAST, EGGS, CHORIZO, BACON, MUSHROOMS, HASH BROWN

VEGGIE BREAKFAST

25

TOAST, EGGS, SAUTÉED KALE AND SPINACH, MUSHROOMS, AVOCADO, HASH BROWN

ADD ONS

- POACHED, FRIED OR SCRAMBLED EGGS +4
- SHORT CUT BACON +6
- HASH BROWN +4
- SAUTEED MUSHROOOMS +6
- BREAD +4
- SMASHED AVOCADO +6
- SALMON +6
- HAM +6
- CHORIZO +6

BREAKFAST DEALS

BACON AND EGGS ROLL + A SMALL COFFEE

14

RED ONION SUNDRIED TOMATO TOASTIE + SMALL COFFEE

14

DINNER

OPEN FROM 5:00 PM

SMALL PLATES

POMMES FRITES (DF, V, GF)	8
MARINATED OLIVES (DF, V, GF)	9
PUMPKIN AND SAGE CROQUETTES 4PC	16
GRUYERE AND THYME POLENTA CHIPS 4PC (V)	16
CHARCUTERIE (GFO)	30
3 CHEESES, CURED MEATS, BEETROOT CHUTNEY, OLIVES, BAGUETTE	
1 COURSE + GLASS OF HOUSE WINE	39
2 COURSE + GLASS OF HOUSE WINE	55
3 COURSE + GLASS OF HOUSE WINE	69

ENTREE

TERRINE, BEETROOT CHUTNEY, SLICED BAGUETTE (DF,GFO)
BEEF TARTARE, WITH CROSTINI'S (DF,GFO)
ROAST PUMPKIN, ROCKET AND MUSTARD DRESSING (GF)
OPTION TO BE A MAIN COURSE

MAIN MENU

BEEF BOURGUIGNON

SLOW-COOKED BEEF BRAISED IN RED WINE, BEEF STOCK, ENRICHED WITH ONIONS, GARLIC, CARROTS, THYME, MUSHROOMS, PEARL ONIONS AND PARIS MASH.

COQ AU VIN

CHICKEN MARYLAND, SLOW-COOKED IN WINE, GARLIC, ONIONS, MUSHROOMS, AND BACON, FLAVOURFUL REDUCTION AND PARIS MASH.

+ BROCCOLINI 8

RATATOUILLE

EGGPLANT, ZUCCHINI, CAPSICUM, TOMATOES, ONIONS, AND GARLIC, SIMMERED IN HERBS DE PROVENCE WITH PARIS MASH.

DESSERT

GRAND MARNIER, MARMALADE BREAD AND BUTTER PUDDING
MOUSSE AU CHOCOLAT
CHEESE OF THE DAY (GF)

IN HOUSE SPECIAL

MUSHROOM PIE	25
BEEF POT PIE	25

WINES

HOUSE WINE

500ML CARAFE, BORDEAUX	\$18
500ML CARAFE, ROSE	\$18
500ML CARAFE, SAUVIGNON BLANC	\$18

SPARKLING

NV SPARKLING CHARDONNAY	\$11/45
WESTWOOD 'BRUT', CENTRAL VICTORIA	
NV CHAMPAGNE	\$135
FRENCH	

WHITE

'23 SEMILLON, SAUVIGNON BLANC	\$11/45
IN REVERIE WINES, MARGARET RIVER	
'24 PINOT GRIS	\$14/60
WINE BY SAM 'THE VICTORIAN', STRATHBOGIE RANGES	
'22 RIESLING	\$55
LANGE ESTATE 'FIFTH GENERATION', FRANKLAND RIVER	
'24 CHARDONNAY	\$65
TALLARIDA, MORNINGTON PENINSULA	
'22 CHARDONNAY	\$95
PIANO PIANO 'SOPHIE'S BLOCK', BEECHWORTH	

ROSE

'23 ROSE OF SHIRAZ	\$11/45
IN REVERIE WINES, MARGARET RIVER	

RED

'21 PINOT NOIR	\$76
TALLARIDA, MORNINGTON PENINSULA	
'24 PINOT NOIR	\$15/60
YARRAWOOD, YARRA VALLEY	
'19 PINOT NOIR	\$85
TE MANIA 'RESERVE', NELSON	
'17 SHIRAZ	\$110
ELLIS WINES 'PREMIUM', HEATHCOTE	
'22 CABERNET SAUVIGNON, MERLOT	\$13/56
IN REVERIE WINES, MARGARET RIVER	
'19 CABERNET SAUVIGNON	\$75
YARRAWOOD 'TALL TALES', YARRA VALLEY	

LES VINS DE FRANCE

DISCOVER THE ELEGANCE, FLAVOUR, AND CHARM OF FRENCH WINEMAKING.

MAISON LES ALEXANDRINS COTES DU RHONE BLANC 750ML

65

SUNSHINE IN A GLASS. A BLEND OF GRENACHE BLANC, VIOGNIER, AND MARSANNE, GLOWING PALE GOLD. THINK RIPE PEAR, CANDIED QUINCE, AND JUST A WHISPER OF ANISE. FRESH, LIVELY, AND MADE FOR LONG, WARM AFTERNOONS.

LE GRAND ROL BOUCHES DU RHONE

34

BRIGHT, SMOOTH, AND UTTERLY EASY TO LOVE. SYRAH, CARIGNAN, AND GRENACHE COME TOGETHER FOR JUICY RED FRUIT, GENTLE HERBS, AND A TASTE OF THE RHÔNE COUNTRYSIDE. AN EVERYDAY RED WITH CHARM TO SPARE.

DOPFF AU MOULIN PINOT GRIS

65

AN ELEGANT WHITE THAT DOESN'T SHY AWAY FROM RICHNESS. LAYERS OF CITRUS, HONEY, BANANA, AND CHAMOMILE GLIDE ACROSS A SILKY PALATE. LONG, LUXURIOUS, AND OH-SO-AROMATIC.

LES TROIS CLEFS COTES DU RHONE

34

A CLASSIC RHÔNE RED WITH DEPTH AND CHARACTER. JUICY GRENACHE AND BOLD SHIRAZ CREATE A DARK, RUBY BEAUTY WITH FLAVOURS OF RED BERRIES, MUSK, AND LICORICE. SMOOTH, MINERAL, AND QUIETLY POWERFUL.

LA VIEILLE FERME COTES DU VENTOUX ROUGE

52

FRESH, FRUITY, AND JUST A LITTLE BIT SPICY. THINK CHERRIES SPRINKLED WITH PEPPER, WRAPPED IN SOFT TANNINS. A PURPLE-HUED WINE THAT'S AS EASY-GOING AS IT IS DELICIOUS.

CHATEAU PAUL MAS CLOS DES MURES

60

BLEND: SHIRAZ, GRENACHE & MOURVÈDRE

A RICH, FULL-BODIED RED WITH A DEEP PURPLE HUE AND FLORAL AROMAS. SMOOTH PLUM FLAVOURS AND SOFT TANNINS GIVE IT ELEGANCE AND BALANCE.

DOMAINE DES AMOUREUX MUSCADET SUR LIE

45

REGION: MUSCADET – LOIRE VALLEY

CRISP, CLEAN, AND DOWNRIGHT REFRESHING. CITRUS ZEST AND WHITE FLOWERS LEAD INTO A MINERAL FINISH THAT LINGERS WITH ELEGANCE. PERFECT WHEN YOU JUST WANT SOMETHING LIGHT AND DELIGHTFUL.