

brunch

sourdough toast (GFO) (VGO)	9.00
with your choice of:	
- butter and housemade berry jam from our orchard and local farms	
or housemade nutella	
egg & bacon roll (GFO)	13.00
fried egg, bacon, tomato relish, linseed bun	
eggs your way (GFO)	13.00
poached, scrambled or fried eggs on sourdough toast	
- choose your sides	
add tomato relish	2.00
extra fried or poached egg, hashbrown	4.00
mushrooms, hollandaise, bacon, smashed avocado	5.00
Meredith goats' cheese, smoked salmon	6.00
big brekkie (GFO)	24.00
eggs your way on sourdough toast, bacon, mushrooms, hashbrown, grilled tomato, smashed avocado, tomato relish	
eggs florentine croissant swirl	19.00
housemade French croissant swirl, poached eggs, spinach, hollandaise, dukkah	
smashed avo (GFO)(V)(VGO)	21.00
avocado smash, toasted sourdough, roasted cherry tomatoes, poached egg, Meredith goats' cheese	
- with mushrooms (VGO)	
hot waffles	13.50
fresh strawberries and banana, our vanilla bean ice cream, a shot of warm milk chocolate and:	
- maple syrup or housemade nutella	
- your choice of classic golden or cookies waffle	

Gluten Friendly bread available on request

add 2.00

croissants

french buttery, housemade

plain served with your choice of:	7.00
- butter and housemade berry jam or housemade nutella	
almond roasted almond frangipane topped with sliced almonds	8.00
local ham cheddar cheese, baked	11.00

pizzas

hand-stretched, stonebaked*

margherita (GFO)(V)(VGO)	19.00
tomato base, mozzarella, fresh basil	
pepperoni (GFO)	23.00
tomato base, mild pepperoni, mozzarella	
bbq chicken (GFO)	22.00
tomato base, chicken, red onion, mozzarella, BBQ sauce	
tropical pizza (GFO)	21.00
tomato base, smoked ham, pineapple, mozzarella	
vegetarian (GFO)(V)(VGO)	21.00
tomato base, roasted zucchini, red onion, roasted red capsicum, olives, mozzarella	

*Gluten Friendly bases available on request

add 3.00

lunch

soup of the day (GF)	14.00
Please ask our team about today's soup	
pork belly bao buns (3)	20.00
crispy pork belly, sweet soy and chilli sauce, pickled vegetables, coriander in steamed bao buns	
fish and chips	23.00
market fish, crumbed and served with golden chips, garden salad, tartare sauce, lemon	
chicken parmigiana	24.00
crumbed chicken breast schnitzel, tomato sugo, ham, mozzarella, garden salad, golden chips	
steak sandwich (GFO)	19.00
porterhouse, salad leaves, tomato, onion jam, Swiss cheese, chipotle mayo, toasted Turkish roll	
gnocchi carbonara (VO)	23.00
pan-roasted gnocchi, bacon, mushroom, spring onion, garlic, spinach, parmesan	
sweet chilli calamari salad	20.00
mixed leaves, cherry tomato, cucumber, red onion, topped with salt and pepper calamari, drizzled with lime and sweet chilli sauce	
wagyu beef burger (GFO)	24.00
wagyu beef patty, cheddar cheese, lettuce, tomato, pickles, house made special sauce, bacon, linseed bun, golden chips	
open lamb souvlaki	24.00
smoked lamb shoulder, toasted pita bread, housemade garlic tzatziki, rocket salad, tomato, red onion and Meredith Goats' cheese	
chippies (V)(VGO)	11.00
with tomato sauce and garlic aioli	

shared plates

trio of dips (GFO) (VGO)	19.00
avocado, beetroot tzatziki and hummus dips, mixed olives, toasted pita bread	
cheeseboard (V)	25.00
brie, blue cheese and smoked cheddar with candied walnuts, grapes, caramelised plum, choc-coated French orangettes, fruit paste, lavosh, grissini bread sticks	

good to go

please see today's selection of fresh & toasted sandwiches & baguettes in our display cabinet from 10.50

kids

kid's moo boxes all served with your choice of drink:

• apple & blackcurrant juice box • orange juice box • bottled water

mini cheeseburger & chips with tomato sauce	12.50
kids pizza tomato base, cheese (GFO)(V)(VGO)	12.50
chicken tenders & chips with tomato sauce	12.50
croissant swirl your choice of ham and cheese or Vegemite and cheese croissant swirl, giant choc chip cookie, fresh fruit cup	12.00
fish & chips crumbed fish, golden chips, tomato sauce	13.50

ALLERGEN GUIDE

(V) Vegetarian (VO) Vegetarian Option (VG) Vegan (VGO) Vegan Option (GF) Gluten Friendly (GFO) Gluten Friendly Option

All food, desserts and beverages may contain traces of wheat, dairy, soy, peanuts or tree nuts.

Please advise our staff of any food allergens or intolerances you may have.

Further information can be provided that may be of assistance.

please turn over for drinks & desserts menu

5% surcharge applies on weekends and 15% surcharge applies on all public holidays

desserts

see dessert cabinet for selection

indulgent tasting plate 24.50

selection of 8 petite freshly housemade pastries and desserts, served with fresh cream, a shot of warm milk and dark chocolate

delightful tasting plate 14.50

selection of 4 petite freshly housemade pastries and desserts, served with fresh cream, a shot of warm milk and dark chocolate

cakes, tarts, tortes & pastries from 8.00

served with fresh cream and a shot of warm chocolate

vanilla bean scone (1) 6.80

with housemade jam and dollop of cream

vanilla bean scones (2) 10.80

with housemade jam and dollop of cream

the best brownie 8.80

served with our vanilla bean ice cream and a shot of warm chocolate

hot waffles (available until 4.30pm) 13.50

fresh strawberries and banana, our vanilla bean ice cream, a shot of warm milk chocolate and:

- maple syrup or housemade nutella

- your choice of classic golden or cookies waffle

sensational sundaes 17.50

honeycomb crumble chocolate, caramel & vanilla bean ice cream, honeycomb chunks, fudge sauce

smashed pavlova vanilla bean, choc & strawberry ice cream, fresh strawberries, passionfruit, fudge sauce

magical unicorn choc, mint choc chip & bubblegum ice cream, popping candy, choc shavings, twisted sour straps, mango coulis

chocolate fondue

with delicious housemade dipping treats and

- your choice of chocolate • MILK • DARK • WHITE

for two 16.00

for four 28.00

hot drinks

coffee by Silva Yarra Valley Coffee Roasters

straight short macchiato, short black, long macchiato, long black 4.20

classic flat white, latte, cappuccino, mocha 5.00

*Upgrade to Large

add 1.00

affogato shot of espresso with housemade vanilla bean ice cream 8.00

hot chocolate

real hot chocolate 7.00

with an extra shot of chocolate

• MILK • DARK • WHITE • RUBY • CARAMELISED WHITE

choccamochachino 6.20

layered with milk & white chocolate, a shot of coffee and steamed milk

junior hot chocolate in our moo mug 5.00

baby chino, baby hot choc 2.00

tea & more

certified organic tea

english breakfast, peppermint, lemongrass & ginger, chamomile, green jasmine, countess grey, cocoa chai, cocoa relax

chai latte 4.80

alternative milk options almond, soy, coconut, lactose free, oat add 0.70

beers from 11am

Bells beach brewing

Bells beach session ale mid-strength session ale 3% ABV 375ml 8.00

Endless summer lager classic German Helles style lager 5% ABV 375ml 8.50

Jan Juc Pilsner 100% pilsner malt grain bill 5% ABV 375ml 8.50

Blackmans brewery

Mervyn pale ale Geelong - a juicy pale ale 4.6% ABV 375ml 9.00

Torquay XPA Geelong - a new world extra 4.4% ABV 375ml 8.50

Flying brick cider

original cider 100% crispy apple - 4.4% ABV 330ml 8.00

raspberry cider packham pear, raspberry - 4.9% ABV 375ml 9.00

cold drinks

iced

real iced chocolate, iced coffee with our vanilla bean ice cream 7.00

iced choccamocha with our vanilla bean ice cream 7.50

milk shakes with our ice cream 8.50

- your choice of chocolate, caramel, vanilla, mint or strawberry

kids milk shakes with our ice cream 6.00

- your choice of chocolate, caramel, vanilla, mint or strawberry

spider with our vanilla bean ice cream and your favourite soft drink 7.50

smoothies 9.20

detox banana, blueberries, boysenberries, dates, strawberries

reboot pineapple, mango, banana, passionfruit

booster banana, mango, spinach, lime juice

vitality strawberries, mango, raspberries and goji berries

energise strawberries, apple, pineapple, dates

add milk of your choice add 0.70

cold pressed juices 8.80

valencia orange 100% Australian seasonal oranges

gingered apple green apple, ginger, lemon

fruity watermelon watermelon, apple, strawberry, lime

heartbeet beetroot, carrot, apple, ginger, lime

daily greens celery, apple, silverbeet, pear, lemon, ginger, functional botanicals

sublime pine pineapple, apple, pear, lemon, mint

mocktails 14.00

elderflower mule

elderflower syrup, lime, ginger beer

served with a buderim chocolate ginger skewer

strawberry basil smash

basil and vanilla syrup, fresh strawberries and soda

served with a freeze-dried strawberry

mango tango

mango syrup, freeze dried passionfruit, lemon, soda water

served with a mango passionfruit chocolate heart pop

jaffa martini

cream, chocolate sauce, orange with a chocolate swirl

served with a candied choc-dipped orange slice

spike it with

great ocean road gin guvvo's AIREYS Inlet VIC - 41% 4.50

four pillars gin Yarra Valley VIC rare dry gin - 41.8% 4.50

twenty third st distillery vodka Renmark SA - 40% 4.00

jimmyrum silver rum Mornington Peninsula VIC 40% 4.50

frangelico Imported - 20% 4.50

mixed drinks from 11am

four pillars G&T rare dry gin, Yarra Valley VIC - 41.8% 11.50

great ocean road G&T guvvo's AIREYS Inlet VIC - 41% 11.50

aperol spritz aperol, prosecco, club soda and a slice of fresh orange 12.50

wines from 11am

white/sparkling

King Valley Prosecco De Bortoli King Valley VIC - 200ml piccolo 11.5% ABV 9.50

Emeri Pink Moscato De Bortoli Riverina NSW - 200ml piccolo 8% ABV 9.50

Emeri Rosé Rosé De Bortoli King Valley VIC - 200ml piccolo 8% ABV 9.50

Pinot Grigio Cat out of the Bag - Bellarine Peninsula VIC 11.00/38.00

Chardonnay Cat out of the Bag - Bellarine Peninsula VIC 11.00/38.00

Pinot Grigio 2020 Jack Rabbit - Bellarine Peninsula VIC 42.00

red

Pinot Noir Cat out of the Bag - Bellarine Peninsula VIC 11.00/38.00

Shiraz Cat out of the Bag - Bellarine Peninsula VIC 12.00/40.00

Pinot Noir 2020 Jack Rabbit - Bellarine Peninsula VIC 52.00