



Drinks Menu

COFFEE BY 5 SENSES

Black or white - \$4.50, mug \$5.20

Cold Brew - \$5, mug \$5.50

Chai Latte - \$6

Dirty Chai - \$6

Decaf/extra shot +50c

Soy and Almond +50c, Oat and Lactose Free +\$1

TEA BY CALMER SUTRA

English Breakfast, Earl Grey, Peppermint, Sencha Green, Lemongrass and Ginger, Chamomile, or Chai Tea - \$5

CHOCOLATE

Traditional hot chocolate - \$4.50, mug \$5

Mork Original Dark (Vegan) - \$6

Babycino - \$2.50

ICED DRINKS

Summer Iced Tea - \$7

Iced Coffee, Iced Mocha, Iced Chai or Iced Chocolate,

All with Ice Cream - \$7

SMOOTHIES

Watermelon Smoothie - \$9

Watermelon, raspberries, cranberry juice, mint, pineapple and lime

Tropical Smoothie - \$9

Mango, banana, orange juice, passionfruit and vanilla ice cream

Banana Smoothie - \$9

Banana, cinnamon, honey, milk and vanilla ice cream

JUICE

Freshly Squeezed Orange Juice - \$7

Cold Pressed Apple and Strawberry Juice - \$8

Cold Pressed Green Juice - \$8

COLD DRINKS

Milkshakes - \$6

Chocolate, Vanilla, Strawberry, Banana or Caramel

SOFT DRINKS

Coke, Coke No Sugar - \$4.50

Sparkling Mineral Water, Traditional Lemonade,

Lemon Lime and Bitters - \$5

ALCOHOLIC BEVERAGES

COCKTAILS

Pimms Cup - \$12

Pimms, Gin, strawberries, orange, cucumber, mint and lemonade

Peach Bellini - \$15

White peach puree and chilled prosecco

Passionfruit Margarita - \$18

Tequila, Cointreau, passionfruit and fresh lime juice

Espresso Martini - \$18

Double espresso, Kahlua and vodka

Aperol Spritz - \$15

Aperol, prosecco, soda and orange

Blood Orange Mimosa - \$12

WINE

Prosecco Yarra Burn Vic Glass/Bottle - \$12/\$49

Rose Days of Rose SA Glass/Bottle - \$12/\$45

Chardonnay Tatachilla, SA Glass/Bottle - \$10/\$39

Sauvignon Blanc Tatachilla, SA Glass/Bottle - \$10/\$39

Pinot Noir Taku NZ Glass/Bottle - \$12/\$45

Shiraz St Hallet Black Clay SA Glass/Bottle - \$10/\$40

Shiraz Houghton WA Bottle only - \$45

Shiraz Grant Burge 5th Gen SA Bottle only - \$49

Beer - \$10

Corona, Asahi, Carlton Draught, Cooper's Light, Furphy

Moon Dog Old Mate Pale Ale - \$10

Moon Dog Fizzer Alcoholic Seltzer, rotating flavours - \$10

We also have a selection of classic spirits and mixed drinks

available upon request

All Day Menu

V: vegetarian
VG: vegan
VG*: vegan option
GF: gluten free
GF*: gluten free option

Toast - \$8 (V)

Sourdough, multigrain, or gluten free with butter and your choice of jam, honey, peanut butter, Nutella or vegemite.

Free Range Eggs Your Way - \$13 (V) (GF*)

Poached, fried or scrambled, served with sourdough, multigrain or gluten free toast

Mango Pearl Porridge - \$23 (VG)

Mango, oats, passionfruit sago, toasted shaved coconut, and maple syrup

Crème Brulee French Toast - \$24 (V)

Classic French toast served with Canadian maple syrup and crème fraiche, topped with a dark chocolate dulce de leche salted caramel popsicle

Smashed Avocado - \$23 (V) (GF*)

Smashed avocado with fresh herbs, Persian fetta, dukkah, a poached egg and a lemon cheek on sourdough toast

XO Chilli Scramble - \$25 (GF*)

Scrambled eggs on sourdough toast with fresh chili, XO sauce, roasted aioli, and aged grated parmesan cheese

Corn and Zucchini Fritters - \$26 (V)

Veggie fritters served with grilled haloumi, roasted aioli, quinoa, spicy zucchini salsa and a poached egg

Potato Rosti - \$25 (V)

House made potato rosti with seasonal mixed mushrooms, kale, poached eggs and hollandaise sauce

Reuben Benedict - \$27 (GF*)

Slow cooked Corned beef, sauerkraut, ketchup hollandaise grated manchego, and poached eggs served on toasted rye bread

Toastie - \$15 (GF*)

Wood smoked ham, melted cheese and fresh tomato on sourdough

Crispy Chicken Sandwich - \$24

Fried chicken, Asian slaw, pickled onion, tomato, melted cheese and kimchi mayo on sourdough

Lobster Roll - \$26

Chilled lobster, herb mayo and fresh lemon on a soft roll served with salt and vinegar crisps

OMD Burger - \$24

Grass fed beef patty, cheese, tomato, pickled onion, lettuce, and truffle aioli on a milk bun, served with crinkle cut chips

Mississippi Pulled Beef Po Boy - \$25

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

Salmon Soba - \$28

Miso glazed grilled salmon, organic soba noodles, pickled ginger, black sesame and spring onion with bonito flakes

Spiced Lamb Salad - \$27 (GF)

Slow cooked lamb shoulder, baby spinach, roasted dutch carrots, beetroot and pomegranate served with a minted yoghurt dressing

Poached Chicken Salad - \$24

Ginger poached chicken, radicchio and greens, dukkah, fresh avocado, citrus and a spiced coconut dressing

Mushroom Gnocchi - \$28 (V)

House made potato gnocchi, mixed mushrooms and aged grated parmesan cheese

KIDS MENU

Smiley Pancakes - \$10

Ham and Cheese Toastie - \$9

Eggs and Soldiers - \$6.50

Add bacon or avocado +\$2.50

SIDES

Avocado, Persian Fetta, Grilled Heirloom Tomatoes,

Streaky Bacon, Baby Spinach, Hollandaise Sauce - \$5

Smoked Salmon, Mixed Seasonal Mushrooms - \$7

Crinkle Cut Chips - small \$7, large \$10

SORRY, NO SPLIT BILLS