

BREAKFAST

-
HOUSE MUESLI LEMON VERBENA
PANNA COTTA, SAFFRON PEAR
\$16.50

-
BRICCHE FRENCH TOAST POACHED
FRUITS, LEMON CURD, MARSCAPONE
\$18.00

-
SPANISH BAKED EGGS CHORIZO,
BROCCOLINI, PARMESAN
\$19.00

-
MIDDLE EASTERN EGGS HALLOUMI,
PUMPKIN, DUKKAH, POACHED EGGS
\$18.50

-
MUSHROOMS & WILD SPINACH
FERMENTED CELERIAC, RICOTTA,
SOURDOUGH, SCRAMBLED EGGS
\$18.00

-
ENGLISH BLACK PUDDING ROASTED
APPLE, CRISPY SOURDOUGH, MAIN
RIDGE FETTA, FRIED EGG
\$18.00

-
SLOW COOKED PORK BELLY SOAKED
SULTANAS, POACHED EGGS, BURNT BUTTER
HOLLANDAISE, NASTURTIAN
\$20.00

WINTER GREENS & CHICKPEA HASH
CAULIFLOWER, MAIN RIDGE
CASHMERE, PICKLED MANDARIN,
POACHED EGGS
\$18.00

-
JERUSALUM ARTICHOKE FRITTERS
PICKLED CABBAGE, BLACK GARLIC,
POACHED EGG, SMOKEY BACON
\$22.00

-
CURED OCEAN TROUT SMOKED
AVOCADO, GRAINS, CRISPY EGG,
PICKLED RADISH
\$22.00

-
FRUIT TOAST SEASONS PRESERVE
\$9.00

-
TOAST SOURDOUGH, RYE, TURKISH
SEASONS PRESERVE
\$6.50

-
EXTRA EGG SCRAMBLED REQUIRES
MINIMUM 2 EGGS
\$3.00

-
GLUTEN FREE BREAD
\$1.50

KIDS

-
FRUIT TOAST SEASONS PRESERVE
\$6.00

-
TOAST SOURDOUGH, RYE, TURKISH
SEASONS PRESERVE
\$6.00

LUNCH

-
BRAISED LAMB NECK BABY CARROTS,
CHARRED SPROUTS, CASHEW MILK
\$26.00

-
CONFIT DUCK LEG SALT ROASTED KOHLRABI,
PARSLEY PESTO, BABY ONION, PISTACHIO
\$27.00

-
BAY SNAPPER FILLET CHORIZO CROQUETTE,
WHITE BEAN, PICKLED MELON
\$28.00

-
BEETROOT & RADISH TART GOATS CHEESE
FOAM, HAZELNUT PRALINE, HERBS &
FLOWERS
\$22.00

SIDES

-
SEASONAL SIDES SEE SPECIALS BOARD
\$10.00



We do not allow changes to the menu as we have put many hours into creating dishes that already hit the spot! We hope you understand and appreciate our desire to create a more upmarket breakfast & lunch experience. Why wait until dinner for that touch of indulgence?! We are, however, dedicated to accommodating all dietary requirements and any allergies.

Our menu does not mention every element of every dish, so please check before ordering if you have any allergies. We are more than willing to help.

For visual clues, jump onto our social media @playthefoolmornington. Alternatively, leave it to us & enjoy the suprise.

OUR GROWERS & PRODUCERS

-
PROFILE COFFEE ROASTERS
LARSEN & THOMPSON FINE TEA
BAKERY LIEVITO
SCICLUNAS REAL FOOD MERCHANTS
ALAMBRA PRODUCE
CLAMMS SEAFOOD
GAMEKEEPERS MEAT
MAIN RIDGE DAIRY
NIRVANA EGGS
SUNGOLD MILK
FASTRAC FOOD SERVICE

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DRINKS

-

PROFILE COFFEE
MILK/BLACK BLEND
\$4.00

-

MUG/SOY
\$0.80

-

DECAF
\$0.50

-

ALMOND MILK
\$1.00

-

BABYCINO
\$2.50

-

INDIVIDUAL TEA POT EARL
GREY, ENGLISH BREAKFAST,
PEPPERMINT, GREEN, SEASONAL
HERBAL
\$4.00

HOUSEMADE HOT
CHOCOLATE
\$6.00

-

PRANA CHAI
\$6

-

MATCHA LATTE
\$5.50

-

ICED COFFEE, CHOCOLATE,
MOCHA
\$6.00

-

MILKSHAKE VANILLA, LIME,
CHOCOLATE, STRAWBERRY
S \$4.00
L \$6.50

FRESH JUICE
WATERMELON, MINT & APPLE
SEASONAL GREENS
ORANGE AND/OR APPLE
\$6/7

-

SOFT DRINK COKE, COKE ZERO,
LEMONADE, SPARKLING WATER
\$4.50

-

LEMON, LIME & BITTERS
\$5.00

-

GINGER BEER
\$5.00

-

BOTTLED WATER
\$2.50