

# 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 / 16.9

Almonds, Fingerlime, Oats, Vanilla ice-cream, Rivermint / V

### NATIVE DUKKAH SCRAMBLED EGGS / 21.9

Harissa Glazed Pumpkin, Feta, Parsley, Mango Chutney / V VGO GF

### WATTLESEED FRENCH TOAST / 23.9

Banana Brulee, Salted Caramel, Macadamia, Mascarpone / V

### BRUSCHETTA / 23.9

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

### SALTBUSH CREPE / 22.9

Triple Smoked Ham, Poached Egg, Gruyere, Spinach, Beetroot + Orange Relish, Kale

### PAPERBARK BREAKFAST / 26.9

Poached or Scrambled Eggs, Sourdough, Chorizo, Bacon, Sauteed Spinach, King Oyster Mushrooms, Bush Tomato Beans / 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

+ King Oyster Mushrooms / 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 / 27.9

Kipfler Potato, Capsicum, Black Olives, Chorizo, Lemon Myrtle Yoghurt, Fried Buckwheat / GF DFO

### PAPERBARK RUBEN / 24.9

Aniseed Myrtle Corned Beef, Sourdough, Swiss Cheese, Horseradish, Slaw, Pickles, Chips

### FISH OF THE DAY / 29.9

Green Curry, Rice Noodles, Baby Corn, Cherry Tomato, Fingerlime, Fried Shallots, Coriander / GF DF

### KING OYSTER MUSHROOM RISOTTO / 25.9

Roasted Chestnuts, Pumpkin, Truffle Oil, Warrigal Greens, Romano / V GF DFO VGO

### ANISEED MYRTLE PORK BELLY / 28.9

Carrot Puree, Davidson Plum Braised Cabbage, Roasted Jerusalem Artichoke / GF

### PORT BRAISED LAMB SHANK / 29.9

Smoked Parsnip Puree, Mountain Pepper, Kale, Gremolata, Jus / GF

### WATTLESEED BEETROOT SALAD / 23.9

Goats Curd, Puy Lentils, Witlof, Macadamias, Pepperberry Dressing / V GF DFO VGO

### KURANGA GRAZING BOARD - SERVES 2 / 34.9

Pepperberry House Pate, Local Cheese, Charcuterie, Native Preserves, Mount Zero Olives, Artisan Sourdough / 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

Crepes with Nutella and Banana / V / 14.5

Porridge with Apple 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