

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

Kookaberry Farm jam, macadamia butter

**SMASHED AVO / 27.0 / VG V**

Smashed & fried avocado, halloumi, poached egg, smashed pea & mint, bush tomato oil, dried beetroot, native basil hummus

**CHILLI SCRAM OMELETTE (mild) / 23.0 / + bacon 7.0 / VG**

Scrambled eggs, mixed mushrooms, house-made sriracha, confit cherry tomatoes, whipped goats fetta, herb slaw

**GRANOLA / 24.0 / VG**

Passionfruit panna cotta, apple honey, fig & apricot salsa, kiwi fruit, seasonal fruits, home-made maple granola mix, cinnamon myrtle millet, coconut yoghurt, raspberry dust

**MATCHA HOTCAKE / 26.0 / VG**

Davidson plum ice-cream, lemon myrtle matcha ganache, fermented raspberry gel, pistachio crumb

**BREKKY CIABATTA / 22.0 / VG**

Fried egg, bacon, spinach, cheese, green tomato relish, pepperberry kewpie

**PAPERBARK BREAKFAST / 29.0 / + hash brown 8.0 / VG V**

Eggs your way, native basil pesto, bacon, tomato, mushrooms, greens, chorizo, sourdough

**FRIED CHICKEN BENEDICT / 29.0 / + hash brown 8.0**

Native thyme fried chicken, eggs, chive buttermilk waffle, pickles, spinach, salt bush hollandaise

**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 / 18.0 / VG**

Served with toasted focaccia, butter

**BROWNIE / 24.0 / VG**

Milo brownie, fermented raspberry gel, davidson plum & malt ice-cream, fairy floss, fresh berries, candy macadamia

**PUMPKIN TORTELLINI / 26.0**

House-made tortellini, lamb & confit leek, wild garlic sauce, shaved parmesan

**CRUNCH BOWL / 24.0 / VG V**

Whipped tofu, charred corn, zaatar chickpea, avocado, quinoa, cherry tomatoes, kale chips, halloumi, poached egg

**FISH TACOS / 26.0**

Beer battered fish, corn tortilla (3), tomato & corn salsa, pickled cabbage, charred onion, native lemongrass kewpie, micro coriander, lime

**STEAK SANDWICH / 34.0**

Steak, ciabatta, provolone cheese, iceberg lettuce, caramelised onion, truffle kewpie, onion rings

**RAMEN / 26.0**

Crispy pork belly, egg, sea parsley, pangrattato, mixed greens, spring onion, bean shoots, noodles

**TRUFFLE FRIES / 14.0 / VG**

Truffle kewpie, shaved parmesan

**BAO BUNS (3) / 28.0**

Hot honey fried crab, lemongrass & coriander kewpie, sweet pickle, pickled cabbage, steamed bao buns

**GRAZING FOR 2 / 70.0 / VGO**

House-made dips, 3 meats, cheese, fruit, pickled vegetables, nuts, olives, focaccia

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

(Check our display cabinet for availability)

Roasted chicken, dill, pickled onion, sundried tomato, tasty cheese

Meatballs, basil, brie, native basil pesto

Pumpkin, sliced mushroom, sundried tomato, grilled zucchini, vegan cheese / VG V

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

San Pietro pinot gris, Mornington, 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

## RED

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

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.