

BREAKY ROLL / 18.0 / + hash brown 6.0 / GFO
Milk bun, bacon schnitzel, fried egg, harissa kewpie, pineapple chutney, oak lettuce

TOASTED SOURDOUGH OR FRUIT LOAF / 12.0 / V DFO
Kookaberry Farm Jam, macadamia butter

BANANA BREAD / 18.0 / VG
Whipped vanilla mascarpone, macadamia, miso caramel

GRANOLA / 22.0 / VGO
Strawberry gum vanilla labne, tahini maple granola, pomegranate, fresh fruit

WAGON WHEEL FRENCH TOAST / 25.0 / GFO
Chocolate, wattleseed, raspberry, meringue

EGGS ON TOAST / 13.0 / + scrambled 2.0 / GFO
Poached or fried, sourdough

EGGS BENEDICT / 28.0 / + hash brown 6.0 / GF
Geraldton wax braised pork belly, muntries, brioche, house sauerkraut, apple cider hollandaise

PAPERBARK BREAKFAST / 29.0 / + hash brown 6.0 / GFO VGO
Eggs of choice, sourdough, greens, macadamia pesto, bacon, truffled mushrooms, tomato

AVOCADO ON TOAST / 25.0 / + bacon 6.0 / + egg 3.0 / 🌿 / GFO VGO
Sourdough, avocado, mild chilli whipped goats cheese, finger lime dressing, fragrant herbs

- EXTRAS**
- + extra egg | extra bread | GF bread / 3.0 ea
 - + bacon | chorizo | hash brown / 6.0 ea
 - + fries with tomato sauce / 6.0
 - + house-cured salmon / 7.0
 - + sautéed spinach | goats cheese / 5.0 ea
 - + native thyme and lemon myrtle fried chicken / 8.0
 - + truffle fries: shaved parmesan, lemon myrtle truffle mayo / 14.0
 - + avocado | lemon thyme mushrooms | native basil tomato / 5.0 ea

BRUNCH BOWL / 26.0 / + avocado 5.0 / + egg 3.0 / + grilled chicken 7.0 / VGO
Kale, spring beans, beetroot, macadamia, cracked wheat, linseed, peanut butter hummus, goats cheese, apricot mustard dressing, fried mint

SPICED (MILD) SWEET POTATO & RED LENTIL SOUP / 18.0 / 🌿 / VGO GF
Herb labne, dukkah, toasted sourdough

POKE BOWL / 24.0 / + gin & tonic cured salmon 7.0 / + grilled chicken 7.0 / GFO VGO
Brown rice nori salad, native kimchi, edamame, avocado, pickled veg, lemongrass kewpie, blood lime ponzu
Pair with: '22 Medhurst Rosé / G 12.5 / B 50.0

KUNZEA DUSTED CALAMARI / 25.0 / 🌿 / GF
Chorizo fried rice, herb labne, spring onion, basil
Pair with: NV Pizzini Prosecco / 250ml 12.0 / B 42.0

PRAWN RICOTTA GNOCCHI / 31.0 / 🌿 / VGO GFO
House ricotta bush tomato gnocchi, cherry tomato, native basil, kale, mild chilli butter, bocconcini
Pair with: Rob Dolan True Colours Pinot Noir / G 12.0 / B 41.0

PORK BELLY SLIDERS / 24.0
Kimchi caramel pork belly, pineapple, native lemongrass kewpie, oak lettuce
Pair with: San Pietro Pinot Gris / G 11.0 / B 40.0

KING SALMON / 35.0 / GFO
Fermented blood lime harissa, charred greens, mint, fennel, goats cheese
Pair with: Punt Road Chardonnay / G 12.0 / B 50.0

TOASTIES WITH FRIES / 19.0 / GFO / Available to Takeaway

CHICKEN / Chicken, kewpie, macadamia pesto, spinach, cheese

ROAST VEG / Harissa, spinach, cheese, roast vegetables

V / Vegetarian VO / Vegetarian Option VGO / Vegan Option GF / Gluten Free
GFO / Gluten Free Option DF / Dairy Free DFO / Dairy Free Option
Mild 🌿 Medium 🌿🌿 Hot 🌿🌿🌿

Please be aware that our food may contain or come into contact with common allergens, such as: dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

COFFEE

We are proud to serve you Yarra Coffee & Co. 100% arabica beans single origin roasted and packed in the Yarra Valley. Rich, velvety and full bodied.

- cappuccino / flat white / café latte / 5.0
- long black / 5.0
- short black / 4.0
- long macchiato / 5.0
- short macchiato / 4.0
- magic / 5.0
- mocha / 5.5
- chai latte / 5.5
- sticky chai / 6.0
- turmeric latte / GF / 5.5
- hot chocolate / 5.5
- babycino / 1.8
- + extra shot / 0.8
- + decaf / 0.8
- + mug / 1.0
- + syrup - macadamia / hazelnut / caramel / vanilla / 1.0

ICED DRINKS / 9.0

chocolate / coffee / mocha / chai / latte

ALTERNATIVE MILKS / 1.0

- Bonsoy
- Milklab lactose free milk
- Milklab almond milk
- Califia Farms oat milk

TEA

We serve Southern Light Herbs organic loose leaf tea. Hand harvested with exotic aromas steeped in Australian bush flavours.

LOOSE LEAF TEA / 5.5

- Earl Grey (Yarra Coffee & Co.)
- English Breakfast (Yarra Coffee & Co.)
- Bush Billy blended with eucalyptus leaves
- Organic Chai - black tea, aniseed, cardamom, cinnamon, cloves, ginger + liquorice

HERBAL INFUSIONS / 5.5

- Peppermint - an infusion of mentha piperita
- Lemon Myrtle - an infusion of backhousia citriodora
- Australian Green Tea - lemon myrtle, strawberry gum, spearmint + chamomile

WATTLESEED SCONES / V / 15.0

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

LEMON MYRTLE SCONES / V / 15.0

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

COLD DRINKS / 6.5

- Coca-Cola
- Coca-Cola No Sugar
- Lemonade
- Lemon Lime & Bitters
- San Pellegrino Sparkling 250ml

FRESHLY SQUEEZED JUICES / 9.0

Orange Apple Tropical

ETCH SPARKLING, MT MARTHA, VIC / 7.0

A refreshing alcoholic free beverage to be enjoyed by all ages. ETCH satisfies mouthfeel, flavour and presence, utilising uniquely Australian plants. No preservatives, no artificial anything!

- Finger Lime - refreshing, citrus, lemon + lime
- Davidson’s Plum - sweet berry aromatics, crisp + clean
- APL Bush Apple + Kakadu plum - zesty apple, musk + pear
- Orange + Quandong - juicy orange + sweet native peach

COCKTAILS

Pineapple Mimosa / 13.0 Native Bloody Mary / 16.0

WHITE

- Punt Road chardonnay, Coldstream, Vic / G 12.0 / B 50.0
- NV Pizzini prosecco, King Valley, Vic / 250ml 12.0 / B 42.0
- San Pietro pinot gris, Mornington, Vic / G 11.0 / B 40.0

ROSÉ

Medhurst Estate rosé, Gruyere, Vic / G 12.5 / B 50.0

RED

- Sir Paz Estate shiraz, Monbulk, Vic / B 60.0
- Rob Dolan True Colours Pinot Noir, Yarra Valley, Vic / G 12.0 / B 41.0
- Zonzo Scoperta sangiovese, Heathcote, Vic / G 12.5 / B46.0

BEER / 10.0

- Hop Hen Lilydale Lager
- Hop Hen Brewing Light
- Hargreaves Hill Pale Ale
- Melbourne Bitter

CIDER / 10.0

- Coldstream Brewery apple cider
- Napoleone pear cider



PAPERBARK CAFE
OPEN EVERY DAY 8:30AM - 4:30PM

All day menu served daily 8.30am to 3pm. 15% surcharge applies on public holidays. Sorry, no splitting of bills during busy periods or on weekends.