

**TOASTED SOURDOUGH OR FRUIT LOAF / 14.0 / VG**

Kookaberry Farm jam, macadamia butter

**LEMON MYRTLE PORRIDGE / 23.0 / VG VO**

Torched manuka honey apple, bush apple gel, cinnamon myrtle puffed millet, tangerine pearls, oat & blueberry crumble, oat milk

**CHILLI SCRAM (mild) / 29.0 / VGO**

Scrambled eggs, chilli maple, black garlic labneh, beef short rib, pickled chilli, green tomato, chilli relish, sourdough

**LOADED BENE CROISSANT / 29.0**

Pepperberry hollandaise, davidson plum pork belly, 2 poached eggs, wilted warrigal greens & spinach, native thyme hash brown

**CHOCOLATE HOTCAKES / 26.0 / VG**

Nutella, strawberry, fairy floss, vanilla & wattle pollen ice-cream, roasted hazelnut

**ULTIMATE BANANA BREAD / 23.0 / VG**

Whipped caramel mascarpone, cinnamon myrtle apple, blueberry oat crumble, bush apple gel

**PAPERBARK BREAKFAST / 29.0 / + native thyme hash brown 8.0 / VGO VO**

Eggs of choice, bacon, native basil tomatoes, garlic mushrooms, greens, bush tomato pesto, chorizo

**SUNRISE LIME SMASHED AVO / 27.0 / VG**

Yarra Valley fetta, avocado, dehydrated vegemite, smoked cherry tomatoes, bush tomato pesto, multigrain sourdough, poached egg

**EGGS ON TOAST / 14.5 / VG**

Eggs your way, sourdough, relish or butter

**EXTRAS**

- + extra egg | extra bread | GF bread / 3.5 ea
- + bacon | chorizo | native basil tomatoes (2) / 7.0 ea
- + saltbush fries with tomato sauce / 10.0
- + smoked salmon | native thyme hash brown / 8.0
- + sautéed spinach | goats cheese | hollandaise | halloumi / 5.0 ea
- + avocado | garlic mushrooms / 5.0 ea + relish / 3.0
- + extra macadamia butter / 2.0 + extra plain butter / 1.0
- + extra marmalade or jam | extra cream / 1.5 ea

**SOUP OF THE DAY / 19.0 / VG**

Served with toasted focaccia, butter

**BUSH INFUSED CALAMARI / 27.0**

Preserved lemon aspen kewpie, pico de gallo, fingerlime salt, baby coriander, lime

**HOUSE-MADE SQUID INK FETTUCCINE / 32.0**

Prawns, burnt butter & bush tomato, shiraz caviar, burrata, fried basil

**BRUNCH BOWL / 24.0 / VG VO**

Kale pesto, cauliflower, brussel sprouts, silverbeet, pumpkin, whipped goats fetta, jerusalem artichoke, poached egg

**BUSH TOMATO SHAKSHUKA / 26.0 / VG**

Yarra Valley fetta, coriander, poached egg, focaccia

**CRISPY SKIN BARRAMUNDI / 34.0**

Sweet potato, wilted warrigal greens, leek oil, smoked salmon roe

**DAVIDSON PLUM & CHILLI GLAZE CHICKEN BURGER (mild) / 27.0**

Lettuce, coriander, pickles, bean shoot & carrot, pineapple relish, tom yum kewpie, fries

**FRIES / 14.0 / VG VO**

Truffle kewpie, shaved parmesan

**HOUSE-MADE SALTBUSH DAMPER / 23.0 / VG**

Served with two house-made dips & bush tomato butter

**DAILY TOASTIES ON CIABATTA WITH FRIES / 19.0**

(Check our display cabinet for availability)

Chicken, basil pesto, brie, spinach

Pastrami, pepperberry sauerkraut, cheese, kewpie, pickles

Mozzarella, basil pesto, sliced tomato, balsamic reduction / VG

Please be aware that our food may contain or come into contact with common allergens, but not limited to: dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

V = Vegan VG = Vegetarian VGO = Vegetarian Option VO = Vegan Option

## 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 / 6.5

babycino / 2.0

## LOOSE LEAF TEA / 5.5

earl grey / english breakfast

## SOUTHERN LIGHT HERBS LOOSE LEAF TEA / 6.5

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

apple  
orange

## MILKSHAKES / Kids 6.0 / Regular 9.0

vanilla  
strawberry  
chocolate

## ETCH SPARKLING, MT MARTHA, VIC / 8.0

Finger Lime, Lemon Myrtle + Rosemary - refreshing, citrus, lemon + lime  
Davidson's Plum - sweet berry aromatics, crisp + clean  
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 / 18.0

espresso martini  
lemon myrtle mule  
native bloody mary

## SPARKLING

NV Pizzini prosecco, King Valley, Vic / G 11.0 / B 44.0

Brown Brothers moscato, Milawa, Vic / G 10.0

## WHITE

Medhurst Estate sauvignon blanc, Gruyere, Vic / G 13.0 / B 52.0

Airlie Bank pinot gris on skins, Coldstream, Vic / G 12.0 / B 48.0

Sir Paz 'Bee Hive' chardonnay, Monbulk, Vic / G 14.0 / B 56.0

## ROSÉ

Medhurst Estate rosé, Gruyere, Vic / G 13.0 / B 52.0

Sir Paz 'Cherry Tree' rosé, Monbulk, Vic / G 13.0 / B 52.0

Innocent Bystander rosé, Healesville, Vic / G 10.0 / B 40.0

## RED

Airlie Bank pinot noir, Coldstream, Vic / G 11.0 / B 44.0

Rob Dolan True Colours pinot noir, Yarra Valley, Vic / G 12.0 / B 48.0

Sir Paz Estate shiraz, Monbulk, Vic / G 16.0 / B 64.0

Zonzo Scoperta sangiovese, Heathcote, Vic / G 12.0 / B 48.0

Tokar Estate cabernet sauvignon, Yarra Valley, Vic / G 13.0 / B 52.0

## BEER / 10.5

Hop Hen Lilydale Lager  
Hop Hen Brewing Light  
Hargreaves Hill Pale Ale  
Beereratne Victorian Pilsner

## CIDER / 10.5

Coldstream Brewery apple cider  
Napoleone pear cider

## WATTLESEED SCONES / VG / 15.0

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

## LEMON MYRTLE SCONES / VG / 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



**PAPERBARK CAFE**

**OPEN EVERY DAY 8:30AM - 4:30PM  
ALL DAY MENU SERVED 8.30AM - 3PM**

A 10% surcharge applies on Saturdays & Sundays. A 15% surcharge applies on public holidays.