



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 feta, 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

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