

TOASTED: • SOURDOUGH 14.0 / VG
• FRUIT LOAF served with Kookaberry Farm jam, macadamia butter

SMASHED AVOCADO / 25.0 / VG

Pressed croissant, sunrise lime smashed avo, haloumi, roast pumpkin caramel, sundried tomato & vegemite dust, macadamia pesto, poached egg

GRANOLA / 24.0 / VG

Chocolate coconut yoghurt, lemon myrtle sponge, quandong apple gel, bee pollen, wattleseed panna cotta, fresh fruits, house-made granola mix

TRUFFLE SCRAMBLE / + bacon 7.0 / 24.0 / VG

Sourdough, scrambled egg, native thyme mushroom ragu, spinach, truffle oil, shaved parmesan, whipped black garlic fetta

BENEDICT / + bacon 7.0 / 27.0 / VGO

Sweet potato & corn fritter, lemon aspen hollandaise, kale pesto, nashi sauerkraut, rosella cured salmon, poached eggs on house-made english muffin

PAPERBARK BREAKFAST / + hash brown 8.0 / 31.0 / VG VO

Eggs your way, sourdough, macadamia pesto, native basil tomato, spinach, haloumi, avocado, bacon, mushroom, aged chorizo

EGGS ON TOAST / 14.5 / VG

Eggs your way, sourdough, relish or butter

EXTRAS

- | | |
|--------------------------------------|-----------------------------------|
| + sourdough / 1.5 | + Precinct GF bread / 3.0 |
| + egg / 3.5 | + bacon / 7.0 + chorizo / 7.0 |
| + smoked salmon / 8.0 | + native basil tomatoes (2) / 7.0 |
| + avocado / 5.0 | + grilled chicken / 6.0 |
| + sautéed spinach / 5.0 | + native thyme hash brown / 8.0 |
| + garlic mushrooms / 5.0 | + goats cheese / 5.0 |
| + haloumi / 5.0 | + hollandaise / 5.0 |
| + macadamia butter / 2.0 | + lemon aspen / 5.0 |
| + Marvick Farm desert lime marmalade | + relish / 3.0 + cream / 1.5 |
| OR Kookaberry Farm jam / 1.5 ea | + Coppertree Farms butter / 1.0 |

FISH TACOS (3) / 27.0

Crispy barramundi, blood lime aioli, shaved iceberg lettuce, pickled bullhorn pepper, burnt onion, herbs

PRAWN TOSTADA (mild) / 27.0

King prawns, pico di gallo, mango & pineapple salsa, sunrise lime avocado, corn tostadas, green sriracha, fingerlime sour cream, herbs

ROCKY ROAD WAFFLE / 24.0 / VG

Chocolate waffle, fermented raspberry jam, toasted rosella marshmallow rice crisps, wattleseed mascarpone, davidson plum shortbread, persian floss, rhubarb salsa, macadamia ice-cream

SOBA NOODLE SALAD / + grilled chicken 6.0 / 23.0 / VG VO

Soba noodles, edamame, carrot, pickled cabbage, shaved brussels, kale, saltbush dressing, mango, cherry tomato, poached egg, macadamia linseed crisp

PORK BELLY SLIDERS (3) / 26.0

Brioche slider buns, crispy pork belly, lemon myrtle & tom yum glaze, lettuce, chive & dill kewpie, pickles, pineapple relish

PAN FRIED GNOCCHI / 33.0 / VG

Ricotta gnocchi, native basil mushrooms, wild garlic macadamia sauce, buffalo mozzarella, black garlic oil, tomato dust

DIPS FOR 2 / 50.0 / VG

House-made native inspired dips, Mount Zero olives, baked brie with honeycomb, toasted bread, lavosh & bread sticks, bush tomato butter

TRUFFLE FRIES / 15.0 / VG

Truffle oil, black garlic kewpie, shaved parmesan

BUSH TOMATO FRIES / 10.0 / VG V

Kunzea & bush tomato ketchup

DAILY TOASTIES ON CIABATTA WITH FRIES / 19.5

(Ask our friendly wait staff for availability)

Roast chicken, basil pesto, pickled onion, cheese, roquette

Prosciutto, kale pesto, cheese, pickled onion, roquette

Smashed pumpkin, sundried tomato, tomato pesto, vegan cheese

Croissant with ham, cheese, tomato / 10.0

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 BEVERAGES - KURANGA HOUSE BLEND

Black / 5.0

long black / espresso / short macchiato

White / S 5.0 / L 6.0

latte / flat white / cappuccino / mocha / piccolo / magic

ADD ONS

+ extra shot / macadamia / hazelnut / caramel / vanilla / honey / 0.5

+ decaf / almond milk / oat milk / soy milk / lactose free / 1.0

COFFEE ALTERNATIVES

Prana chai / 7.0

hot chocolate / chai latte / matcha latte / turmeric latte / 5.5

babycino / 2.0

ARTISAN LOOSE LEAF TEA BY TEA DROP / 5.0

earl grey / english breakfast

SOUTHERN LIGHT HERBS LOOSE LEAF TEA / 6.0

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 long black / 6.5

iced latte / iced chai / 7.0

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

Coke / Coke no sugar / lemonade / lemon lime bitters / 6.0

Olinda Spring Water 350ml - Sparkling / Still / 6.0

NOAH'S CREATIVE JUICES / 6.5

Please ask our friendly staff about flavours currently available.

MILKSHAKES / Kids 6.0 / Regular 9.0

vanilla / strawberry / chocolate

ETCH SPARKLING, MT MARTHA, VIC / 7.5

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 WITH A NATIVE TWIST / 22.0

butterfly gin fizz / pepperberry gimlet / bush punch

SPARKLING

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

WHITE

Chalmers vermentino, Heathcote, Vic / G 13.0 / B 52.0

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

RED

Rob Dolan black label pinot noir, Coldstream, Vic / G 14.0 / B 56.0

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

BEER / 11.0

Hop Hen Lilydale Lager

Hargreaves Hill Pale Ale

Coldstream Brewery Porter

Beereratne Victorian Pilsner

CIDER / 11.0

Coldstream 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.