



# Breakfast

## Toast

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

7 GF + 2

## Housemade Apricot & Fig Fruit Bread

Lescure butter

8<sup>.5</sup>

## Breakfast Tart

bacon, cherry tomato, ricotta, caramelised onion

9<sup>.5</sup>

## Flip Shelton's Seed & Grain Bircher Muesli

chia seeds, compressed mango, fresh passionfruit & berries, coconut yoghurt, maple syrup, buckwheat brittle VG DF

16<sup>.5</sup>

## Acai Bowl

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

17<sup>.5</sup>

## Housemade Organic Wholemeal Crumpets

Lescure butter, jam, rooftop honey

9<sup>.5</sup>

## Brioche French Toast

champagne poached strawberries, orange blossom custard, grilled peach, mint, toasted almonds, maple crème fraîche

(GF: brioche)

18<sup>.5</sup>

## Dukkah Eggs

crushed avocado, grilled peach, Persian fetta & herb salad, pomegranate pearls, flatbread

(GF: flatbread)

19<sup>.5</sup>

## Grilled Semolina

sautéed wild mushrooms, asparagus, broccolini brown butter yoghurt, truffle oil, toasted pine nuts, poached duck egg

19<sup>.5</sup> + PROSCIUTTO 4



## Corn, Zucchini & Quinoa Fritters

avocado, refried Ayocote beans, charred corn, tomato & jalapeño salad, housemade salsa roja, vegan sour cream, poached egg GF DF (VG: egg)

18<sup>.5</sup>

## Breakfast Roll

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

15

## Shakshuka

baked eggs, La Boqueria chorizo, heirloom tomato, eggplant, Persian fetta, za'atar flatbread, green chilli oil (GF: flatbread)

22

## Benedict-style Eggs

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

(GF: crumpet)

19<sup>.5</sup>

## Hickory House-smoked Ocean Trout

housemade crumpet, spanner crab mayonnaise, cucumber, bronze fennel, dill, chervil, curry leaves, poached egg

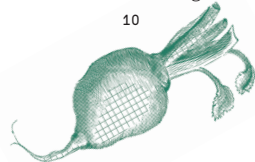
(GF: crumpet)

23

## Villa Verde Local Free-range Eggs

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

10



# Sides

Relish / Butter / + Free-range Egg

Gluten-free Bread / + Toast 2 EA

Sautéed Spinach / Baked Beans / Persian Fetta 4 EA

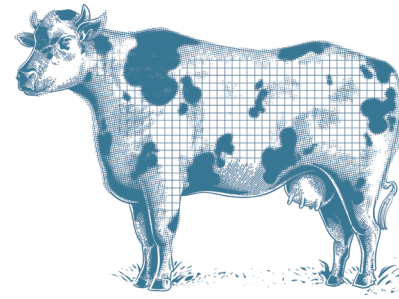
Avocado / Thyme roasted Mushrooms

Stewed Tomatoes / Potato Rosti / Little Chips 5 EA

Greta Valley Free-range Bacon / Pork & fennel sausage

Prosciutto San Daniele 6<sup>.5</sup> EA

Hickory House-smoked Ocean Trout 7<sup>.5</sup>



# Lunch

## 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)

18 + TEA-SMOKED CHICKEN 3

## Broccolini & Sorghum Salad

pan-warmed greens, heirloom beetroot, smoked yoghurt, Aleppo pepper, mint, toasted almonds, herb oil, lemon GF

(VG & DF: yoghurt)

18 + HOUSE-SMOKED DUCK 4

## Wild Brown Rice & Tofu Puree Salad

raw fennel, radish, pickled cucumber, avocado, edamame, tatsoi leaves, dill, sesame seeds, roasted nori, daikon & ponzu dressing GF DF VG

17 + TORCHED MISO-BUTTERED TROUT 6<sup>.5</sup>

## Pasture-fed Angus Beef Brisket Burger

kalbi marinade, crispy pancetta, fried egg, gruyere cheese, fermented & pickled vegetable slaw, Gochujang aioli, miso butter, with chips

(GF & DF: brioche-roll, gruyere, miso-butter)

24

## Wild-caught Rockling

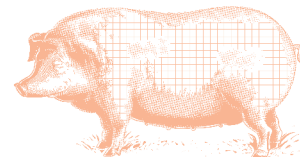
pan-fried, root vegetable & kaiserfleisch braise, cauliflower & celeriac mash, samphire, hazelnuts, fennel ash, beurre noisette GF

25

## Chips

rosemary, crushed garlic, housemade aioli GF

9<sup>.5</sup>



# Bread

Organic Sourdough by Cobb Lane,  
Baker Bleu Ciabattas & Bagels or  
GF Precinct Gluten-free Bread available

14

+ GLUTEN-FREE 2

+ LITTLE SALAD 4<sup>.5</sup>

## 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

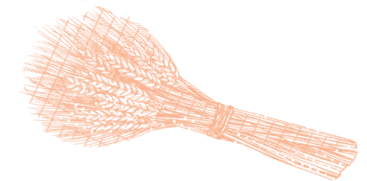
## Pulled Pork Brioche Roll

winter cabbage, chipotle aioli

## Heirloom Tomato & Cheese Ciabatta

roasted artichoke, cucumber, basil, manchego, smoked tomato vinaigrette (VG : manchego, butter)

12 + PROSCIUTTO 4



# Pastry

Housemade with an all-butter pastry,  
served with a little salad

Tarts filled with a variety of fresh ingredients 14<sup>.5</sup>

Short crust pies, housemade relish 16<sup>.5</sup>



# Red Door Corner Store

NORTHCOTE 3070

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

Meat from Andrew McConnell's incredible butcher shop, Meatsmith.

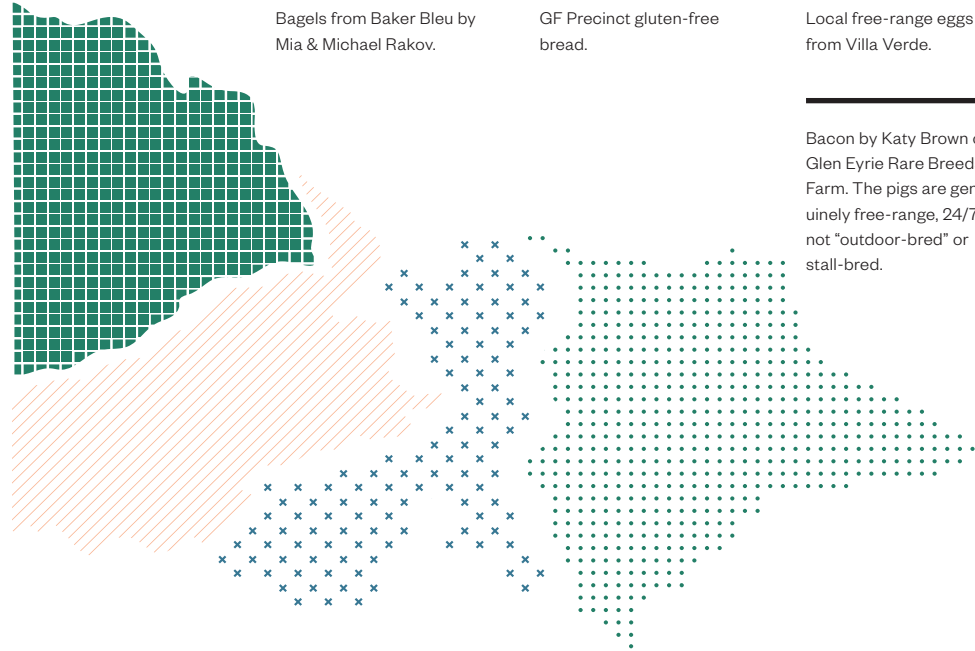
Free-range Chickens that live a happy carefree life North of Geelong.

Bagels from Baker Bleu by Mia & Michael Rakov.

GF Precinct gluten-free bread.

Local free-range eggs from Villa Verde.

Bacon by Katy Brown of Glen Eyrie Rare Breeds Farm. 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 Saint David Dairy in Fitzroy.

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

Oyster Mushrooms grown in coffee grounds by Farmwall urban growers - close the loop on waste!

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

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.

We bake all our pastry and sweets in-house from whole and organic ingredients. We are committed to local, traceable and sustainable produce.

A 15% surcharge applies on all Victorian & Federal Public Holidays.



## Coffee

### Roasted by Market Lane Coffee & Dukes Coffee Roasters

#### Espresso & Filter

Espresso, Black or White 4.2  
Filter, Batch Brew, Cold Brew 4.5

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

## Drinks

Mörk Original Dark Hot Chocolate 4.5  
+ BONSOY 50c + ALMOND MILK 90c

Iced Coffee / Chocolate / Chai 6  
+ BONSOY 50c + ALMOND MILK 90c

Cold-pressed Fresh Orange Juice 6

Remedy Organic Kombucha 5

Original / Ginger & Lemon / Rasp. Lemonade / Cherry Plum

Preshafruit juices 5

Pink Lady / Apple & Raspberry

Daylesford & Hepburn Mineral Springs Co 5.5

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, Bee Pollen  
#3 Spinach, Kiwi fruit, Avocado, Medjool date, Spirulina, Almond butter  
+ BONSOY 50c + ALMOND MILK 90c

Milkshakes 6.5

Chocolate / Coffee / Berry / Toffee / Vanilla malt  
+ BONSOY 50c + ALMOND MILK 90c

# Tea & Tisane

Loose-leaf, by Chamellia, brewed behind the bar

4.5

#### Breakfast

Smooth, strong blend of organic Ceylon tea enjoyed with or without milk

#### Earl Grey

Twice-refined organic Spanish bergamot oil blended with Ceylon tea and cornflowers to create a clean, refreshing and aromatic blend

#### Peppermint

Organic Egyptian, picked at the peak cropping season resulting in a bright fresh aroma and clean lasting finish

#### Relaxing Herbs

A harmonious blend of organic lemongrass, rose petals, lavender, rooibos and chamomile for that spot of calm



#### 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

