

ALL DAY FOOD

TOAST with a selection of seasonal preserves, vegemite or peanut butter
\$6.50 (GF + \$1.50)

ORANGE & FENNEL FRUIT TOAST with a selection of seasonal preserves
\$9.00

* TWO EGGS ON TOAST with whipped burnt butter
\$12.50

* GRANOLA
with strawberry whip, honeycomb, summer fruits & white chocolate shards
\$15.00

* MIDDLE EASTERN EGGS
with halloumi, roasted pumpkin, buttermilk, poached eggs and Turkish toast
\$18.50

AVO TOAST
with smoked tomatoes, house chilli jam, goats curd and olive crumb
\$18.00

ENGLISH BLACK PUDDING SCOTCH EGG
with apple & celeriac, house made sauerkraut, caramelized bacon
\$18.00

* EGGS BENEDICT
with poached eggs on sourdough, burnt butter hollandaise and slow cooked pork belly
\$20.00

PEA & SMOKED FETA FRITTERS
with macadamia, potato shards and poached eggs
\$20.00

DARK RYE CRUMPET
with Spanner crab, asparagus, dill crème fraiche and salmon roe
\$22.00

HOUSEMADE DUCK & PORK SAUSAGE
with white bean puree, cherries, crispy leeks and a slow poached duck egg
\$23.00

* CRISPY ZUCCHINI FLOWERS
with Spanish chorizo & ricotta, romesco sauce, grilled zucchini and poached eggs
\$20.00

WELSH RAREBIT
sourdough with béchamel and grilled cheese, pulled duck, pickles, house cured prosciutto and a fried duck egg
\$20.00

PLEASE CHECK OUR SPECIALS BOARD FOR SOMETHING EQUALLY DELICIOUS

DRINKS

COFFEE BY PROFILE COFFEE ROASTERS (YARRAVILLE) \$4 | \$4.60
Bonsoy | MilkLab Almond + 0.80
MilkLab Lactose Free + 0.20
Iced (Latte/Long Black) + 1.00
Decaf + 0.50

PRANA CHAI \$5.50
Brewed with Soy milk

HOUSEMADE HOT CHOCOLATE \$5.50

LARSEN & THOMPSON TEA \$4-5
Chamomile, Peppermint, Green, English Breakfast, Earl Grey & a Seasonal Herbal

GOLDEN GRIND TUMERIC LATTE \$5.00
Brewed with Soy milk

MILKSHAKES \$6.50
Strawberry, Chocolate, Vanilla and Lime

FRESHLY SQUEEZED JUICE \$7.50
Your selection of Orange, Apple, Tomato, Carrot, Celery, Ginger

SOFT DRINKS \$5.00
Coke, Lemonade, Ginger Beer, Lemon Lime & Bitters, Mineral Water

DRINKS FOR 12PM ONWARDS, OR AS EARLY AT 9AM

REDS
Bullant Shiraz – Langhorne Creed, SA 10 | 38
Take it to the Grave Pinot Noir – Adelaide Hills, SA 10 | 38
Fullcrum Pinot Noir - Mornington Peninsula VIC - | 42
Montalto Pennon Hill Rose– Mornington Peninsula, VIC - | 45

WHITES
Saint Clair Sauvignon Blanc – Marlborough, NZ 12 | 45
McWilliams Hanwood Estate Chardonnay – Hanwood, NSW 10 | 38
Montalto Pennon Hill Pinot Grigio - Mornington Peninsula, VIC - | 46
Stumpy Gully Sparkling Pinot - Mornington Peninsula, VIC - | 42
Freixenet Cordon Negro Brut 200ml – Barcelona, ESP 8

BEER/CIDER
James Boag's Premium Light Beer – TAS 10
MP Brewery Pale Ale – Mornington Peninsula, VIC 10
Monteith's Crushed Apple Cider – NZ 10

SPIRITS
Four Pillars Rare Dry Gin – Yarra Valley, VIC 9
666 Pure Tasmanian Vodka – TAS 9

COCKTAILS
MOSCOW MULE
666 Vodka, Ginger Beer & Lime 12
BLOODY MARY
Tomato Juice, Lemon, Celery, Tabasco, Worcestershire & 666 Vodka 14
ESPRESSO MARTINI
Profile Coffee, 666 Vodka & Kahlua 17

SIDES

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house chilli jam \$3 bacon \$4 avocado \$5
burnt butter hollandaise \$3 spinach \$4 asparagus \$5
black pudding \$6 extra egg \$3 mushrooms \$5

SHARE

SEASONAL SALAD
please ask wait staff
\$12

* HANDCUT CHIPS
with smoked garlic aioli
\$10

KIDS

TOAST (One piece)
\$4.00 (White GF bread available + \$1.50)

EGG ON TOAST/FRUIT TOAST
\$6.00

CRUMBED FISH
with hand cut chips and tomato sauce
\$14.00

GRANOLA
with strawberry yoghurt and summer fruits
\$10.00



PLAY
THE
FOOL
SUMMER
'18