

Kuranga native nursery and

paperbark café

breakfast

daily 8.30am to 11.30am

Gluten free bread available Free range eggs used

- Toasted **house-baked bread** or **raisin** toast served with Yarra Valley jam and macadamia butter v 10.90
- Apple and cinnamon myrtle baked **hotcakes** with seasonal fruit, mascarpone, native lime syrup and toasted flaked almonds gf v 17.90
- Paperbark breakfast** with eggs (poached or scrambled), house-baked bread, bacon, smoked mushrooms, spinach, chorizo, roasted truss cherry tomatoes and a tomato-capsicum relish 24.90
- Open brekky **toastie** with smoked mushrooms, tomato, bacon, gruyere, egg, avocado and beetroot-orange relish 18.90
- Seasonal fruit served with lemon myrtle yoghurt and a macadamia **muesli crisp** v 14.90
- Ricotta, gruyere, warrigal greens and native basil **fritters** with poached eggs, smoked salmon, avocado and a tomato and lemon myrtle salsa (vegetarian option available) gf 19.90
- Vegetarian breakfast** with grilled haloumi, poached eggs, asparagus, roast truss cherry tomatoes and spinach, on toast with a beetroot-orange relish v 19.90
- Free range eggs** (poached or scrambled) on toasted house-baked bread with tomato-capsicum relish. Extras available - see below. 12.90

Extras:	spinach	2.90	mushrooms	3.90
	chorizo	3.90	roast tomatoes	3.90
	bacon	3.90	salmon	3.90
	gluten free bread available			



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lunch

weekdays - 11.30am to 3.00pm



weekends - 11.30am to 3.30pm

Soup - served with house-baked bread	12.90
Paperbark chicken burger with greens, tomato, cheese, bacon, aniseed myrtle and onion jam on a brioche bun served with hand-cut oven baked wedges	22.90
Ricotta, gruyere, warrigal greens and native basil fritters with roquette, smoked salmon, roast asparagus radish and native salsa verde (vegetarian option available)	gf 19.90
Grazing platter - a seasonal changing selection of local ingredients including cheese, meats, pickles, preserves and native flavoured house-baked bread (serves 2) (vegetarian option available)	29.90
Seafood pasta with scallops, calamari and fish tossed through a creamy garlic white wine and sea parsley sauce finished with parmesan	19.90
Summer Wraps	
Roasted vegetables, fetta, greens and native pesto served with sweet potato crisps	v 16.90
BLT with all the usual suspects plus avocado, cheese and native lime aioli served with sweet potato crisps	16.90
Marinated chicken on asian slaw, steamed rice and macadamia satay sauce	19.90
Saltbush and garam masala calamari on an avocado, cherry tomato, radish, cucumber and coriander salad finished with a native mint riata	gf 19.90
Fish of the day - ask our friendly staff	23.90
Thai inspired vermicelli noodle, beef and vegetable salad with a chilli and lemon ironbark dressing	gf 19.90
Bush honey BBQ beef ribs with a beetroot and kale slaw and native thyme cornbread	22.90
Pork belly on wild rice and fennel salad with pepperberry dressing, pickled cucumbers and davidson plum glaze	gf 22.90
Roast pumpkin, spring onion, fetta and native thyme quiche served with salad and tomato-capsicum relish	v 17.90
Grilled haloumi, roasted eggplant, capsicum and asparagus salad finished with lavash crisps and pumpkin hommus	v 18.90





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beverages

cappuccino	4.00	affogato	4.80
flat white	4.00	chai latte	4.80
café latte	4.00	golden turmeric latte	4.80
long black	3.80	hot chocolate	4.80
short black	3.00	iced coffee	5.50
long macchiato	3.80	iced chocolate	5.50
short macchiato	3.80	iced chai	5.50
mocca	4.80	iced mocha	5.50
		babycino	1.50

Extras...

soy	50¢	lactose free milk	50¢
decaf	60¢	almond milk	80¢
extra shot	50¢	mugs	\$1 extra
hazelnut syrup	\$1 extra	macadamia syrup	\$1 extra

looseleaf tea 4.50

earl grey

english breakfast

bush billy blended with eucalyptus leaves

organic chai - *black tea, aniseed, cardamom, cinnamon, cloves, ginger & liquorice*

herbal infusions 4.50

peppermint - *an infusion of mentha piperita*

lemon myrtle - *an infusion of backhousia citriodora*

linger - *lemon balm, lemon myrtle, ginger & lemon peel (herbal)*

spiced wattleseed - *roasted wattleseed, hawthorn berries, chicory, ginger & cinnamon*

Australian green tea - *lemon myrtle, strawberry gum, spearmint & chamomile*

All our herbal infusions are Australian certified organic





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beverages

WHITE

	glass	bottle
Elmswood Estate chardonnay 2014	9.0	35
Elmswood Estate sauvignon blanc 2014	9.0	35
Bulong Estate pinot gris	9.0	35
La bohème act two dry pinot noir rosé	9.0	35
De Bortoli rococo sparkling	9.5	36
De Bortoli moscato (piccolo 200ml)	9.5	-

RED

Bulong Estate cleanskin merlot	8.0	35
Airlie Bank pinot noir 2016	9.0	35
Long Gully Estate Cheery Giant cabernet sav 2014	9.0	35
Sir Paz Estate shiraz 2012	9.5	36

BEER

Cascade Light	7.0
Hargreaves Hill Pale Ale	8.0
Hargreaves Hill ESB (extra special bitter)	8.0
Hargreaves Hill IPA (India Pale Ale)	8.0
Coldstream Brewery Golden Ale	8.0
Napoleone Lager	8.0

CIDERS

Coldstream Brewery alcoholic apple cider	9.0
Napoleone pear cider	9.0



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flavoured mineral waters 4.9

lime
lemon
blood orange
raspberry & cranberry
grapefruit
pineapple
sparkling H²O

san pellegrino 750ml 7.5

spring water 3.5

noah's creative bottled juices 4.9

fresh crushed apple
orange, apple, banana, guava & p/apple
apple, peach, kiwi, mango & lime
valencia orange
apple, guava, b/currant, s/berry, b/berry
apple, banana, lychee & mango

softs 4.9

chinotto
lemon lime bitters
angus gingerbeer

sweet treats

Please make selection from our cake display. Selection of gluten free available.

cakes 8.0

lemon myrtle scones 9.0

wattleseed scones 9.0

savoury muffin with relish & butter 7.9

sweet muffins 6.5

cookies 3.5

slices 5.9

vanilla slices 8.0





Kuranga native nursery and
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kids

available to children aged 12 years and under

Breakfast - \$10

8.30am-11.30am

Served with apple or apple & blackcurrant juice and a treat

scrambled egg with bacon on toast
crepe with maple syrup and ice cream
toast with butter and vegemite or jam

Lunch - \$12

11.30am-3.00pm

Served with apple or apple & blackcurrant juice, salad, fresh fruit and a treat

grilled chicken tenders with tomato sauce (gluten free)
'pizza slab' - ham, cheese and tomato
ham and cheese toasted sandwich*
cheese burger

* gluten free bread available upon request

Drinks

babycino	\$1.00
hot chocolate	\$2.50
chocolate milk	\$2.50

Extras

soy milk	50¢
almond milk	80¢
lactose free milk	50¢