

FIRST CRACK

Available till 9.30am only

Soft-boiled egg, sourdough soldiers, choice of:
Seasonal fruit salad *or* Toasted granola 12

ALL DAY

Seasonal fruit salad : lime + coconut sago, coconut yoghurt, passionfruit dressing 18

House made granola : puffed grains, nuts, seeds, broken panacotta, fresh fruit, berry sauce 17

Brioche french toast : Milo anglaise, snickerdoodle crumb, strawberries, coffee mascarpone, chocolate shards 19

Breakfast board : grilled chorizo, salmon rillettes, potato hash, soft-boiled egg, sourdough soldiers, granola, super smoothie 20.5

Arepa e'huevo : Colombian corn pancakes, fried egg, lebanese cucumber, sweet corn salsa, creme fraiche, tomato + chilli jam 18.5
+ bacon 4.5
+ chorizo 4.5

Vegetable salad : chargrilled zucchini, spinach, broccoli, garden peas, radish, fried cauliflower, crispy chickpeas, tahini + tofu curd, verjuice dressing 18.50
+ poached egg 3

Hot smoked salmon : chorizo crumb, chimmi churri, grilled green beans, crispy kale, pickled turnips, pumpkin jam, pomegranate 23.5
+ poached egg 3

Corned beef hash : slow cooked beef, potato, shredded cabbage, leek, poached eggs, Sriracha hollandaise, pita bread 21.5

Teriyaki eggplant + soba noodle salad : edamame, coriander, pea shoots, sesame + green chilli dressing 18
+ poached egg 3

LUNCH

From 11am

Pressed lamb shoulder : heirloom tomato + cous cous salad, fior di latte, salsa verde, jus 23

Royale Burger : Wagyu Beef patty, bacon, special sauce, cheese, tomato, dill pickle 19
+ french fries 3

Grilled buttermilk chicken salad : chopped cos, red quinoa, smoked almonds, fennel, parmesan, pickled radish 21.5
+bacon bits 4

EGGS + SIDES

Poached eggs on sourdough 10.5
Sourdough toast + your choice of condiment (*vegemite, peanut butter, honey, assorted fruit jams*) 7.5

Tomato + chilli jam / Fruit jam 2.5

Smoked loin bacon 6

Half avocado, tahini + tofu curd, seeds 6.5

Grilled chorizo 6

Heirloom Tomatoes, shallots, basil 6

French Fries & Aioli 7

House hot sauce: Smokey cajun 2

Grilled halloumi, apple, oregano 6

Potato hash, rhubarb ketchup 4.5

Producers + Growers

We take great pride in sourcing seasonal produce, supporting sustainable farming practices and composting our food waste.

Coffee by St Ali

Free Range Eggs from Burd eggs

Gluten free bread from GF Precinct

The following surcharges apply :

Saturday 10%

Sunday 10%

Public Holidays 18%



Printed on 100% recycled paper

COFFEE

WHITE 4.5

Erral St. blend by St Ali

BLACK 4.2

Today's feature espresso

Barista Breakfast 10

Shorty, flat white & filter

FILTER

Batch Brew 4.5

V60

Mutsinda, Burundi \$10

Lemon-lime candy, cane sugar, chocolate

El Cascabel, Colombia \$10

Vanilla, orange zest, silky body

ICED

Iced Filter 5

Iced Coffee 5

Espresso + Tonic 5.5

Iced Chocolate 4.5

Bonsay +0.3

Almond Milk Co. +0.5

Lactose Free +0.5



ST. ALI

COLD

Cold press juices:

Orange 5

Cloudy Apple 5

Kale, Cucumber, Celery, Ginger 6.5

Carrot, Turmeric, Orange, Apple 6.5

Raspberry & Lemon Kombucha 5

Lemonade 5

Cola 5

Ginger Ale 5

HOT

English breakfast / Earl Grey Tea 4

Fresh Mint + Juniper Tea 4

Jasmine Pearls Tea 5 (2 infusions)

Lemongrass + Ginger Tea 5

Chai 5

Dark Hot Chocolate 5

FUN STUFF

Bloody Mary 12

Chilli Vodka or Melbourne Gin Co. Gin or Virgin 8

Auction Rooms AG + T 12

Melbourne Gin Co dry gin, Aperol, Tonic, Orange

Rum + Lemon 12

Caption Morgan's Spiced Rum, Lemonade, Mint

The following surcharges apply :

Saturday 10%

Sunday 10%

Public Holidays 18%

BEER

Two Birds Saison 11

Sample ¾ IPA 10

Barrow Boys Good times Ale 10

Hop Nation Mango Gose 11

Ten Sixty One Apple Cider 9

WINE

Jericho Tempranillo '17 SA 11 / 49

Fresh, juicy, vibrant with soft tannins

6 Parallels South, Syrah VIC 10 / 46

Wild Fruits, Earthiness, leather, Spice & Satsuma

La Vie en Rose, Côtes de Provence, FRANCE 10 / 46

Dry, Elegant, aromatic

Urban Winery Project Gris/Gerwurz/Riesling blend

VIC 11 / 50

Lively aromatics, lemon acidity.

Vinteloper Gewürztraminer '17 SA 11 / 35 (500ml)

Juicy, tangy lemon, creamy mouthfeel

Elmswood Estate Riesling, VIC 11 / 48

Dry, intense lime, florals.

Iaya Asolo Prosecco ITALY 9 / 44

Dry, sweet fruitiness, clean finish