



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

CRUMPETS (2) / 15.0 / VO VGO
Served with choice of 2 condiments - select from: jam, honey, vegemite & smoked cheddar cheese, peanut butter, nutella & roasted macadamia

BAKED HOTCAKE / 27.0 / VG
Nashi pear baked hotcake, ricotta, rosella & lemon myrtle maple syrup, fresh fruit, quandong gel, boysenberry ice-cream

PORRIDGE / 24.0 / VO VG
Oat milk, poached nashi pear, rainforest cherry & apple gel, cinnamon myrtle trail mix, fresh berries, honeycomb, dried raspberry

BENEDICT / 32.0 / + hash brown 9.0 / + avocado 5.0 / VGO
Bush tomato brioche bread, grilled ham hock, lemon myrtle sauerkraut, saltbush hollandaise, herbs

PAPERBARK BREAKFAST / 32.0 / + hash brown 9.0 / VG VO
Eggs your way, bacon, chorizo, native basil tomatoes, native thyme mushrooms, mixed greens, house-made beans, haloumi

EGGS ON TOAST / 14.5 / VG
Eggs your way, sourdough, relish or butter

BREAKFAST EXTRAS

- | | |
|--------------------------------------|-----------------------------------|
| + Precinct GF bread / 4.0 | + bacon / 7.0 |
| + smoked salmon / 8.0 | + chorizo / 7.0 |
| + avocado / 5.0 | + native basil tomatoes (2) / 7.0 |
| + sautéed spinach / 5.0 | + grilled chicken / 7.0 |
| + garlic mushrooms / 5.0 | + native thyme hash brown / 9.0 |
| + haloumi / 7.0 | + poached or fried egg / 4.0 |
| + goats cheese / 6.0 | + hollandaise / 5.0 |
| + macadamia butter / 2.0 | + relish / 3.0 |
| + Marvick Farm desert lime marmalade | + cream / 1.5 |
| OR Kookaberry Farm jam / 1.5 ea | + Coppertree Farms butter / 1.5 |

SOUP / 19.5
Served with toasted bread & cultured butter. Ask wait staff for flavour

PRAWN FETTUCCINE / 32.0 / + smoked caviar 8.0
Tomato sugo, fried basil, prawns, shaved parmesan, wild garlic oil

WARM SALAD / 24.0 / + smoked salmon 8.0 / VG VO
Quinoa, roasted pumpkin, carrot hummus, wattleseed dukkah, chick peas, haloumi, avocado & bloodlime dressing

SMASHED AVOCADO / 28.0 / + haloumi 7.0 / + egg 4.0 / VG VO
Lemon myrtle smashed avocado, roasted manuka honey & carrot hummus, beetroot whipped goats fetta, pomegranate, native wattleseed dukkah on foccacia

BAKED SALMON / 36.0 / + smoked caviar 8.0
Crispy skinned salmon with macadamias & linseed, celeriac & leek, warrigal greens & asparagus, wild garlic

LAKSA / 25.0 / + egg 4.0 / + grilled prawns 7.0 / + grilled chicken 7.0 / VG VO
Udon noodle, coconut laksa, fried tofu, bean shoots, vietnamese mint, thai basil, shiitake mushroom dumplings (3), crispy onion, green chilli

EGG & BACON ROLL / 18.0 / + hash brown 8.0
Seeded brioche roll, fried egg, bacon, bush tomato relish, curry myrtle kewpie, tasty cheese

TRUFFLE FRIES / 16.0 / VG
Truffle oil, black garlic kewpie, shaved parmesan

BUSH TOMATO FRIES / 12.0 / VG V
Kunzea & bush tomato ketchup

DAILY TOASTIES WITH FRIES / 19.5
(Ask our friendly wait staff for availability)

Chicken, sliced avocado, dill aioli, onion, cheese

Black garlic mushroom, brie, spinach / VO VGO

Shaved ham, pickles, 3 cheese, sundried tomato / VGO

Croissant with ham, cheese, tomato / 12.0

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 / 5.2

long black / espresso / short macchiato

White / S 5.5 / L 6.5

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 / 6.0

babycino / 2.0

ARTISAN LOOSE LEAF TEA BY TEA DROP / 5.5

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 / 9.5

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

Olinda Spring Water 350ml - Sparkling / Still / 6.0

YARRA VALLEY JUICES / 7.0

Please ask our friendly staff about flavours currently available.

KIDS JUICE BOX / 4.0

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 / 24.0

wattleseed espresso martini / hot butter pepperberry rum / davidson's plum sour

SPARKLING

NV Pizzini Prosecco, King Valley, Vic / G 12.0 / B 46.0

WHITE

Chalmers Vermentino, Heathcote, Vic / G 14.0 / B 54.0

Sir Paz 'Bee Hive' Chardonnay, Monbulk, Vic / G 15.0 / B 58.0

ROSÉ

Medhurst Estate Rosé, Gruyere, Vic / G 14.0 / B 54.0

RED

Rob Dolan black label Pinot Noir, Coldstream, Vic / G 14.0 / B 56.0

Sir Paz Estate Shiraz, Monbulk, Vic / G 18.0 / B 65.0

BEER / 12.0

Hop Hen Lilydale Lager

Hargreaves Hill Pale Ale

Coldstream Brewery Porter

Beereratne Victorian Pilsner

CIDER / 12.0

Coldstream Apple Cider

Napoleone Pear Cider

WATTLESEED SCONES / VG / 18.0

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

LEMON MYRTLE SCONES / VG / 18.0

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

SELECTION OF CAKES AVAILABLE - see our cake display cabinet