BRUNCH FROM TAM

CARAMELISED APPLE PORRIDGE
CINNAMON APPLE CARAMEL, WHITE CHOCOLATE CRUMBLE,
SEASONAL FRUIT
22

AVOCADO & MOZZARELLA CORNCAKE GOAT'S FETA, TOMATO & CHILLI RELISH, HEIRLOOM CORN, POACHED EGG 24

SPANNER CRAB CRUMPET
BLUE SWIMMER CRAB, SOURDOUGH CRUMPET,
PICKLED KOHLRABI, HOLLANDAISE, EGG, FINGER LIME OIL
26

CHILLI FOLDED EGGS

GRILLED FOCACCIA, AGED PROVOLONE,
FERMENTED CHILLI SALSA, PADRON PEPPERS

24

CURED KING SALMON
CURED ORA KING SALMON, HASH POTATO,
DILL LABNEH, POACHED EGG
28

BALLARAT BREAKFAST
THICK CUT BACON, PORK & SAGE SAUSAGE,
PORK BELLY MEATBALL, EGGPLANT CAPONATA,
POACHED EGG, SOURDOUGH
28

THYME & GARLIC EGGPLANT
BASIL GOAT FETA CHEESE, HARISSA DRESSING,
ROASTED SUNFLOWER SEEDS, CRISPY BASIL
26

STEAK FRITES 1806 PORTERHOUSE, SKIN ON FRIES, SALSA VERDE 29

TOAST - SOURDOUGH / MULTIGRAIN / FRUIT /
HOUSE-MADE GLUTEN FREE

Q

EGGS ON TOAST - POACHED, SCRAMBLED, FRIED

GOAT FETA / ROAST TOMATO 5
MUSHROOMS / AVOCADO 6
SAUSAGE 7
BACON / SMOKED SALMON 8



SKEWERS FROM 11AM

BEEF RASPBERRY CHUTNEY, BLACK PEPPER GLAZE 15

CHICKEN ROMESCO, SPRING ONION, CHILLI, HAZELNUT 15

LAMB
ORANGE CHILLI, MINTED YOGURT
15

PORK RADISH MUSTARD JUS, GUINDILLAS 15

OCTOPUS GREEN OLIVE ANCHOVY TAPENADE, 'NDUJA 14

PRAWN
CARAWAY CUCUMBER CREAM CHEESE, PRAWN HEAD OIL
16

FLATHEAD
PICKLED BUDDHA HAND, RHUBARB, LEEK OIL
16

PABLANO PEPPERS SHERRY VINEGAR, PECRORINO 12

HALLOUIMI BROWN BUTTER, HONEY CRANBERRY, WALNUT 14

OYSTER MUSHROOM FERMENTED CHILLI, BLACK VINEGAR, MISO GLAZE 14

PLEASE TALK TO OUR STAFF FOR ALLERGEN INFORMATION.
SERVICE CHARGE: WEEKEND 10% / PUBLIC HOLIDAY 20%.

OUR KITCHEN USES FRESH AND SEASONAL INGREDIENTS. WE PROUDLY USE LOCALLY-SOURCED AND SUSTAINABLE PRODUCE.

CARD PAYMENTS MAY INCUR A SURCHARGE.

PASTA

MUSHROOM CAVETELLI HOUSE MADE PASTA, MUSHROOM RAGU, PARMESAN 27

PRAWN BISQUE RIGATONI, SPLIT PRAWNS, MUSSELS, GRILLED SOURDOUGH 34

TO SHARE

HOUSE-AGED SCOTCH FILLET TRUFFLE BUTTER, OYSTER MUSHROOM 300G - 58 600G - 103

WHOLE NZ YELLOW BELLY FLOUNDER LEMON BUTTER, DILL, SALTBUSH 62

LARGE WOOD-FIRED CAULIFLOWER WHITE MISO, FURIKAKE 28

SIDES

SKIN ON FRIES, OREGANO SEASONING 12 RARY COS LETTUCE SALAD

BABY COS LETTUCE SALAD
12

CHARRED BROCCOLINI, SOY BROWN BUTTER, SESAME
12

CHARRED BRUSSEL SPROUTS, KAISERFLEISCH, PECORINO
18

HOUSE-MADE FOCACCIA, KELP BUTTER
12

SYDNEY ROCK OYSTER, YUZU & JALAPENO 6

DESSERT

BURNT BASQUE CHEESECAKE, WATTLESEED CREAM

WOOD-ROASTED PINEAPPLE, MACADAMIA GELATO
15

COFFEE.

MILK BASED MBACUS - 'ARITHMA' MSATE LIKE MILK CHOCOLATE, NOUGAT, MACADAMIA ESPRESSO ROTATING OPTIONS ROASTED BY ABACUS	5.5 5
COLD COLD BREW COFFEE ICED-COFFEE ICED LATTE	7 8 6.5
TEA.	
ENGLISH BREAKFAST / EARL GREY / LEMON-GRASS / PEPPERMINT GREEN SENCHA / JASMINE PEARL / HOUSE-MADE CHAI / MATCHA LATTE	5.5 6
COLD DRINKS.	
ICED CHOCOLATE HOUSE-MADE LEMONADE LEMON MYRTLE ICED TEA THREE BAYS NATURALLY SPARKLING WATER	8 10 12 12
FRESH JUICES.	
FRESH MILDURA ORANGE JUICE COLD PRESSED BEETROOT, GINGER, APPLE, LIME JUICE COLD PRESSED APPLE, CELERY, CUCUMBER JUICE	9 9 9

SIGNATURE DRINKS.

SNOW CAP ICED COLD BREW COFFEE, FRESH CREAM, LEMON ZEST TIRAMISU LATTE (CONTAINS ALCOHOL) HOUSE-MADE TIRAMISU BASE, WHISKY CREAM, ESPRESSO MANGO BLISS MANGO NECTAR, EARL GREY CHAI, DILL CREAM ICED STRAWBERRY CREAM MATCHA FRESH STRAWBERRY FOAM CLOUD, OAT MILK, MATCHA	10 10 12 12		
		BOTTOMLESS.	
		APEROL / ESPRESSO MARTINI	75
		CBCO LAGER / STOMPING GROUND / KAIJU TROPICAL PALE ALE	60
ABACUS PROSECCO RIESLING / SAUV BLANC / PINOT GRIS / CHARDONNAY	49 60		
PINOT NOIR / SANGIOVESE / GRENACHE / CAB SHIRAZ / SHIRAZ	60		
COCKTAILS.			
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		