



ALL DAY

Sourdough toast - w/ house made jams, vegemite, peanut butter or honey.	7	Melba's mushrooms salad - asian braised mushrooms, soft boiled egg, crumbed eggplant, soba noodles, pickled ginger and chili, coriander, toasted sesame & enoki fries. (GFO) (V)(VGO) *vegan, egg replaced with tofu	18
Soughdough fruit toast. (GFO)	8	Avocado and spiced hummus - poached egg, avocado in lime vinaigrette and coriander, deep fried haloumi, marinated cherry tomatoes, toasted pepitas, grilled mediterranean vegetables w/ sourdough toast. (GFO) (V) (VGO)	18
Coconut, chia and tapioca pudding - trail mix, chia seeds, organic peanut butter, caramelised banana & seasonal fresh fruits. (GF) (VG)	16	Veggie bowl - poached egg, falafel, haloumi, asparagus, pea, herbs and rocket, zucchini ribbons with yoghurt dressing, romesco sauce,	17.5
Fruity french toast - fresh berries, butterscotch sauce, sweet cinnamon labneh, salted popcorn and trail mix.	17	Brisket steak sandwich - 5hr braised beef brisket, caramelised onion, swiss cheese, house made BBQ sauce, mayonnaise, fresh tomato, cucumber pickles & lettuce w/ French fries. (GFO)	19
"Green eggs and ham" - fried egg, smoked pork belly, polenta hash, salsa verde, leafy greens and apple, crispy pork cracker with fennel & chilli salt, (GFO)	18.5	Reuben sandwich - beef brisket, house made sauerkraut, Dijon, pickles, on dark rye w/ apple & fennel side. (GFO)	17
Eggs benedict - poached eggs, house made English muffins, braised ham hock, grilled asparagus, lemon hollandaise, fennel & apple salad. (GFO)	18	Crumbed eggplant panini - crumbed eggplant, spiced hummus, spinach, grilled haloumi on toasted panini. (GFO)	16
Breaky board - poached egg, confit salmon, avocado, halloumi, polenta hash, tapioca and chia pudding, sourdough toast & freshly squeezed orange juice. (GFO)	24	Egg and bacon roll - house made roll, free range bacon, fried egg, swiss cheese, house pickles & Dijon. (GFO) +\$7 pork belly slab	12
Confit and seared salmon - crumbed egg, spiced beetroot sauce, avocado mousse, grilled asparagus, fried capers, pickled fennel & dill w/ sourdough toast. (GF)	20	Fresh salads - salads made daily, check display.	7/12
Beef cheek burger - peppered beef cheeks braised in red wine, house made buns, coleslaw, mayonnaise, house pickles served w/ fries.	18.5	Free range eggs - w/ sourdough toast. (GFO) (V)	10
Souffle omlette - butter and thyme mixed mushrooms, blue cheese, spinach, toasted walnuts, freshly grated grana padano w/ garlic rubbed sourdough toast.	17.5		

TUCKSHOP - \$16

Choice of 1 protein and daily salad, T/A only.

Pork belly
Beef brisket
Confit salmon
Beef cheeks
Falafel

KIDS

Egg Soldiers 6
Fresh fruit & yogurt 6
Scrambled egg on toast 6
Cheese toastie 6

SIDES

Pork belly slab 7
Confit salmon 8
Bacon 4
Sautéed mushrooms 3
Roasted cherry tomatoes 3
Avocado 4
Polenta hash 5
Extra egg 3
Grilled haloumi 4
Grilled asparagus 4
Spinach 3
House BBQ sauce 1

(GFO) Gluten Free Option **(GF)** Gluten Free **(V)** Vegetarian **(VG)** Vegan **(VO)** Vegan Option

KITCH&EN OPEN 7 DAYS, 7AM - 3PM

15% surcharge on public holidays

Melba's Food Hall

COFFEE

Flat white / Latte / Cappuccino / Mocha
Long Macchiato / Short Macchiato

4/4.5

Espresso / Double Espresso / Long Black

4

Bonsoy / Organic Almond / Organic Coconut
Organic Oat

50c

HOT DRINKS

Hot Chocolate

4.5/5

Tumeric Latte

5

CALMER SUTRA CHAI CO. Brewed Chai Latte Pot

5

CALMER SUTRA LOOSE LEAF TEAS

English Breakfast / Earl Grey / Green / Peppermint
Lemongrass & Ginger / Chamomile

3.5

COLD DRINKS

REMEDY KOMBUCHA

Ginger & Lemon / Hibiscus Kiss / Apple Crisp

5

DAYLSFORD & HEPBURN SPRINGS ORGANIC SPARKLING

Cola / Ginger Beer / Lemonade / Sparkling Water

4.5

Iced Coffee

7

Iced Chocolate

7

MILKSHAKES

Salted Caramel / Chocolate / Vanilla

7

SMOOTHIES

GREEN FIELDS

Kale, Spinach, Dates, Banana, Chia Seeds, Nut Milk
or Coconut Water

10

VELVET

Acai Berry, Banana, Dates, Coconut Water

10

PEANUT BUTTER CUP

Banana, Peanut Butter, Chia Seeds, Dates, Nut Milk
or Coconut Water

10

MONTE CARLO

Blueberries, Banana, Muesli, Golden Crunch
Cookie, Honey, Nut Milk or Coconut Water

10

ADD TO YOUR SMOOTHIE

Maca Powder, Chia Seeds or Hemp Seeds

2

FRESH JUICE (all organic produce)

ORANGE JUICE

8

ROZ'S GREEN JUICE

Cucumber, Spinach, Green Apple, Celery & Lemon

8

MINTY MELON

Watermelon, Apple Ginger & Mint

8

CUSTOM JUICE

10

COCKTAILS

MIMOSA

Prosecco & Orange Juice

10

BLOODY MARY

Vodka, Tomato Juice, Tobasco, Pepper, Lemon
& Celery

10

BEER

Peroni Red

5

Hawkers Pale Ale

7

Venom Golden Ale

8

Moon Dog Mac Daddy Dark Ale

7

Matso's Alcoholic Ginger Beer

7

Kelly Bros Apple Cider

7

**OR a beer of your choice from our
extensive selection.**

WINE

RED

House Shiraz

8

House Pinot Noir

10

WHITE

House Sauvignon Blanc

8

House Pinot Grigio

8

SPARKLING

House Prosecco

8

**OR wine of your choice from our extensive
selection. Corkage fee \$5 added to RRP.**