

DAY

BREAKFAST / LUNCH

Organic Toast Selection & Homemade Jam <i>Orange & blueberry, pear & vanilla</i>	8
Vanilla Maple Granola <i>Coconut yoghurt, parched fruit</i>	14
5 Grain Porridge <i>Oats, chia, sunflower, pepita, red quinoa, poached winter fruits</i>	11.5
Frenched Brioche <i>Poached pear, lemon crumble, vanilla mascarpone, blackberry dust</i>	15.5
Ricotta & Hazelnut Pancakes <i>Strawberry custard yoghurt, pomegranate, strawberry jus</i>	15
Saltbush Benedict <i>Poached eggs, ham hock, saltbush, sourdough and hollandaise</i>	15.5
House Smoked Salmon <i>Tomato shallot & basil fry, sumac rolled eggs, goats' curd, sourdough</i>	16.5
Smashed Avocado <i>Poached eggs, grilled haloumi, shredded kale, toasted quinoa, rye toast</i>	16
Fried Hash <i>Kipflers, purple congos, kassler, shallots, vine ripened cherry tomatoes, soft fried egg, pea puree, aged cheddar</i>	17
Slow Braised Pulled Pork <i>Chive hollandaise, potato & feta hash cake, sunny duck egg, watercress</i>	18
Baked Eggs <i>White bean, leek & chorizo ragu, charred sourdough, persian feta</i>	17.5
Portobello & Baby King Brown Mushrooms <i>Asparagus, poached eggs, avocado cream, olive toast, parmesan wafers</i>	17.5
Soft Shell Crab Burger <i>Confit tomatoes, red slaw, watercress, chilli mayo, burnt capers</i>	16.5
Horse's Feed <i>Poached eggs, taleggio croquette, chorizo sausage, bacon, roasted tomatoes garlic field mushrooms</i>	21.5
Pan Fried Gnocchi <i>Prosciutto, wilted greens, sage butter, grana padano</i>	15

Free range eggs any way / 9.5
On sourdough, quinoa & soya, rye

EXTRAS

Spinach, roasted thyme Roma tomatoes / 3.5 ea
Bacon, grilled haloumi / 4 ea
Chorizo, house smoked salmon, smashed avocado w goats curd, potato & feta hash cake, garlic field mushrooms / 4.5 ea
House relish, hollandaise, extra egg / 1.5 ea
Gluten free bread / 2 ea

Please, no changes to the menu during busy periods

DRINKS



COFFEE

Superior Blend by CAMPOS

Regular / 3.5
Espresso / 3
Chai latte / 4
Hot choc / 3.5
Iced coffee / 4
Iced choc / 4
Soy, strong, large, extra shot / 0.50

WATER

Bottled or tap

King coconut water / 4
Another bloody water / 3.5
Sanpellegrino / 4

TEA

All tea by Serendipitea / 4.5

Temple of Heaven | Gunpowder green
Monks Mead | Organic chamomile with apple and mango
East of Eden | Lemon myrtle & ginger
Cha Cha Chai | Organic black tea, cinnamon, cloves, cardamom, ginger, pepper
Organic Mint | Au naturale
Bards Tempest | Ceylon blend & China black tea
Ruby Sipper | Blood orange fruit tisane
Gen Mai Cha | Japanese green with toasted rice
Earl Grey | Organic black tea & bergamot

FIZZY & JUICES

Phoenix variety / 4.5

Apple guava
Juicy apple
Mango passion
Blood orange sparkling
Ginger beer
Lemon lime and bitters
Lemonade

#mredcafe



WINE

SPARKLING / ROSE

Carpene Malvolti DOCG Prosecco, Veneto ITALY Delicate, fruity, smooth – yet dry from acidity – apple aromas	9.5/40
'14 Hahndorf Hill Rose, Adelaide Hills SA <i>Strawberries and blood orange, dry and textural</i>	9.5/40
'13 Goldilocks Moscato (lightly sparkling), McLaren Vale SA <i>Floral, musky and sweet with a little fizz</i>	7/29

WHITE

'13 Clairault Sauvignon Blanc Semillon, Margaret River WA <i>Tropical, dry, zingy and zesty</i>	8.5/39
'13 Majella Riesling, Coonawarra SA <i>Precise and crisp with apple/apple blossom and pear aromas</i>	8.5/39
'13 First Creek Chardonnay, Hunter Valley NSW <i>Think stone fruits with a hand full of nuts. Slightly oaked and creamy</i>	10/46
'13 Pasqua, 'Le Collezioni' Pinot Grigio, Venezo ITALY <i>Pears and apricots, fresh and floral, slightly nutty – great table wine</i>	8/37

RED

'12 Coombe Farm Pinot Noir, Yarra Valley VIC <i>Light and bright with a little earthiness, sweet spice and red fruits</i>	11/49
'12 Finca Manzanos Tempranillo, Rioja SPAIN <i>Dry spice and leather, grippy tannins</i>	9/39
'11 Clairault Cabernet Merlot, Margaret River WA <i>Rounded and soft with blackberries and blackcurrant, a little coffee and a hint of eucalypt</i>	8.5/39
'12 Hugh Hamilton 'Rascal' Shiraz, McLaren Vale SA <i>Big body, dark berries, touch of pepper and spice, hint of vanilla</i>	10/46
'11 Domain Barossa 'Toddler' GSM (Grenache, Shiraz, Mouverde), Barossa Valley <i>Big and juicy with black cherry and spice – young, fresh and full of beans (or grapes?)</i>	8.5/39

BEER



Prickley Moses Light (AUS)	7
4 Pines pale ale	8
Mountain Goat Organic Steam Ale (AUS)	8.5
4 Pines Hefeweizen	8
Barrow boys stormy lager (AUS)	9
Feral brewers Hop Hog IPA (AUS)	8.5
Appellation Cider (AUS)	9
Brookvale Union Ginger Beer (AUS)	10

