

PAPERBARK CAFE BY KURANGA

Since 2004 Paperbark Café has curated a menu that celebrates the flavours and nutritious qualities of Australian bush foods. We are proud to support and serve beautiful produce sourced from farmers and suppliers of the local Yarra Valley.

BREAKFAST UNTIL 11:30AM WEEKDAYS UNTIL 11:15AM WEEKENDS

TOASTED SOURDOUGH OR FRUITLOAF / 11.9
Kookaberry Farm jam, macadamia butter / V

APPLE + STRAWBERRY GUM CRUMBLE / 18.9
Almonds, Fingerlime, Oats, Chantilly Cream / V

BAKED EGG / 22.9
Bush Tomato Beans, Black Pudding, Scamorza,
Sourdough, Murray River Salted Butter / GFO DFO V

BRUSCHETTA / 22.9
Poached Eggs, Goats Curd, Leek, Rainbow Chard,
Preserved Lemon, Macadamia Romesco / V GFO

SALTBUSH CREPE / 23.9
Triple Smoked Ham, Poached Egg, Spinach, Vintage
Cheddar, Salsa Verde, Aniseed Myrtle Onion Jam,
Watercress

PAPERBARK BREAKFAST / 26.9
Poached or Scrambled Eggs, Sourdough, Chorizo, Bacon,
Sauteed Spinach, Red Gum Salt Oyster Mushrooms,
Quandong Balsamic Cherry Tomatoes / GFO

YARRA VALLEY FREE RANGE EGGS / 12.9
Poached or Scrambled, Toasted Sourdough

EXTRAS

+ Extra Egg, Extra Bread, GF Bread / 2.9

+ Quandong Balsamic Cherry Tomato, Sauteed Spinach,
Bush Tomato House Beans / 2.9

+ Red Gum Salt Oyster Mushrooms, Black Pudding / 4.9

+ Bacon, Chorizo / 5.9

WATTLESEED SCONES | 14.9 | V

Subtle coffee, chocolate, hazelnut flavour. 2 scones served with double cream, Kookaberry Farm jam and house-made macadamia butter

LEMON MYRTLE SCONES | 14.9 | V

Aromatic lemongrass lime and lemon flavour. 2 scones served with double cream, Marvick Native Farm desert lime marmalade and house-made macadamia butter

V / Vegetarian VO / Vegetarian Option

GF / Gluten Free GFO / Gluten Free Option

DF / Dairy Free DFO / Dairy Free Option

V / Vegan VGO / Vegan Option

LUNCH FROM 11:30AM

SEA PARSLEY CHICKEN / 28.9
Kipfler Potato, Capsicum, Black Olives, Chorizo,
Lemon Myrtle Yoghurt, Fried Buckwheat / GF DFO

PAPERBARK RUBEN / 24.9
Rye, Aniseed Myrtle Corned Beef, Cheddar,
Pickled Fennel, Horseradish, Kale Slaw, Chips

FISH OF THE DAY / 29.9
Green Curry, Rice Noodles, Baby Corn,
Fingerlime, Fried Shallots, Coriander / GF DF

OYSTER MUSHROOM RISOTTO / 25.9
Roasted Chestnuts, Pumpkin, Truffle Oil,
Warrigal Greens, Romano / V GF DFO VGO

PORT BRAISED LAMB SHANK / 29.9
Smoked Parsnip Puree, Mountain Pepper,
Brussel Sprouts, Gremolata / GF

WATTLESEED BEETROOT SALAD / 24.9
Goats Curd, Puy Lentils, Croutons, Honey
Mustard Dressing, Watercress / V GFO DFO VGO

KURANGA PLATTER - SERVES 2 / 34.9
Pepperberry House Pate, Local Cheese, Native
Preserves, Mount Zero Olives, Baguette / GFO

SIDES

11:30AM ONWARDS

HANDCUT CHIPS / 10.9
Rosemary, Confit Garlic, Fingerlime Aioli / V GF

GARDEN SALAD / 11.9
Roquette, Fennel, Pine Nuts, Parmesan,
Pepperberry Dressing / V GF DFO

KIDS

children under 12 only

BREAKFAST

until 11:30am weekdays

until 11:15am weekends

Scrambled Egg on Toast with Bacon / VO / 14.5

Porridge with Banana and Honey / V / 14.5

LUNCH

from 11:30am

House Sausage Roll, Chips, Salad / 14.5

Cheesy Risotto / V GF DFO / 14.5

Grilled Chicken, Chips, Salad / GF DF / 14.5

All served with seasonal fruit, treat & drink