



Toast

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

12 GF + 3⁵

Housemade Apricot & Fig Fruit Bread

French butter

13

Breakfast Tart

bacon, cherry tomato, emmental cheese, caramelised onion, Day's Walk Farm leaves

20

Organic Rolled Oat & Chia Porridge

brandy poached quince, stewed cinnamon apples, coconut yoghurt, Truelight Farm hazelnut granola VG

21⁵

Acai Bowl

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

21⁵ + PEANUT BUTTER 2

Housemade Wholemeal Crumpets

French butter, housemade raspberry jam, orange blossom honey

14⁵

Housemade Brioche French Toast

cinnamon poached pear, vanilla custard, strawberry & rhubarb compote, toasted almonds, crème fraîche (GF: brioche)

25⁵

Dukkah Eggs

avocado, peas & beans, Day's Walk Farm leaves, Persian feta, cashew cream, pomegranate dressing, flatbread (GF: flatbread)

26⁵

Grilled Semolina

sautéed wild mushrooms & kale, stracciatella, Mount Zero lemon oil, toasted walnuts, crispy chicken skin, poached egg (V: crispy-chicken-skin)

26⁵ + PORK & FENNEL SAUSAGE 5

Corn, Zucchini & Quinoa Fritters

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

26⁵

All-Day Dining

Breakfast Roll

fried egg, bacon, avocado, Day's Walk Farm leaves, aioli, tomato kasundi (V: bacon) (GF: brioche-roll)

22

Shakshuka

baked eggs, La Boqueria chorizo, heirloom tomato, eggplant, Persian feta, flatbread, green chilli oil (GF: flatbread) (V: chorizo)

28⁵

Benedict-style Eggs

cider slow-braised pulled pork shoulder, apple & pecan, potato rosti, hollandaise GF

27⁵

Mountain Ash House-smoked Ōra King Salmon

housemade crumpet, spanner crab mayonnaise, cucumber, Day's Walk Farm greens, curry leaves, poached egg

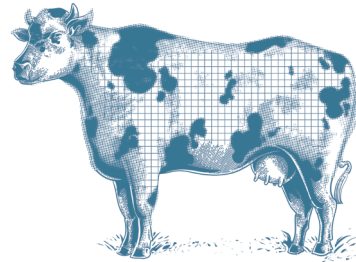
(GF: crumpet)

29⁵

Local Free-range Eggs

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

16⁵



Cauliflower & Quinoa Salad

poached eggs, blanched kale, avocado, smoked almond cream, dukkah, puffed wild rice, souk oil dressing GF DF (VG: poached-eggs)

23⁵ + TEA-SMOKED CHICKEN 3

Broccoli & Sorghum Salad

pan-warmed greens, heirloom beetroot, smoked yoghurt, Aleppo pepper, mint, toasted almonds, lemon GF (VG: yoghurt)

23⁵ + TEA-SMOKED CHICKEN 3



Brown Rice & Tofu Purée Salad

fried brown rice onigiri, heirloom tomato, edamame, pickled cucumber & daikon, Day's Walk Farm leaves, sesame & soy dressing GF VG

22⁵ + TORCHED MISO-BUTTERED SALMON 8

Darling Downs Wagyu Beef Burger

housemade bordelaise sauce, fried egg, comté cheese, pickles, caramelised shallots, aioli, chips (GF & DF: brioche-roll, comté-cheese)

28⁵

Chips

rosemary, crushed garlic, housemade aioli V GF

12



Sides

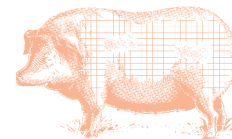
Relish / Butter / Hollandaise
+ Free-range Egg / Gluten-free Bread / + Toast 3⁵ EA

Sautéed Spinach / Baked Beans / Persian Feta 4⁵ EA

Avocado / Thyme roasted Mushrooms
Stewed Tomatoes / Potato Rosti / Small Chips 5⁵ EA

Free-range Bacon / Pork, Fennel & Chilli Sausage 7⁵ EA

Mountain Ash House-smoked Ōra King Salmon 9⁵



Sandwiches

Made with sourdough bread 16⁵

+ GLUTEN-FREE 3⁵
+ DRESSED LEAVES 5⁵

Free-range Organic Chicken

horseradish mayonnaise, Day's Walk Farm leaves, pickles

Reuben

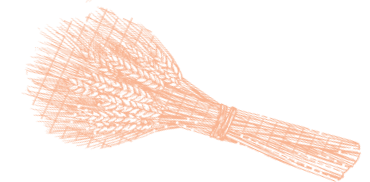
housemade beef pastrami, sauerkraut, emmental cheese, pickles, Russian dressing
+ FRIED EGG 3

Ōra King Salmon

watercress, capers, kohlrabi & celeriac remoulade

Roasted Cauliflower

spinach, cashew cream, onion jam & green chilli oil VG
+ FRIED EGG 3



Pastry

Housemade with an all-butter pastry, served with dressed leaves

Tarts

filled with a variety of fresh ingredients 20

Rolls

Pork, Beef & Lamb Sausage or Spinach, chard & feta 21⁵

Pies

served with housemade relish 21⁵



Red Door Corner Store

NORTHCOTE 3070

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

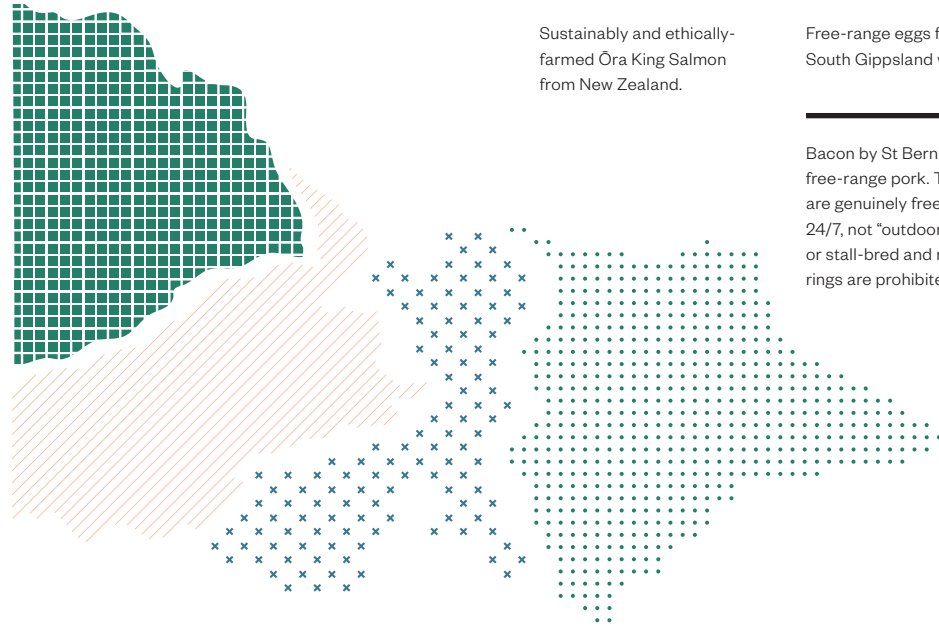
Pasture-fed Black Angus Beef and White Lambs from Romsey Range farm.

Free-range Chickens that live a happy carefree life west of Bendigo.

Sustainably and ethically-farmed Ora King Salmon from New Zealand.

Free-range eggs from South Gippsland way.

Bacon by St Bernard's free-range pork. The pigs are genuinely free-range, 24/7, not "outdoor-bred" or stall-bred and nose-rings are prohibited.



Certified Organic Raw Honey from an off-grid farm in Marraweeney, North-east Victoria.

Certified organic greens from Day's Walk Farm in the Keilor Valley.

Schulz Organic Dairy milk from Timboon.

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

We bake all of our pastry and sweet items in-house using organic flour, cultured Danish-style butter, French or Belgian chocolate and local organic fruit.

We are committed to local, traceable and sustainable produce and mindful practices.

We are pleased to accommodate dietary requirements where possible. Please allow us a moment to confer with the Chef if required. We apologise if we are unable to vary the menu on some occasions.

A 10% SURCHARGE APPLIES ON SATURDAY & SUNDAY.
A 15% SURCHARGE APPLIES ON ALL VICTORIAN & FEDERAL PUBLIC HOLIDAYS.



Coffee

Roasted by Dukes Coffee Roasters & Market Lane Coffee

Espresso & Filter

Espresso, Black or White 5⁵

Filter, Batch Brew or Cold Brew 5⁵

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

Drinks

Mörk Original Dark Hot Chocolate 6⁵

+ BONSOY, OATLY OR ALMOND MILK 50c

Iced Coffee / Chocolate / Chai 7⁵

+ BONSOY, OATLY OR ALMOND MILK 50c

Cold-pressed Fresh Orange Juice 7⁵

Monceau pét nat Kombucha 0.33L 7⁵

Fuji Apple / Yuzu / Blood Orange

Nectar Cold-pressed Juices 6⁵

Cloudy Apple / Berry Kiss / Green with Envy

Daylesford & Hepburn Mineral Springs Co 6⁵

Lemonade / Ginger Beer / Blood Orange

Fountain of Youth Coconut Water 0.52L 7⁵

Sparkling Mineral Water 0.33L 5⁵

Smoothies 9⁵

#1 Banana, Blueberry, Almond butter

#2 Strawberry, Raspberry, Coconut yoghurt, Cashew

#3 Spinach, Apple, Avocado, Spirulina, Ginger, Lemon NF

ALL MADE WITH CANADIAN HEMPSEED MILK GF VG

Milkshakes 8⁵

Chocolate / Coffee / Berry / Vanilla malt

+ BONSOY, OATLY OR ALMOND MILK 50c

Tea & Tisane

Organic Loose-leaf, by Love Tea, brewed behind the bar

5⁵

English Breakfast

Blend of high-grown, quality Ceylon tea enjoyed with or without milk

Earl Grey

Blend of premium quality Ceylon black tea, with the essential oil of bergamot harvested from the Calabrian region in Southern Italy, to create a refreshing and vibrant flavour balanced with muscatel tones

Peppermint

Sourced direct from Egypt, this tea is refreshing, delicate and cooling and is known for its therapeutic benefits

Calming

A carefully selected blend of herbs including chamomile, lemon balm and lavender to help calm the nervous system

Jasmine Green

A fragrant selection of jasmine flowers hand picked and left to infuse on a bed of green tea. A refreshing alternative to traditional green tea, with subtle floral tones of jasmine and all the health benefits of a regular green tea.

6



Monk's Organic Chai Latte

5⁵

+ BONSOY, OATLY OR ALMOND MILK 50c

