

TOASTED SOURDOUGH OR FRUIT LOAF / 12.0 / V DFO

Kookaberry Farm jam, macadamia butter

CHIA / 22.0 / V VGO

Rainforest cherry & blackberry chia, strawberry gum coconut yoghurt, hazelnut, vegan chocolate, fresh berries and muntrie gel

BISCOFF FRENCH TOAST / 24.0 / VGO

Brûlée banana, wattleseed caramel, biscoff crumb, raspberry meringue, lemon myrtle mascarpone, macadamia ice cream

ORANGE POPPYSEED WAFFLE / 24.0 / VGO

Cheesecake mousse, orange blossom nashi pear, rosella maple, bee pollen crumble, caramel crisp

BREAKY ROLL / 18.0 / + hash brown 6.0 / GFO

Black garlic kewpie, bush tomato relish, smoked cheddar, fried egg, bacon, spinach, brioche bun

EGGS ON TOAST / 13.0 / + scrambled 2.0 / GFO

Poached or fried, sourdough

EGGS BENEDICT / 27.0 / GFO VGO

Pretzel, cured salmon, herb crème fresh, lemon aspen hollandaise, spinach, native thyme & parmesan hash, poached eggs

PAPERBARK BREAKFAST / 28.0 / + hash brown 6.0 / GFO VGO V

Eggs of choice, sourdough, native basil pesto, bacon, tomato, chorizo, mushroom, greens

SMASHED AVOCADO / 25.0 / VGO GF V

Sunrise lime smashed avo, corn pearls, Yarra Valley fetta, smoked corn hummus, finger lime salt, poached egg, linseed sesame crisp, sourdough

EXTRAS

+ extra egg | extra bread | GF bread / 3.0 ea

+ bacon | chorizo | hash brown / 6.0 ea

+ herb salted fries with tomato sauce / 10.0

+ house salmon / 7.0

+ sautéed spinach | goats cheese / 5.0 ea

+ native thyme and lemon myrtle fried chicken / 8.0

+ avocado | lemon thyme mushrooms | native basil tomato / 5.0 ea

CALAMARI / 25.0 / GF / 

Fermented chilli & black garlic kewpie (mild), coriander & green mango slaw, pineapple & blood lime glaze

PUMPKIN & RICOTTA RAVIOLI / 28.0 / VGO

Creamy sage and burnt butter, lemon myrtle salted egg yolk & parmesan

BRUNCH BOWL / 24.0 / V VGO

Black garlic & miso pumpkin, beetroot hummus, charred greens, zartar roasted chickpea, lemon myrtle salted egg yolk, halloumi

BURRATA / 22.0 / VGO

Tasmanian pepper & black garlic olive oil, smoked heirloom tomatoes, wattleseed balsamic, manuka honey, fried basil, sourdough

BAKED CAMEMBERT / 18.0 / VGO DF / 

Chilli oil (mild), lemon thyme smoked almonds, wattleseed caramelised onion, honeycomb, sourdough

CRAB RISOTTO / 31.0

Lobster bisque, pulled bocconcini, sea pearls, fingerlime, bush tomato walnut crumb

300G BLACK ANGUS PORTERHOUSE (MED-RARE) / 39.0 / GF

Pepperberry jus, burnt butter parsnip, blackened greens, Yarra Valley fetta

BEEF BURGER / 25.0 / GF

Lettuce, tomato, beetroot relish, smoked cheddar, pineapple kewpie, onion, pickles

FRIES / 14.0

Truffle kewpie, shaved parmesan

GRAZING FOR 2 / 55.0 / GF VGO


Three meats, cheese, dips, toasted sourdough, Mount Zero olives, pickled vegetables, nuts

TOASTIES / 19.0

CHICKEN - bush tomato pesto, spinach, cheese, kewpie, side of fries / **GF**

GRILLED PUMPKIN - sundried tomato, cheese, pesto, spinach, side of fries / **V VGO**

LEG HAM - 3 cheese & pickles, side of fries / **GF**

V / Vegan VGO / Vegetarian Option GF / Gluten Free GFO / Gluten Free Option
DF / Dairy Free DFO / Dairy Free Option /  Mild

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

Kuranga House Blend / S 5.0 / L 6.0

cappuccino / flat white / latte / long black / magic / piccolo / mocha / short black / short macchiato / hot chocolate / chai latte / turmeric latte (GF) / matcha

- + extra shot / decaf / macadamia / hazelnut / caramel / vanilla / 0.5
- + almond milk / oat milk / soy milk / lactose free / 1.0

Prana chai vegan / 6.0

babycino / 2.0

LOOSE LEAF TEA / 5.5

earl grey / english breakfast

bush billy blended with eucalyptus leaves

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

peppermint - an infusion of mentha piperita

lemon myrtle - an infusion of backhousia citriodora

Australian green tea - lemon myrtle, strawberry gum, spearmint + chamomile

COLD DRINKS

iced latte / iced long black / iced chai / 6.5

iced coffee / iced mocha / iced chocolate / served with ice cream / 8.5

Coke / Coke no sugar / lemonade / lemon lime bitters / sparkling water 250ml / 6.0

FRESHLY SQUEEZED JUICES / 7.5

ABC - apple, beetroot, carrot

apple

orange

SUPER HEALTHY JUICES / 9.0

green detox - celery, cucumber, spinach, apple, lemon

ginger zinger - apple, carrot, ginger, lemon

immune booster - orange, carrot, lemon, ginger

ETCH SPARKLING, MT MARTHA, VIC / 7.0

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

Mountain Pepperberry + Raspberry - ripe red berries & subtle hint of pepper

COCKTAILS / 16.0

espresso martini

lemon myrtle mule

native bloody mary

SPARKLING

NV Pizzini prosecco, King Valley, Vic / G 10.0 / B 40.0

Pair with our Grazing Board

WHITE

House white: Bulong Estate sauvignon blanc, Yarra Junction, Vic / G 10.0 / B 40.0

Medhurst Estate sauvignon blanc, Gruyere, Vic / G 12.5 / B 50.0

Pair with our Crab Risotto

San Pietro pinot gris, Mornington, Vic / G 10.0 / B 40.0

Pair with our Burrata

Sir Paz 'Bee Hive' chardonnay, Monbulk, Vic / G 13.5 / B 55.0

Pair with our Pumpkin & Ricotta Ravioli

ROSÉ

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

Pair with our Calamari

Sir Paz 'Cherry Tree' rosé, Monbulk, Vic / G 12.0 / B 48.0

Pair with our Baked Camembert

RED

House red: Airlie Bank pinot noir, Coldstream, Vic / G 10.0 / B 40.0

Rob Dolan True Colours pinot noir, Yarra Valley, Vic / G 11.0 / B 43.0

Sir Paz Estate shiraz, Monbulk, Vic / G 15.0 / B 60.0

Pair with our Black Angus Porterhouse

Zonzo Scoperta sangiovese, Heathcote, Vic / G 11.5 / B 46.0

Tokar Estate cabernet sauvignon, Yarra Valley, Vic / G 12.5 / B 50.0

Pair with our Beef Burger

BEER / 10.0

Hop Hen Lilydale Lager

Hop Hen Brewing Light

Hargreaves Hill Pale Ale

Beereratne Victorian Pilsner

CIDER / 10.0

Coldstream Brewery apple cider

Napoleone pear cider



PAPERBARK CAFE

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

ALL DAY MENU SERVED 8.30AM - 3PM

15% surcharge applies on public holidays.

No splitting of bills during busy periods or on weekends.

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