



# 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 Seeds & Grains Bircher

compressed mango, fresh passionfruit & berries, coconut yoghurt, maple syrup, buckwheat brittle 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, grilled peach, mint, toasted almonds, maple crème fraîche

(GF: brioche)

18.5

## Dukkah Eggs

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

(GF: flatbread)

17.5

## Grilled Semolina

sautéed wild mushrooms, shaved asparagus & leek, brown butter, Goat's curd, truffle oil, toasted pine nuts, poached duck egg

18 + PROSCIUTTO 3



## Corn, Zucchini Quinoa Fritters

avocado, romesco, charred corn salsa, poached egg

GF DF (VG: egg)

16.5

## Breakfast Roll

fried egg, bacon, avocado, rocket, aioli, tomato kasundi

(V: bacon) (GF: brioche-roll)

14

## Mooloolaba Spanner Crab Omelette

confit shallots, cherry tomato, housemade

chilli crab sauce (GF: toast)

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 & frisee

leaves, poached egg (GF: waffle)

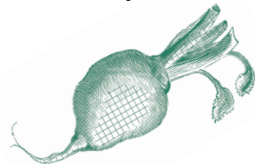
19.5

## 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

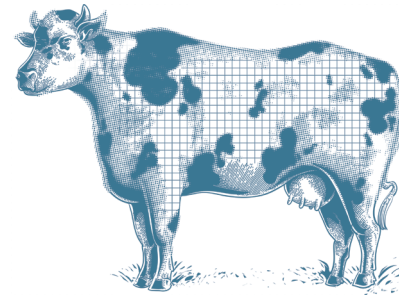
Baked Beans / Persian Fetta 4 EA

Chorizo / Avocado / Thyme roasted Mushrooms

Potato Rosti / Little Hand-out Chips 4.5 EA

Greta Valley Free-range Bacon / Prosciutto di Parma 5 EA

Gin & Citrus House-cured Ocean Trout 6



# Lunch

## Heirloom Tomato Salad

Japanese cucumber, tofu puree, edamame, avocado, wild rice

crisp, ginger & seaweed vinaigrette, tempura egg

GF DF (VG: egg)

18.5 GREEN 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 + BRESAOLA 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,

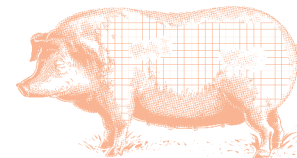
charcoal ash GF DF

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, 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

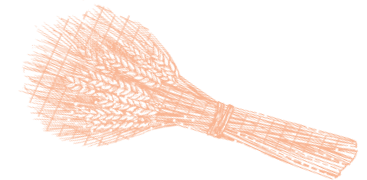
(GF: brioche-roll)

## 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.

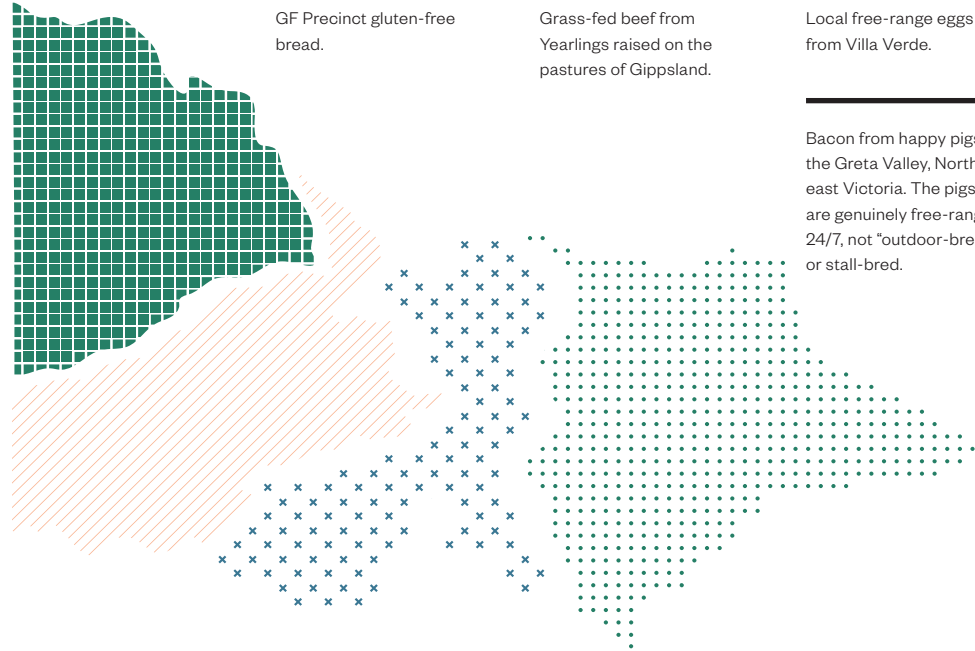
Free-range Chickens that live a happy carefree life North of Geelong.

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 / Hibiscus Kiss / 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 Latte

4.5

