•	•	•	•	•	

- • • •
-
-
-

toast - sourdough / multigrain / fruit / house-made gluten free eggs on toast - poached, scrambled, fried		9	mushroom house-made
		14	prawn bisqu squid ink pas
goat feta / roast tomato	5		
mushrooms / avocado sausage	6 7		steak frites 180g porterh
bacon / smoked salmon	8		southern ra slow cooked
caramelised apple porridge cinnamon apple caramel, white	chocolate crumble, seasonal fruit	22	king george butterflied k pickle fennel
avocado & mozzarella corncake goat's feta, tomato & chilli relish, heirloom corn, poached egg		28	snacks
 spanner crab crumpet blue swimmer crab, sourdough crumpet, pickled kohlrabi, hollandaise, egg, finger lime oil chilli folded eggs grilled focaccia, aged provolone, fermented chilli salsa, padron peppers 		26	sydney rock yuzu & jalepe
			lobster ciga tarragon, jale
		24	crab croque aioli, school
cured king salmon cured ora king salmon, hash potato, dill labneh, poached egg		28	baby cos le t house-dressi
cured of a king satmon, hash pot	ato, uni tablieli, poacheù egg		skin-on frie
ballarat breakfast thick cut bacon, pork & sage sausage, pork belly meatball, eggplant caponata,		28	oregano seas
poached egg, sourdough			desserts
thyme & garlic eggplant basil goat feta cheese, harissa dressing, roasted sunflower seeds, crispy basil		26	basque che seasonal ber
			peanut but t seasonal ber

)	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
2	king george whiting butterflied king george whiting, sauce vierge, burnt butter, pickle fennel & watercress salad	42
3	snacks	
5	sydney rock oyster yuzu & jalepeno mingonette	6
	lobster cigar tarragon, jalepeno, chives, caviar	8
Ļ	crab croquette aioli, school prawn seasoning	6
3	baby cos lettuce salad house-dressing, baby radish	12
	skin-on 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

- • • •
- • • •
- • •
-
-

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.

9 9 9

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