



SPECIALS

Tisana

Wild peach - Quandong

\$4.50

2015 Sabre by Mitchell Harris

Macedon & Pyrenees, VIC

\$12.5 \$58

2017 Clarnette & Ludvigsen Rose

Grampians, VIC

\$10 \$40

Brunch Bellini

White peach syrup and sparkling wine

\$12

Mimosa

Orange Juice and sparkling wine

\$12

Single Origin

Sao Benedito - Brazil



- coffee -
by Industry Beans

Fitzroy Street Blend Milk or Black	4
Single Origin	4
Batch Brew	4.5
Gold Mesh Filter	6
Cold Drip	5
Happy Happy Soy Boy +.70/Simply Almond +1.10/Large +.70	

- hot drinks -

Tea by Tiekla China Breakfast / Earl Royale / Jade Mist Green / Midnight Blossom Oolong / Peppermint / Lemon and Ginger / Limonada Rosa	4.5
Grounded Pleasures Chai Latte	4.5
Chai Boy Masala Blend Tea	4.5
Mörk Hot Chocolate Original Dark 70% / Even Darker 85%	4.2/5

- cold drinks -

Wilson's Fresh Orange Juice	6
Hepburn Springs Apple Juice	4.5
Rok Kombucha classic booch / berry beats	6.5
House Made Soda's rhubarb, orange, rosewater / cold drip, panela sugar syrup, lemon	4.5
Hepburns Springs Organic Soda cola / lemonade / lemon lime & bitters / chinotto	4.5
Iced Coffee / Mocha / Chai	6
Iced Chocolate / Strawberry	6

- wine -
Sparkling

2015 Sabre by Mitchell Harris Macedon & Pyrenees, VIC	12.5	58
White		
2017 Amherst Sauvignon Blanc Pyrenees, VIC	9	37
2018 A.T.R Chockstone Riesling Grampians, VIC	9	37
2017 Nintingbool Chardonnay Smythes Creek, VIC	10.5	42
Red		
2016 Racers & Rascals Pinot Noir Yarra Valley, VIC	9.5	38
2015 The Formula Robert's Shiraz Barossa Valley, SA	9.5	38

- beer and cider -

Harcourt Valley Brewing Co Ginger Beer	9
White Rabbit Belgium Pale Ale	9
Colonial Brewing Co Draught Kolsch Ale	10
Sample Gold Ale	10
Willie Smiths Organic Apple Cider	11

- cocktails -

Aperol Spritz	12
Bloody Mary	12
Kilderkin Gin & Tonic	12
Espresso Martini	16

Toast 7

La Madre sourdough / fruit toast /
gluten free toast / croissant / bagel
*w/ yarra valley gourmet foods preserves, Ballarat
beekeeping honey, Vegemite or peanut butter*

Eggs Any Style 12

poached / fried / scrambled on
sourdough toast

add on

bacon / house cured salmon /
Colombian style beans / potato hash /
mushrooms in herbed butter / chorizo /
prosciutto / avocado / halloumi

4

vine roast tomato / baby spinach / free
range egg / hollandaise / tomato jam /
extra bread

3

Webster's Breakfast 25

bacon, poached eggs, Colombian
style beans, roast tomato, potato
hash and mushrooms

Breakfast Board 22

yoghurt & chia parfait, superfood
sprinkles, stewed rhubarb; house
cured salmon, smashed avocado
and fetta; poached egg, sourdough
and fruit toast

Eggs Benedict 18

pulled ham hock, poached eggs,
hollandaise, toast

Quinoa Porridge 17

quinoa and chia porridge, apple
and date compote, candied pecans

Granola 17

chocolate, cranberry & hazelnut
granola, cinnamon spiced yoghurt,
quince & bosc pear

Fruit and Yoghurt 17

yoghurt panna cotta, orange &
cardamom baked rhubarb,
poached cumquats, pistachio
crumb, orange blossom custard

Reuben Bagel 17

pastrami, gruyere cheese,
sauerkraut, dill pickle, Russian
dressing

Breakfast Roll 16

maple & bourbon pork belly, fried
egg, smoked barbecue sauce,
Swiss cheese, watercress

Brioche French Toast 17

caramel banana, peanut butter
mousse, cocoa nib, vanilla
meringue

Seasonal Greens Bowl 22

quinoa, seeds and almonds,
spinach and kale, poached egg,
halloumi and avocado; black garlic
and charred lemon

Polenta Waffle 20

baked cannellini beans, chorizo,
poached egg, watercress

House Cured Salmon 25

fennel pollen and dill cream, fennel
chip, grapefruit, pickled shallot,
caviar

Brunch Cheese Board 25

two seasonal cheeses, hard boiled
egg, maple bacon, prosciutto,
currant and walnut rye bread,
apple butter, honey & fruit

Bruschetta bar 22

prosciutto, salami, grilled halloumi,
beetroot, fennel, pickled onions,
spiced nuts, Mt Zero mixed olives

to share

Mt. Zero marinated olives6

Sweet and Spicy mixed nuts6

**Cured meats; salami, prosciutto,
salmon**14

Soup	15
seasonal soup of the day with toasted sourdough	
Toasted Sandwiches	10
John Harbour ham and swiss cheese	
Bacon and Egg, with tomato jam	10
Panini	14
prosciutto, brie, caramalised red onion, rocket	
Panini	14
grilled mushroom, tomato, rocket, goats cheese, aioli	
Brioche	14
BBQ chicken, apple slaw, cornichon	
Charcoal Brioche	14
cured salmon, red onion, watercress, chive & caper mascarpone	
Baguette	14
rare roast beef, beetroot relish, swiss cheese, horseradish aioli, watercress	

• KIDS •

egg any style \$8

poached, fried or scrambled, with bacon
and toast

bruschetta bar \$12

ham, cheddar, carrot and celery, hummus
dip and toast

Toasted Sandwiches \$10

John Harbour ham and swiss cheese

belgian waffles \$10

banana, chocolate sauce, honeycomb and
vanilla ice cream

