



STOVETOP

BREAKFAST

(from 7.00am to 3.30pm)

- Toasted Brasserie Bread** w/ Myrtleford butter & choice of house jams, cashew spread or vegemite **(V) 6.5**
- Fig & Walnut Loaf** with whipped ricotta & cold pressed moco raw honey **(V) 8.5** dairy free on request
- Stovetop Porridge** w/ hemp seeds, cacao nibs, goji berries, apple, maple toasted coconut, yoghurt & chai infused almond milk **(V, GF) 11.5** dairy free on request
- Superfood Bircher** w/ goji, pumpkin seeds, linseed, oats, chia & cherry labna **(V) 10.5**
- Eggs** choice of poached, fried or scrambled free range eggs from Green Eggs w/ toast **(V) 9.5**
- Buttermilk Hotcakes** w/ rhubarb & apple compote, lemon curd, toasted granola, edible flowers & agave syrup **(V) 14.5**
- Beetroot & Gin Cured Salmon** w/ beetroot hash, crème fraiche, baby herbs, poached egg & grated horseradish **(V, GF) 16.5**
- Baked Duck Egg** w/ sautéed spinach, roasted pumpkin, Yarra Valley persian fetta, house made zaatar & Brasserie bread **(V,GF) 15**
- Zucchini & Feta Fritters** w mint, smashed avocado, rye toast & poached egg **(V) 17**
- Chilli Scrambled Eggs** w/ tofu, oyster mushroom & goats curd. gluten free on request **(V) 14.5**
- Poached Eggs** w/ prosciutto, parmesan, Pacdon Park black pudding, rocket, sourdough & truffle hollandaise **18**
- Wild Mushroom Ragout** w/ slow braised spinach, chipotle pumpkin polenta, preserved lemon aioli w/ a poached egg **(V, GF) 16**
- Breakfast Salad** kale, avocado, pomegranate, almond, cauliflower cous cous & soft boiled egg **(V) 15.5**

SIDES

Gluten free bread, extra egg **+2**

Wilted spinach, mushrooms, roasted tomato, Yarra Valley persian fetta, avocado, truffle hollandaise **+3.5**

Baked beans, hash brown, Kaiserfleisch, Chorizo, Pacdon Park black pudding **+4.5**

Beetroot & Gin cured salmon **+6**



STOVETOP

LUNCH

(from 7.00am to 3.30pm)

Soup De Jour Refer to Specials Board for Today's Soup

Cabinet Display House made breakfast tarts, quiches, pies, sausage rolls, fresh made sandwiches

Sandwich toasted w/ smoked cheddar and house chutney **V 9.50**

Cuban Sandwich w/ free range slow cooked pork, smoked ham, Swiss cheese, dill pickles & mojo rojo on toasted sourdough **14**

Bulgogi Pork Tacos w/ kimchi, spring onion & nashi slaw **14.5**

Pan Fried Gnocchi w/ gorgonzola, pear, walnuts & parmesan **V GF 16**

Soft Shell Crab w/ sesame slaw, shiso, coriander, spring onion & sriracha mayo **(V) 15.5**

Organic Quinoa + Coconut Tofu Salad w/ wild rocket, warm chinese broccoli, crushed ashed fetta w/ sesame sriracha dressing **V GF 15.5**

Moroccan Chicken Salad w/ freekah, pomegranate, Israeli cous cous, dukkah, spiced pepitas & yoghurt dressing **16.5**

Sesame Crusted Blue Fin Tuna, brown rice, & broccoli salad w/ lemon, parsley, olive & soft poached egg **(V) 18**

Vegetarian Burger w/ fried tofu grilled eggplant, lettuce, sprouts, carrot, cucumber, miso aioli & kipfler chips **(V) 16**

Wagyu Beef Burger w/ rocket, mushroom, onion jam, smoked cheddar & tomato chutney & kipfler chips & aioli **16.5**

SIDES

House side salad w/ balsamic dressing **+4.5**

Green beans w crispy shallots, garlic & almonds **+5.5**

Kipfler chips w/ rosemary salt & crisp garlic **+6**

STOVETOP DESSERTS

Zuppa original **9**

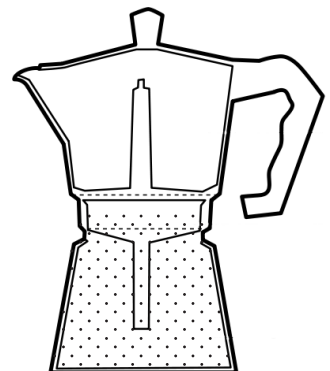
Toasted loaf caramelised with brown sugar, stovetop espresso & milk

Zuppa nutella **11**

Warm nutella over a toasted panettone with stovetop espresso

Zuppa hazelnut **14**

Vanilla bean ice cream topped with hazelnut liqueur (alcohol) with stovetop espresso





STOVETOP

DRINKS

Coca Cola, Coke Zero	4
Sparkling Water, Blood Orange, & Grapefruit	4
Organic Lemon Lime Bitters, Ginger Beer & Lemonade	4
Milla's Organic Juice Orange, Apple	4.5
Hatsu Ice Tea	4.5

COCKTAILS

Bloody Mary	12
Virgin Bloody Mary	7

WINE

	GL	BT
House White	6	22
Angel Cove Sauvignon Blanc	9	30
Marlborough NZ		
House Red	6	22
PepperJack Shiraz Barossa Valley SA	9	35

BEER

Coopers Pale Ale	6
Coldstream apple cider	7
Peroni	7
Asahi	8

STOVETOP ESPRESSO



2 cup



4 cup

Stovetop Blend	6	10
Guest Blend (rotating)	7	12

COFFEE

Espresso (black - single origin)	3.5
Coffee (white)	3.8
Single Origin (refer to Board)	4.3
Mocha	4.5
Filter (refer to board)	5
Hot Chocolate by MOFO (gluten, dairy free)	4
Prana Chai Masala Blend	4
Bon Soy / Decaf / Honey	.5

COLD

Ice Latte	3.8
Ice Coffee / Ice Chocolate	5.5
Ice Mocha	6
Affogato	5
Cold Drip (black or white)	5

TEA Organic Loose Leaf by chamellia

English Breakfast	4
Earl Grey	
Gun Powder (herbal)	
Chamomile	
Peppermint	
Lemon Grass & Ginger	