



Kuranga native nursery and
paperbark café

breakfast

daily 8.30am to 11.30am

Gluten free bread available Free range eggs used

- Toasted **sourdough** or **fruit loaf** with Yarra Valley jam and macadamia butter v 10.90
- Brioche **french toast** with caramelised wattleseed bananas, berries, yoghurt and flaked almonds v 18.90
- Paperbark breakfast** with eggs (poached or scrambled), toast, bacon, native basil mushrooms, spinach, chorizo, roasted cherry truss tomatoes and onion jam 24.90
- Open cuban **toastie** with pork belly, ham, pickle, mustard aioli, cheese and fried egg 19.90
- Cinnamon myrtle **porridge** with fresh apple slices, honey and pepitas v 13.90
- Potato rosti** served with spinach, poached eggs, haloumi, roasted cherry truss tomatoes, native dukkah and smokey capsicum drizzle gf v 21.90
- Salmon or ham **benedict** on house-made flatbread with poached eggs, lemon ironbark hollandaise, spinach and avocado 22.90
- Free range eggs** (poached or scrambled) on toasted sourdough with tomato-capsicum relish. Extras available - see below. 12.90

Extras:	spinach	2.90	mushrooms	3.90
	chorizo	3.90	salmon	3.90
	bacon	3.90	roasted cherry truss tomatoes	2.90
	avocado	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 toasted local sourdough bread	12.90
Aniseed myrtle pulled pork burger with house slaw, pickles, cheese, smokey paprika aioli and a side of hand-cut wedges	23.90
Potato rosti served with smoked salmon, greens, radish, cucumber ribbons, red onion and a dill caper cream cheese (vegetarian option available with native spiced tofu)	gf 22.90
Grazing platter - a seasonal selection of local ingredients including cheese, meats, pickles, preserves and native flavoured house-baked bread (serves 2) (vegetarian option available)	31.90
House-made ricotta and native basil gnocchi in a roasted garlic, squash and onion butter sauce finished with spinach, parmesan and flaked almonds	gf v 22.90
Sea parsley spiced calamari on a fresh vegetable and herb salad with olives and a smokey capsicum drizzle	gf 22.90
Toasties	
➤ Pepperberry chicken, bacon, cheese, greens, tomato and aioli on sunflower sourdough served with a garden salad	17.90
➤ Roast mushroom, sweet potato, greens, gruyere and onion jam on sunflower sourdough served with a garden salad	v 17.90
Zesty lemon and mountain pepper, prawn and pea risotto finished with prosciutto and parmesan	gf 22.90
Lamb and native mint koftas with house-made flatbread, tomato and coriander salad, yoghurt and a pomegranate drizzle	22.90
Fish of the day - see our Specials Board	24.90
Roasted vegetable stack with native pesto, smokey capsicum drizzle and goats cheese	gf v 19.90
BBQ and aniseed myrtle marinated pork belly on steamed rice accompanied by an asian salad	23.90
Native pepper minute steak on a smokey eggplant and potato puree with chimichurri and roasted cherry truss tomatoes	gf 22.90
Cajun chicken salad with roast leek, chickpeas, kale, avocado, rustic croutons and a smokey paprika aioli (vegetarian option available with native spiced tofu)	gf 21.90
Beef , bacon, potato, saltbush and local ale pie served with relish and salad greens	18.90



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beverages

cappuccino	4.00	chai latte	4.80
flat white	4.00	golden turmeric latte	4.80
café latte	4.00	hot chocolate	4.80
long black	3.80	iced coffee	5.90
short black	3.00	iced chocolate	5.90
long macchiato	3.80	iced chai	5.90
short macchiato	3.80	iced mocha	5.90
mocca	4.80	babycino	1.50

Extras...

bonsoy	80¢	lactose free milk	80¢
decaf	60¢	milklab 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	9.0	36
Bulong Estate sauvignon blanc	9.0	36
Innocent Bystander pinot gris	9.0	36
Airlie Bank Punt Road cuvée sparkling	9.5	36
De Bortoli moscato (piccolo 200ml)	10.0	-

RED

Cheery Giant cabernet sauvignon 2014	9.0	36
Cheery Giant pinot noir 2015	9.0	36
Sir Paz Estate shiraz 2012	9.5	36
Bulong Estate cab/merlot	9.0	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 apple cider	9.0
Napoleone pear cider	9.0



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flavoured mineral waters 4.9

lime
lemon
blood orange
raspberry & cranberry
pineapple
sparkling H²O

san pellegrino 750ml 7.5

spring water 3.5

noah's creative bottled juices 4.9

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

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 9.9

wattleseed scones 9.9

savoury muffin with relish & butter 7.9

sweet muffins 6.9

cookies 4.0

slices 5.9

vanilla slice 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

bonsoy	80¢
milklab almond milk	80¢
lactose free milk	80¢

