

ALL DAY AUTUM MENU

Toast sourdough, butter, condiments or preserves	7.0
Fruit Toast (3 slices) butter & seasonal preserves	9.0
Eggs on Toast two free range from Strathbogie ranges in Victoria, poached, scrambled or fried	11.0
+ Extra toast GF Precinct Gluten Free bread	2.0
+ Extra egg	3.0
+ Hollandaise Seasonal relish	3.0
+ House made hash brown	4.0
+ Thyme mushrooms Spinach Roast Tomato	4.0
+ Smashed avocado	5.0
+ Short cut bacon Grilled chorizo	5.0
+ Grilled haloumi Marinated goat's cheese	5.0
+ House cured salmon	6.0

FAVOURITES

Autumn Avo Smash (GFA, N, V, VGA)	19.5
Smashed avocado on rye bread, confit garlic butter, salt baked beetroot, crispy salt bush, beetroot puree, Persian feta, garlic chips, dukkha & citrus vinaigrette	
+ Poached egg 3.0 + Bacon 5.0 + Hashbrown 4.0	
Ham Hock Benny (GFA)	21.0
Two poached eggs, grilled brioche, mustard hollandaise, pressed ham hock, cavolo nero, apple red elk salad, shaved target radish	
+ Bacon 5.0 + Hash brown 5.0 + Chorizo 5.0	
Zucchini & Corn Fritters (GF, V)	19.0
Crispy zucchini fritters, corn puree, fennel and roquette salad, charred corn salsa, pickled zucchini, lemon dressing, chilli oil & crispy shallots	
+ Poached egg 3.0 + Bacon 5.0 + Halloumi 5.0	

HUTCH & CO

Vegan Scramble (VG, V, N, GFA)	19.5
Soy scramble, braised wild mushrooms, edamame, fresh chives, roast garlic puree on multigrain	
+ Avocado cheek 5.0 + Hashbrown 4.0	
Open Gravlax Omelette (GFA)	22.0
House gravlax salmon, kipfler potato, karkalla, dill, horseradish cream, beetroot chips & charred sourdough	
+ Avocado cheek 5.0 + Halloumi 5.0	
Hutch Sharing Board for 2!	55.0
Eggs on toast your way, smashed avo, goat's cheese, short cut bacon, mushrooms, slow roasted tomatoes, spinach, zucchini fritter, chorizo, hash brown & a serve of Brioche French Toast to finish with something sweet!	

SWEET TOOTH

Autumn Porridge (V, VG, N)	18.5
Almond milk-soaked oats, mulled wine poached pear, spiced puffed wild rice & almond granola, pear textures, mulled wine reduction and lemon balm	
Brioche French Toast (V)	19.5
Layered brioche and fig crème patisserie, torched fig, orange textures, crème diplomat, vanilla mascarpone, chocolate soil, orange syrup and micro herbs	
Vegan Hotcakes (VG, V, GF)	19.5
Buckwheat & blueberry hotcakes, apple & rhubarb compote, apple textures, coyo labneh, toasted coconuts, apple caramel sauce & micro herbs	

PECKISH

Brunch Quesadilla (VA, GF)	19.5
Corn, capsicum & Manchego filled tortilla, avocado and cherry tomato salsa, fried egg, chorizo crumb, chipotle mayo, fresh coriander and lime wedge	
+ Halloumi 5.0 + Bacon 5.0 + Hashbrown 4.0	
Warm Kale & Broccoli Salad (GF, V, VG, N)	20.0
Charred greens, roast cauliflower, quinoa, kale pesto, sweet potato hummus, vegan feta and sumac dukkha	
+ Poached egg 3.0 + Halloumi 5.0 + Bacon 5.0	
House Made Ricotta Gnocchi (V)	21.0
Glazed roast pumpkin, balsamic slow roasted shallots, pepitas, toasted pine nuts, sage, parmesan, gremolata & lemon oil	
Thick cut chips with black sea salt & aioli	\$5.0 L9.0

HUNGRY

Big Breakfast	25.0
Toasted croissant, fried egg, bacon, flat mushroom, roast tomato, chorizo, fried haloumi & chive aioli	
+ Avo cheek 5.0 + Hashbrown 4.0	
Hutch Reuben Sandwich (GFA)	21.0
Sliced corned beef on toasted rye, melted swiss, sauerkraut, pickles, Russian dressing & thick cut chips	
Southern Fried Chicken Burger	19.5
Southern spiced chicken breast in brioche bun, pickled cucumber, sriracha mayo, kohlrabi slaw & thick cut chips	

Please note we DO NOT SPLIT BILLS or accommodate menu changes or substitutions on weekends, public holidays or during busy periods. Hutch & Co Team

COFFEE	
We proudly roast our own house blend using only specialty beans graded 80 or higher	
Espresso Roast House Blend	
Black / white	4.0
+ Extra shot	0.5
+ Decaf	0.5
+ Milk Lab almond milk	1.0
+ Milk Lab lactose free milk	1.0
+ Bonsoy	1.0
Iced Latte / Iced Long Black	4.5
Iced Caramel Latte	5.0
Filter Roast Single Origin (rotating)	
Batch Brew (rotating single origin)	5.0
8 Hour Cold Drip (ask for availability)	6.0
Tonic Espresso	6.0

TEA & CO	
English Breakfast, Earl Grey, Peppermint, Green	
Matcha Maiden matcha latte (with honey)	4.5
Golden Grind turmeric latte (with honey)	4.5
Mocha	4.5
Hot chocolate	4.5
Chai latte (+ vanilla .50)	4.5
Dirty chai latte	4.5
Prana Chai Masala Blend	5.5

V=Vego, **VG**=Vegan, **GF**=Gluten Free, **A**=Available, **N**=nuts
Please note there is always a risk that traces of allergens may be transferred to ingredients during storage or preparation of food in our kitchen, we therefore are unable to guarantee that any food item is free from traces.

COLD DRINKS	
Impressed Cold Pressed Juices	
Jack Rose: apple, lemon, strawberry & mint	6.5
Sunny Side Up: orange, pineapple & passionfruit	6.5
Summer Greens: spinach, kale, apple & pineapple	6.5
Ginger Ninja: carrot, apple, ginger & turmeric	6.5
Freshly squeezed orange juice	7.0
Milkshakes, Iced Drinks & Sodas	
Iced Coffee / Iced Chocolate / Iced Mocha	7.0
Milkshake choc, strawberry, vanilla, caramel	7.0
Coke, Coke No Sugar, Sprite & sparkling water	4.5
Lemon lime & bitters	4.5
SMOOTHIES & CRUSHES	
Easy As ABC with acai, blueberry, coconut, banana, chia seeds, honey, yoghurt and milk	
	9.5
Choc Berry Bliss with strawberries, goji berries, raw cocoa, yoghurt, honey, coconut and milk	
	9.5
Espresso Caramelo with double espresso shot, salted caramel, cocoa, ice cream, milk & crushed ice	
	9.5
Berrylicious with strawberry, blueberry, goji berry, lemon sorbet and freshly squeezed OJ	
	9.5
Mango Tango with mango, lemon sorbet, passionfruit, pineapple, fresh OJ & crushed ice	
	9.5
Crush on You with crushed watermelon, strawberries, lime, mint, pineapple juice & crushed ice	
	9.5

KIDS CORNER	
Kids Food (strictly 12 under)	
Ham & cheese toasty	7.5
Almond milk porridge, poached apple & rhubarb	7.5
Hotcakes & Nutella	8.5
Boiled free range egg & soldiers	8.5
Egg & bacon on sourdough	8.5
Chicken burger & chips	9.5
Ricotta gnocchi, napoli & parmesan	9.5
Veggie patch of smashed avo, quinoa and seasonal veg	9.5
Kids Drinks	
Babycino	2.0
Kids warm hot chocolate	4.5
Freshly squeezed orange juice	4.5
Kids milkshake	4.5
(choc, strawberry, vanilla or caramel)	
ADULT CORNER	
Beer, Wine & Cider	
Detour Trail Ale	9.0
Napoleone Apple or Pear Cider	9.0
De Bortoli Windy Peak Sauv Blanc (187ml bottle)	9.5
De Bortoli Windy Peak Shiraz (187ml bottle)	9.5
De Bortoli Emery Pink Moscato (200ml bottle)	9.5
De Bortoli Prosecco (200ml bottle)	9.5

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