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toast - sourdough / multigrain / fruit / house-made gluten free eggs on toast - poached, scrambled, fried		mushroom cava house-made cava
		prawn bisque rig
goat feta / roast tomato 5		squid ink pasta, s
mushrooms / avocado 6		steak frites
sausage 7		180g porterhouse
bacon / smoked salmon 8		southern ranges slow cooked beef
caramelised apple porridge cinnamon apple caramel, white chocolate crumble, seasonal fruit		king george whi t butterflied king g pickle fennel & wa
avocado & mozzarella corncake	28	
goat's feta, tomato & chilli relish, heirloom corn & a poached egg		snacks
spanner crab crumpet blue swimmer crab, sourdough crumpet, pickled kohlrabi, hollandaise, egg,		sydney rock oys yuzu & jalepeno n
finger lime oil		lobster cigar tarragon, jalepen
chilli folded eggs grilled focaccia, aged provolone, fermented chilli salsa, padron peppers	24	crab croquette aioli, school praw
0		
cured king salmon	28	baby cos lettuc house-dressing, b
cured ora king salmon, hash potato, dill labneh, poached egg		shoestring fries
ballarat breakfast	28	oregano seasonir
thick cut bacon, pork & sage sausage, pork belly meatball, eggplant caponata,		
poached egg, sourdough		desserts
thyme & garlic eggplant basil goat feta cheese, harissa dressing, roasted sunflower seeds, crispy basil	26	basque cheesec seasonal berries,
basic goat fota choose, harissa uressing, roasted suffitiower seeds, trispy basit		peanut butter p seasonal berries,

mushroom cavatelli house-made cavatelli pasta, mushroom ragu, pecorino	27
prawn bisque rigatoni squid ink pasta, split prawns, mussels, grilled sourdough	34
steak frites 180g porterhouse steak, shoestring fries, salsa verde	29
southern ranges beef short rib slow cooked beef short rib, spiced salsa, potato puree	36
king george whiting butterflied king george whiting, sauce vierge, burnt butter, pickle fennel & watercress salad	42
snacks	
sydney rock oyster yuzu & jalepeno mingonette	6
lobster cigar tarragon, jalepeno, chives, caviar	8
crab croquette aioli, school prawn seasoning	6
baby cos lettuce salad house-dressing, baby radish	12
shoestring fries oregano seasoning	12
desserts	
basque cheesecake seasonal berries, creamy vanilla chantilly cream	15
peanut butter parfait seasonal berries, poached rhubarb, raspberry and rhubarb sorbet	15

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coffee.

milk based abacus - 'arithma' taste like milk chocolate, nougat, macadamia	5.5
espresso rotating options roasted by abacus	5
filter single cup / bottomless cup	6/9
cold cold brew coffee iced-coffee iced latte	7 8 6.5

tea.

english breakfast / earl grey / lemon-grass / peppermint	5.5
green sencha / jasmine pearl / house-made chai / matcha latte	6

cold drinks.

iced chocolate	8
house-made lemonade	10
lemon myrtle iced tea	12
three bays naturally sparkling water	12

fresh juices.

fresh mildura orange juice
cold pressed beetroot, ginger, apple, lime juice
cold pressed apple, celery, cucumber juice

signature drinks.

snow cap iced cold brew coffee, fresh cream, lemon zest	10
tiramisu latte <i>(contains alcohol)</i> house-made tiramisu base, whisky cream, espresso	10
mango bliss mango nectar, earl grey chai, dill cream	12
iced strawberry cream matcha fresh strawberry foam cloud, oat milk, matcha	12

cocktails.

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aperol spritz aperol, prosecco, soda	22
native berry sour davidson plum gin, strawberry, eucalytpus, lemon, aquafaba	24
espresso martini bondi vodka, colombian huila espresso, wattleseed, hazelnut liqueur	22
bloody mary bondi vodka, australian bush tomato, olive juice, worcestershire, lime	23
davidson plum tea beenleigh rum, lychee liqueur, earl grey tea, davidson plum, ginger, liquid nitrogen	25

please talk to our staff for the full drinks menu