

gather

Spring Menu

in every cup, in every meal,
in every season, in every region,
we gather.

Available all day

Mushroom & Avo Toast - 19 (VG, DF & GF opt. available)

Local exotic mushrooms, grain sourdough, romesco, avocado, truffle oil, pecorino romano, kale & a poached organic pastured egg. **Add ham: 6**

Mediterranean Blue Swimmer Omelette - 22 (DF & GF opt. available)

Organic eggs, crab, chilli, tomato, capers, taramasalata, artichokes, sicilian olive, white anchovy, radish w sourdough. **Add Asparagus: 4.5**

Gather Spring Bowl - 21 (GF) (DF) (VG opt. available)

Fermented cabbage, asparagus, hommus, brown rice, quinoa, pumpkin, edamame, poached hilltop organic eggs, crispy corn kernels, tahini lime dressing. **Add any sides.**

Ricotta Hot Cakes - 19

Lemon curd, coconut white chocolate mousse, freeze dried strawberry, seasonal fruit, passion fruit cheese cake ice cream, blueberry maple syrup.

Sago & Mango Pudding - 19 (GF, VG, DF)

Mango & tapioca pudding, ginger, coconut & rice bubble muesli, seasonal fruit, banana blueberry nice cream, vanilla, lime.

Toast & Preserves/ Sides - 8 (VG) (GF opt. available)

Breads - sonoma miche/ 3 mills ancient grain/ arepa (GF)
House cultured butter + any sides
or house made jams/ peanut butter/ vegemite/ honey.

Build your Eggs on Toast - 12 (VG & GF opt. available)

Breads - sonoma miche/ 3 mills ancient grain/ Arepa (GF)
2 hilltop organic eggs: poached, fried, scrambled **OR** tofu scramble (VG)
House cultured butter + any sides you wish to add.

Add These Sides to any dish:

Honey & orange smoked ham/ Yakitori chicken or tofu/ Smoked trout – 6
Roast mushrooms/ Blistered tomatoes, pesto & pangritata – 4.5
Avocado, lemon & seeds/ Asparagus w pangritata – 4.5
Yarra valley persian feta / Haloumi – 3.5
Kombu mayo/ Relish/ Hilltops pastured organic egg – 3

Available all day

Veggie Quesadilla Stack - 20 (VG) (DF)

Flour tortilla, hommus, black beans, pumpkin, avocado, jalapeño salsa, cashew cheese, pomegranate & herb coyo, salsa fresca & coriander.
Add Chicken: 5

Beef & Sweet Potato Croquettes - 25 (GF) (DF available)

Crispy brisket croquette's w charred corn & capsicum, charcoal bean puree, pico de gallo, avocado crema, lime & coriander.

Yakitori Salad - 23 (GF, DF) (VG opt. available)

Your choice of Yakitori chicken or tofu skewers, charred cos lettuce, sweet potato, mandarin, walnut, pickled ginger, kombu mayo.

Whole menu available take away, please inform staff of all dietary requirements and we will do our very best to meet your needs .

VG- Vegan Gf – Gluten Free DF – Dairy free

10% surcharge Sunday's, 15% surcharge public holiday's



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Gather Cold-pressed Juice – 7.5

Fresh, House made, unpasteurised, Nothing but fruit and veg.

Sunrise – Orange, carrot, mandarin.

Green – Apple, cucumber, kale, spinach, lemon, ginger

Gather Kombucha on Tap - 7

Organic green tea, real fruit & unrefined sugar, high in probiotics

Orange & ginger

Raspberry & lemon

Apple & cinnamon

Gather Cold Specialty Coffee's

Coffee kombucha - 6

Gather cold brew – 6

Iced coffee– 6.5

Gather Kefir – 7.5

Drink similar to yoghurt or lassi, High in probiotics

Peach & chai

Smoothies – 9.5

Peanut Butter & Date (VG, GF) –

Banana, Peanut butter, dates, pea protein, almond milk

Berried Alive Frappe (VG, GF) –

Berries, acai, coconut water, mint, lemon

Add Some Bubbles -

Unlimited sparkling water – 2 per person

Specialty Hot Drinks

Matcha agave latte– 4/4.5

Chai latte- 4/4.5

Single Origin Filter Coffee

Unlimited batch brew- 5 per person

Tea- 4.5

Pulp like fiction- Oolong, passionfruit, florals

Vanilla jazz- Chinese green tea, jasmine blossoms, vanilla

Pyjama party- Spearmint & peppermint

Tall and punchy- Lemongrass, ginger, oatstraw, passionflower

Choc o'clock- Rooibos, coco beans, chai spices.

Calm your farm- Lemon, chamomile, lavender, florals

Vermont infused chai (Milk + honey)- 5.5

Retail Tea jars- 14

Coffee - 3.5/ 4/ 4.5

For milk-based coffee's we have hand selected a high quality blend of fair-trade Arabica beans sourced from Colombia, Brazil & Ethiopia and have them roasted for us locally.

We also make our own activated almond milk in house.

250g Gather blend or Single Origin retail bags- 14

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