

### Toast

with your choice of house-made seasonal mixed jams, house-made peanut butter, vegemite  
*Sourdough, sprout, Gluten free*  
7

### Seasonal House-Made Fruit Loaf

with lemon curd  
*labna, poached pear*  
10

### Eggs

some ways but *not always*  
10.5

### Chia seed pudding

lemon curd, buckinis, rhubarb, strawberries  
13.5

### Porridge three ways (the goldilocks dilemma):

oats, poached rhubarb, ginger crumble, *with full cream milk*

tapioca, fresh lime zest, peanuts, *with coconut milk*

Semolina, poached mandarin, pistachio *with full cream milk*  
*All 13.5*

### Pumpkin Doughnuts

cinnamon sugar, whipped yoghurt, freeze dried mandarin  
16

### Avocado on toast (of course)

blackbean dressing, house tea-smoked trout, poached egg  
19.5

### Fish Cake Scotch Egg

radish, pear, chard and shaved beetroot salad, curry mayo  
18

### Vegemite-Gruyere Welsh Rarebit

(real fancy vegemite and cheese) Vegemite, leek, fried eggs  
16.5

### Thick Cut Bacon

gruyere potato cake, beetroot relish, chipotle mayo, poached eggs  
19

### Warm Pine Mushrooms

mascarpone, hazelnut dukkah, radicchio, parsley, poached eggs, toast  
18.5

### In The Soup (ask us)

12.5

### Warm red curry chicken salad

Asian slaw, peanuts  
18.5

### Baked Semolina Gnocchi

cauliflower cheese, hazelnuts  
18

### Pork & Veal Meatballs

kale polenta, parmesan  
19

### Wood-fire Pork Belly

carrot & miso puree, apple remoulade  
20

### Beef Cheek Burger

redkraut, emmental, pickled onions, side pedron peppers, fries  
18.5

### Korean Fried Chicken Burger

Kim chi slaw, fries  
18

### EXTRA – MARITAL (on the side)

Bacon Slab // Thyme Mushrooms // Bloody Mary Tomatoes

Half an Avo // Gruyere Potato Cake // Seasonal Raw Greens

Yarra Valley Feta  
5

House smoked trout //  
6.5

Extra Egg // Extra toast // Extra Relish  
2.5

Bowl of Fries  
7.5

**\*\* Monday to Fri :** Cabinet Salads 15  
+ Wood-fired protein +7  
Cabinet Sandwiches 10  
+ side fries / side salad +5

### JUICE

Made with the fruits of nature's labours

Just Navels – the best oranges, straight up

Oliché – kale, cucumber, apple, celery, mint, lemon

LadyBoy – beetroot, carrot, celery, lemon, ginger

Dad's Secretary – pear, mint, apple

Two Ex You – carrot, orange, pineapple, lemon,

Turmeric, ginger, cayenne pepper

Punchbowl – watermelon, pineapple, apple, orange

All 7

### SMOOTHIES

Made with almond milk and Coconut Yoghurt

Sunday Peaches – peaches, mango nectar, banana

One-Five-O – coconut flakes, coconut milk, coconut water, banana, vanilla

Jane Fonda – raspberry, blackberry, blueberry, acai, chia seeds

Bangin' Chard – chard, kale, banana, dates, brazil nuts

All 8

### THICKSHAKES

Made with heaps of love and ice-cream

Gingerbread

Strawberry Cheesecake

Banana Cream Pie

Nutella & Oreo

All 10

*In an attempt to maintain assurance in the quality and origins of our products, we work closely with the following partners who help us to deliver the best produce from Australia straight to the Punchbowl.*

Clamms Seafood // Rustica Sourdough // Fruit talk // Melbourne Almond Milk co. // Café strada // Born cultured // Calendar cheese // Largo Butchers // Fernhill Farms //

CANTEEN