



Breakfast

Toast

Cobb Lane Organic Sourdough or GF Precinct Gluten-free, served with a choice of housemade preserves, organic peanut butter or vegemite

6 GF + 2

Housemade Apricot & Fig Fruit Bread

Beurre D'Isigny butter

7.5

Breakfast Tart

bacon, cherry tomato, ricotta, caramelised onion

9.5

Flip Shelton's 5-Grain Porridge

chia seeds, baked apple & quince, currants, cinnamon & walnut crumble, coconut yoghurt VG DF

14.5

Acai Bowl

fresh berries, banana, kiwi fruit, coconut yoghurt, activated buckwheat granola GF VG

15.5

Housemade Crumpets

Beurre D'Isigny butter, preserves, rooftop honey

9.5

Brioche French Toast

champagne poached strawberries, orange blossom custard, saffron & cardamom poached pear, mint, toasted almonds, maple crème fraîche

(GF: brioche)

18.5

Dukkah Eggs

crushed avocado, saffron & cardamom poached pear, Persian fetta & herb salad, pomegranate pearls, flatbread

(GF: flatbread)

17.5

Grilled Semolina

sautéed wild mushrooms, rainbow chard, brown butter, goat's curd, truffle oil, toasted pine nuts, poached duck egg

18 + PROSCIUTTO 3



Corn, Zucchini & Quinoa Fritters

avocado, refried Ayocote beans, charred corn, tomato & jalapeño salad, housemade salsa roja, poached egg

GF DF (VG: egg)

16.5

Breakfast Roll

fried egg, bacon, avocado, rocket, aioli, tomato kasundi (V: bacon) (GF: brioche-roll)

14

Baked Eggs

housemade dhal, saltbush lamb mince, masala, cucumber & tomato raita, roti (V: lamb) (GF: roti)

18.5

Benedict-style Eggs

cider slow-braised pulled pork shoulder, apple & pecan, crackling, housemade crumpet, hollandaise

(GF: crumpet)

19

Gin & Citrus House-cured Ocean Trout

potato waffle, horseradish crème fraîche, trout roe & caviar, pressed cucumber, beetroot, smashed peas, fennel & mustard leaves, poached egg (GF: waffle)

19.5

Villa Verde Local Free-range Eggs

Poached, Fried, or Scrambled, served on two slices of Cobb Lane organic toast

9.5



Sides

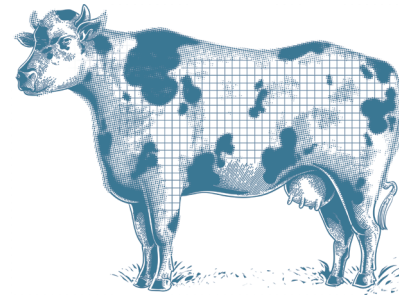
Relish / Butter / + Free-range Egg
Gluten-free Bread / + Toast 2 EA

Sautéed Spinach / Roasted Tomatoes
Baked Beans / Persian Fetta 4 EA

Avocado / Thyme roasted Mushrooms
Potato Rosti / Little Hand-out Chips 4.5 EA

Greta Valley Free-range Bacon / Pork & fennel sausage
Prosciutto San Daniele 5.5 EA

Gin & Citrus House-cured Ocean Trout 6



Lunch

Freekeh Salad

roasted cauliflower, raw brussel sprouts, pickled grapes, smoked almonds, pomegranate, goats curd, mustard leaves & seeds, preserved lemon & harissa dressing

(DF & VG: goats curd)

18.5 + TEA-SMOKED CHICKEN 3

Quinoa & Millet Salad

raw kohlrabi, green apple, charred kale, crispy chickpeas, chilli, spring onion, labneh, toasted hazelnuts, black sesame seeds, cumin oil GF (VG & DF: labneh)

17.5 + TEA-SMOKED CHICKEN 3

Robbins Island Wagyu Beef Burger

miso & shishito pepper marinade, crispy pancetta, fried egg gruyere cheese, Japanese pickled slaw, togarashi & citrus aioli, wasabi yuzu butter, with chips

(GF & DF: brioche-roll & gruyere)

22

Cone Bay Saltwater Barramundi

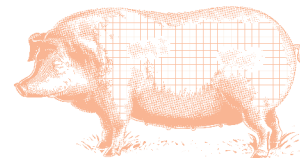
sumac & za'atar crispy skin, du Puy lentils, pancetta, chickpea puree, charred baby leeks, toasted pine nuts, charcoal ash GF DF

22

Hand cut chips

rosemary, crushed garlic, housemade aioli GF

9.5



Bread

Organic, by Cobb Lane, GF Precinct
Gluten-free Bread or Traditional Boiled Bagels

12

+ GLUTEN-FREE 2

+ LITTLE SALAD 4.5

Free-range Chicken Sandwich

housemade pesto, mayonnaise, rocket, fresh tomato

Gippsland Grass-fed Beef Brisket Bagel

pickled vegetables, shaved parmigiano, cream cheese, Dijon mustard

Ocean Trout Bagel

red onion, cress, capers, horseradish crème fraîche

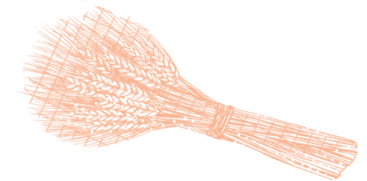
Pulled Pork Brioche Roll

winter cabbage, chipotle aioli
(GF: brioche-roll)

Hommus Tomato Wrap

za'atar, spinach, red onion, chilli, mint
(VG & DF: wrap)

10



Pastry

Housemade, served with a little salad

Tarts filled with a variety of fresh ingredients
Short crust pies, housemade relish

14



Red Door Corner Store

NORTHCOTE 3070

Matt Forbes of Cobb Lane Bakery, who supplies our organic sourdough bread.

Robbins Island Wagyu beef from our neighbours in Tasmania.

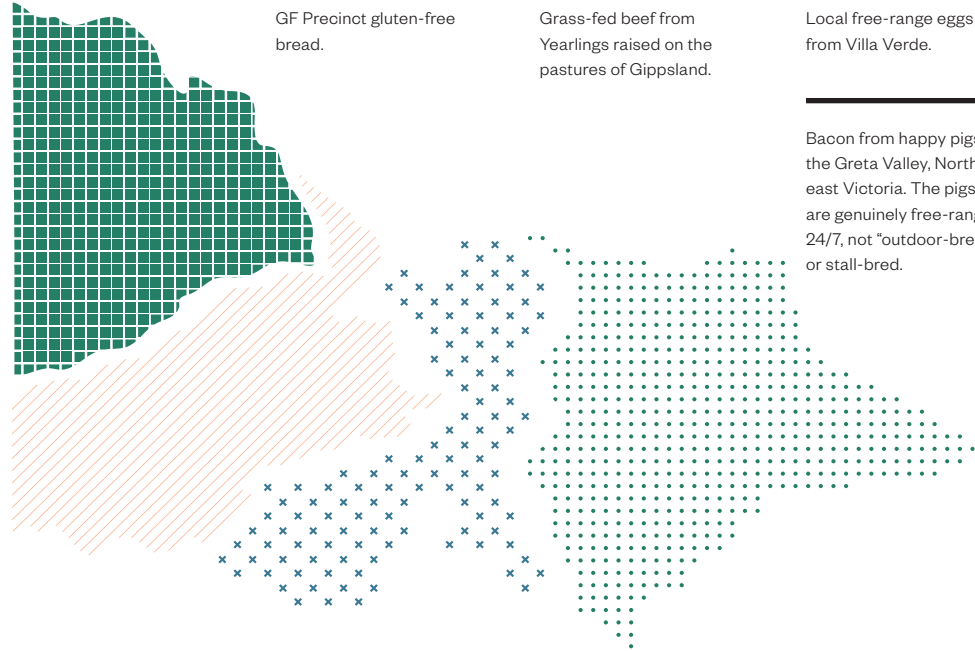
Free-range Chickens that live a happy carefree life North of Geelong.

GF Precinct gluten-free bread.

Grass-fed beef from Yearlings raised on the pastures of Gippsland.

Local free-range eggs from Villa Verde.

Bacon from happy pigs in the Greta Valley, North-east Victoria. The pigs are genuinely free-range, 24/7, not "outdoor-bred" or stall-bred.



Matt & Vanessa of Melbourne City Rooftop Honey. They tend to our bees in Northcote and supplies us the best in local honey.

Real milk from Ben Evans' Saint David Dairy in Fitzroy.

Cold-pressed Almond milk from Cameron Earl's Almond Milk Co Melbourne.

Tea, by Hannah Dupree of Storm in a Teacup. With her fine palate and tremendous passion.

Coffee roasted by Jason Scheltus of Market Lane Coffee & Peter Frangoulis of Dukes Coffee Roasters.

We bake all our pastry and sweets in-house from whole and organic ingredients.

We are committed to local, traceable and sustainable produce.

We are pleased to accommodate dietary requirements where possible. Please allow us a moment to confer with the Chef.

We apologise if we are unable to vary the menu on some occasions.



Coffee

Roasted by Market Lane Coffee & Dukes Coffee Roasters

Espresso & Batch brew

Black or White 4
Filter, Pour Over or Aeropress 6

+ STRONG 50c	+ ALMOND 70c
+ DECAF 50c	+ BONSOY 50c
+ LARGE 90c	

Drinks

Mörk Original Dark Hot Chocolate 4.5
+ BONSOY 50c + ALMOND MILK 70c

Iced Coffee / Chocolate / Chai 6
+ BONSOY 50c + ALMOND MILK 70c

Cold-pressed Fresh Orange Juice 6

Remedy Organic Kombucha 5
Original / Ginger & Lemon / Rasp. Lemonade / Apple Crisp

Preshafruit juices 4.5
Pink Lady / Apple & Strawberry

Hepburn Springs Organic Sparkling 4.5
Lemonade / Ginger Beer / Blood Orange

Antipodes Sparkling Mineral Water 0.5L 6

Smoothies 8.5
#1 Banana, Mango, Chia seeds
#2 Blackberry, Pineapple, Coconut Water
+ BONSOY 50c + ALMOND MILK 70c

Milkshakes 6
Chocolate / Coffee / Berry / Toffee / Vanilla malt
+ BONSOY 50c + ALMOND MILK 70c

Tea & Tisane

Loose-leaf, by Storm in a Teacup, brewed behind the bar

4.5

Breakfast

Strength of an Irish Breakfast with the sweetness of an English Breakfast

Earl Grey

Blend of black tea & bergamot oil with a strong & zesty flavour and lovely fruit & floral aromas

Peppermint

An exceptional organic cultivar, 50% is grown in Maldon, Central Victoria and 50% is grown in the USA. Slightly stimulating and strongly digestive

Lemonzilla

An earthy take on lemongrass and ginger welcomes the additions of turmeric, galangal & lemon myrtle



Matcha-Laced Sencha

Grown in Kyoto — the birthplace of Japanese tea. This savoury tea 6 is characterised by spring floral aromas that give way to intense flavours of salty kale & seaweed. Matcha is prominent in the first infusion, with the Sencha taking over in the second. (2 infusions)

6

Anushka Fresh Chai Latte / Tea

4.5/4.8

Heal'r Spiced Turmeric Almond Latte

4.5

