

BRUNCH FROM 7AM

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
28

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
29

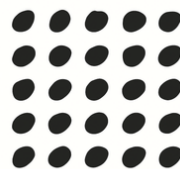
THYME & GARLIC EGGPLANT
BASIL GOAT FETA CHEESE, HARISSA DRESSING,
ROASTED SUNFLOWER SEEDS, CRISPY BASIL
26

STEAK FRITES
180G PORTERHOUSE, SKIN ON FRIES, SALSA VERDE
29

TOAST - SOURDOUGH / MULTIGRAIN / FRUIT /
HOUSE-MADE GLUTEN FREE
9

EGGS ON TOAST - POACHED, SCRAMBLED, FRIED
14

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, PECORINO
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 CAVATELLI
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 - 115

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

WHOLE ROASTED CAULIFLOWER
WHITE MISO, FURIKAKE
28

SIDES

SKIN ON FRIES, OREGANO SEASONING
12

BABY COS LETTUCE SALAD
12

CHARGRILLED BROCCOLINI, HOUSEMADE DRESSING
12

CHARRED BRUSSEL SPROUTS, KAISERFLEISCH, PECORINO
18

HOUSE-MADE FOCACCIA, KELP BUTTER
12

SYDNEY ROCK OYSTER, YUZU & JALAPENO
6

DESSERT

BURNT BASQUE CHEESECAKE, CHANTILLY CREAM
15

PEANUT BUTTER PARFAIT, RHUBARB, SEASONAL BERRIES
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	7
ICED-COFFEE	8
ICED LATTE	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	9
COLD PRESSED BEETROOT, GINGER, APPLE, LIME JUICE	9
COLD PRESSED APPLE, CELERY, CUCUMBER JUICE	9

SIGNATURE DRINKS.

SNOW CAP ICED COLD BREW COFFEE, FRESH CREAM, LEMON ZEST	10
TIRAMISU LATTE (CONTAINS ALCOHOL) HOUSE-MADE TIRAMISU BASE, COFFEE CREAM, ESPRESSO	10
MANGO BLISS MANGO NECTAR, EARL GREY CHAI, DILL CREAM	12
ICED STRAWBERRY MATCHA CREAM FRESH STRAWBERRY FOAM CLOUD, OAT MILK, MATCHA	12

BOTTOMLESS.

APEROL / ESPRESSO MARTINI	75
CBCO LAGER / STOMPING GROUND / KAIJU TROPICAL PALE ALE	60
ABACUS PROSECCO	49
RIESLING / SAUV BLANC / PINOT GRIS / CHARDONNAY	60
PINOT NOIR / SANGIOVESE / GRENACHE / CAB SHIRAZ / SHIRAZ	60

COCKTAILS.

APEROL SPRITZ	22
APEROL, PROSECCO, SODA	
NATIVE BERRY SOUR	24
DAVIDSON PLUM GIN, STRAWBERRY, EUCALYTPUS, LEMON, AQUAFABA	
ESPRESSO MARTINI	22
BONDI VODKA, COLOMBIAN HUILA ESPRESSO, WATTLESEED, HAZELNUT LIQUEUR	
BLOODY MARY	23
BONDI VODKA, AUSTRALIAN BUSH TOMATO, OLIVE JUICE, WORCESTERSHIRE, LIME	
DAVIDSON PLUM TEA	25
BEENLEIGH RUM, LYCHEE LIQUEUR, EARL GREY TEA, DAVIDSON PLUM, GINGER, LIQUID NITROGEN	