



# All Day Menu

V: Vegetarian  
VG: Vegan  
GF: Gluten free  
GF\*: Gluten free option  
VG\*: Vegan option

## Breakfast

### Smashed Avocado Bagel (V, GF\*)

Smashed avocado with fresh herbs, Persian fetta, dukkah and a lemon cheek on a toasted sesame bagel with a poached egg \$23

### Chilli Scrambled Eggs (V, GF\*)

Scrambled eggs with Szechuan chilli, baby spinach, grated aged parmesan and black garlic aioli served on toasted tomato and chilli bread \$25

### Salmon Benedict (GF\*)

Cured salmon gravlax, yuzu hollandaise, poached eggs, organic matcha and crisp nori served on house made crumpets \$27

### Polenta Toast (V)

Golden polenta, mixed wild mushrooms, poached eggs, sautéed kale, freshly grated parmesan and hollandaise sauce \$24

### Haloumi Stack Remastered (V, GF)

Haloumi and zucchini fritters with grilled haloumi, charred corn and capsicum salsa, roquette, quinoa, garlic aioli and a poached egg \$26

### Red Velvet Pancakes (V)

Red velvet pancake stack served with Chantilly cream, fresh strawberries, mixed berry compote and white chocolate sauce \$22

### Winter Pearl Porridge (VG\*)

Oat porridge with salted caramel sago pearls, candied pecans, banana chips and kumquat compote \$23

### Frenchymite Scroll (V)

Brioche cinnamon and vegemite scroll, served warm with white chocolate sauce and a raspberry mud popsicle \$19

### Southern Smokey Baked Beans (GF\*)

Navy beans in a rich tomato sauce with pancetta, crispy prosciutto, and a poached egg, served with toasted sourdough and bacon jam \$24

### Free Range Eggs (V, GF\*)

Poached, fried or scrambled on toasted sourdough, multigrain or gluten free bread \$13

### Toast

Your choice of bread with a spread of your choosing.  
Sourdough, multigrain or gluten free with butter and jam, honey, peanut butter, Nutella or Vegemite \$8  
Fruit toast +\$2  
Bagel +\$2

### Sides

Advocado, Persian fetta, grilled heirloom tomatoes, streaky bacon, haloumi \$5  
Potato gems \$6  
Smoked salmon, mixed wild mushrooms \$7

## Kids Menu

Smiley faced pancakes \$10

Ham and cheese toastie \$9

Eggs & Soldiers \$6.50

Add Bacon \$2.50

Add Avocado \$2.50

**SORRY, NO SPLIT BILLS**

## Lunch

### Mississippi Pulled Beef Po' Boy

Slow cooked pulled beef, cucumber and onion pickle and sweet grain mustard on a long roll, served with house made onion rings \$25

### Chicken Tikka Sandwich (GF\*)

Grilled chicken tikka fillet, mango chutney, cucumber, onion and pickled chili on a white long roll \$25

### OMD Burger

Grass fed beef burger, cheese, spiced tomato, sumac onions, lettuce and truffle aioli served on a brioche bun with crispy chips \$24

### Lamb & Barley Soup

Old fashioned lamb shank, barley and vegetable soup served with a buttered cheese and herb scone \$21

### Homemade Beef Pie

Beef pie served with mashed potato, green peas and red wine gravy \$21

### Spiced Lamb Meatballs (GF\*)

Lamb meatballs served with sumac labneh, raisin pesto, pomegranate and grilled flat bread \$26

### Grilled Tasmanian Salmon (GF)

Tasmanian salmon fillet served with chargrilled seasonal greens, a spiced walnut crumb and salsa verde \$28

### Mushroom Gnocchi (GF, VG\*)

House made potato gnocchi with a medley of porcini, pine, shitake, shimeji and turkey tail mushrooms and aged grated parmesan \$27

### Toastie (GF\*)

Berkshire Ham, cheese and tomato on thick cut white toasting bread \$15

### Bowl of Sweet Potato Chips with aioli (VG)

Small \$7 and large \$10

Cafe, Event Centre, High Tea Wing, Private Functions, Fine Food Merchant



# Our Drinks List

## Coffee by 5 Senses

**Dark Horse, black or white** \$4.20

Singe origin +50c

Mug +50c

Extra shot +50c

Almond Milk by Milklab +50c

Soy Milk by Happy Soy Boy +50c

Oat Milk by Alternative Dairy Co. +\$1

Lactose free Milk by Milklab +\$1

**Iced latte** \$4.20

**Iced Coffee** \$7

**Iced Chocolate** \$7

**Iced Mocha** \$7

**Iced Chai** \$7

**Affogato** \$7

**Cold Brew** \$5

**Batch Brew** (filter coffee) \$5

**Vietnamese iced coffee** \$7

**Vietnamese hot coffee** \$7

## Tea by Calmer Sutra

**Evermore/English Breakfast** \$4.50

**Lady Melba/Early Grey** \$4.50

**Leafy Green/Sencha Green** \$4.50

**Peppermint/Peppermint** \$4.50

**Floral Fields/Chamomile** \$4.50

**Grass Roots/lemongrass, turmeric and ginger** \$4.50

**Chai latte** \$5

**Chai latte mug** \$5.50

**Earl Grey Latte with Cardamon and rose petals** \$5

## Chocolate

**Traditional Hot Chocolate** \$5

**Original Dark by Mork** \$6

**French Mint Hot Chocolate** \$7

**Sicilian Blood Orange Hot Chocolate** \$7

**Unicorn Hot Chocolate** \$5

**Babychino** \$2

## Cold Drinks

**Green Smoothie** \$9

Kiwi, banana, apple, ginger, spinach and coconut water

**PB & J Smoothie** \$9

Peanut butter, banana, ice, milk, raspberry and honey

**Immunity Booster** \$9

Carrot, orange juice, banana, lemon, ginger, cinnamon, turmeric and ice

**Milkshakes** \$6

Vanilla, chocolate, strawberry, banana, carmel

**Soft drinks** \$4.50

Coke, Coke no sugar

**Hepburn Springs Company Drinks** \$5

Sparkling mineral water, lemon lime and bitters or traditional lemonade

**Juice**

**Freshly squeezed orange juice** \$7

**Cold Pressed Beetroot, apple and ginger** \$7

**Cold Pressed Apple and Strawberry** \$7

**SORRY, NO SPLIT BILLS**

We are fully licensed, please ask one of our friendly staff members for our selection of alcoholic beverages