

Breakfast | 8am – 12pm

Sourdough Toast | 12

Jam, vegemite, honey, peanut butter GFO/VEG

Croissants

Jam VEG | Cheese 13 | Ham & Cheese 16

Ham, Cheese, Tomato 16

Eggs Your Way | 16

Poached, fried or scrambled eggs on sourdough

Extras:

Hash brown, spinach, relish 4 | Avocado, bacon, mushrooms, feta 6

GFO/VEG/DF

Brekky Muffin | 16

Sausage, egg, cheese, house mayo

GFO/DFO

Breakfast Burger | 20

Double bacon, egg, American cheese, tomato relish, hash brown, lime aioli

Smashed Avo | 21

Toasted sourdough, smashed avocado, feta, microherbs +poached egg | 5 GFO/VEG/VGO

Granola Bowl | 24

Berry compote, coconut yoghurt, chia, passionfruit, fresh seasonal fruit | 24 VG/VEG/DF

Eggs Benny | 26

Smoked ham, spinach, house hollandaise, English muffin GFO/VGO

Chilli Scrambled | 25

Sourdough, chilli jam, whipped feta, micro herbs GFO/VEG



Something Small | 12pm – 8pm

Fries | 18

House seasoning, tomato sauce VEG/VGO

Salt & Pepper Squid Salad | 24

Served with a rocket salad

Prawn Dumplings | 24

Yuzu ponzu dressing, furikake, sesame, chilli, chives, spring onion DF

Vegetarian Dumplings | 24

Yuzu ponzu dressing, furikake, sesame, chilli, chives, spring onion VEG

Italian Tomato Arancini | 16

Herb mayo, parmesan VEG

Trio of Dips | 18

Served with focaccia bread VEG

Something Larger | 12pm – 8pm

Soup of the Day | 22

Served with sourdough

Chicken Katsu Sandwich | 24

Panko crumbed chicken breast, Japanese golden curry, mayo, slaw, thick cut white bread DFO

Falafel Turkish Bun | 24

Pickel cabbage, hummus, garlic sauce, red onion, rocket VEG/VGO/DF

Wagyu Beef Burger | 32

Wagyu beef patty, iceberg lettuce, American cheese, Big Mac sauce, tomato, red onion, pickles GFO

Chicken Schnitzel | 32

Panko crumbed, slaw, fries DF

Hot Honey Chicken Burger | 32

Hot honey chicken, pickles, American cheese, sesame, iceberg lettuce, ranch dressing, ciabatta roll, chips

Katsu Don | 32

Chicken katsu, golden Japanese curry, egg, furikake, sesame, spring onion, rice DF

Steak Sandwich | 30

Porterhouse steak, tomato, caramelised onion, Swiss cheese, rocket, beetroot relish, chips DFO | GFO

Pasta of the Day | 32

See Specials Board



White Wine

House White 15 | 62
Pinot Gris | Chardonnay | Sauvignon Blanc | Grüner Veltliner

‘18 Yalumba ‘Y’ Series Riesling 64
Barossa Valley, SA

‘23 Credaro Kinship Chardonnay 70
Margaret River, WA

‘21 Jim Barry Assyrtiko 80
Clare Valley, SA

‘17 The Paper Nautilus Sauvignon Blanc 95
Marlborough, NZ

‘20 Famille Hugel Pinot Gris 110
Alsace, France

‘16 Chateau de Chamirey Mercurey Blanc 180
Burgundy, France

Red Wine

House Red 17 | 64
Pinot Noir | Shiraz | Malbec

‘21 La Vieille Ferme 65
Cotes-du-Ventoux Rouge
Rhône Valley, France

‘22 Dandelion Firehawk Shiraz 118
McLaren Vale, SA

‘24 Kooyong Massale Pinot Noir 120
Mornington Peninsula, VIC

‘17 E.Guigal Hermitage Shiraz 185
Rhône Valley, France

‘21 Brokenwood Indigo Vineyard 210
Pinot Noir
Beechworth, VIC

Rosé

House Rosé 15 | 62

Champagne & Prosecco

House Prosecco 15 | 58

Idée Fixe Brut 95
Margaret River, WA

Idée Fixe Rose 95
Margaret River, WA

Cage Cocktails

Margarita 24
Ojala Tequila, Triple Sec & Lime

Negroni 24
Made with orange infused Naught Australian Gin

Espresso Martini 24
An all time classic made with ‘Merchant Coffee’ Espresso

White Peach & Rosemary Cosmo 24
Made with White Peach & Rosemary Grey Goose

Pornstar Martini 24
1805 Vodka & Aubrey Passionfruit Liqueur

Mulled Ginger Beer 24
James Squire Ginger Beer, Fireball, Orange & Cinnamon

Pineapple & Jalapeño Margarita 24
Jalapeño infused Tequila, Charred Pineapple & Lime

Spritz \$20

Aperol | Elderflower | Limoncello |
Passionfruit | Campari | Watermelon

Tap Beer | Pots, Pints & Jugs

Kirin Ichiban 9 | 17 | 32

Stone & Wood Pacific Ale 8.5 | 16 | 30

James Squire Ginger Beer 10 | 19 | 36

Kirin Hyoketsu Lemon Sour 9.5 | 18 | 34

Guinness Pint 17



Happy Hour
3pm –6pm Daily
\$14 Spritz

Aperol | Campari | Elderflower |
Passionfruit | Limoncello
\$10 Basic Spirits
\$10 House Wines
\$18 Margarita’s &
Espresso Martini’s
\$20 Jugs
Kirin | Stone & Wood Pacific Ale