



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

PANCAKES / 27.0 / VG
Buttermilk pancakes, seasonal berries, vanilla bean & macadamia ice-cream,
wattleseed shortbread, rosella & lemon myrtle syrup, blackened nashi pear

GRANOLA / 26.0 / VG VO
Dessert lime & passionfruit panna cotta, macadamia granola mix, kiwi gel, mango,
strawberry & blood orange salsa, raspberry coconut yoghurt, lemon myrtle pearls

SMASHED AVOCADO / 28.0 / VG / + haloumi 7.0 + egg 4.0 + hash brown 9.0
Giddy-up jalapeno & cheese sourdough, smashed avocado, baby burrata, murray
river salted heirloom tomatoes, balsamic pearls, crispy basil, wattleseed dukkah,

BENEDICT / 32.0 / VGO / + hash brown 9.0
Sweet potato & corn fritter, pumpkin sourdough, shredded pork, cinnamon myrtle
shaved apple, muntrie gel, saltbush hollandaise, lemon myrtle sauerkraut, charred
corn rib, cornichons

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

BREAKFAST EXTRAS	+ chorizo / 7.0
+ Precinct GF bread / 4.0	+ native basil tomatoes (2) / 7.0
+ smoked salmon / 8.0	+ grilled chicken / 8.0
+ avocado / 5.0	+ native thyme hash brown / 9.0
+ sautéed spinach / 5.0	+ poached or fried egg / 4.0
+ garlic mushrooms / 5.0	+ house-made baked beans / 4.0
+ haloumi / 7.0	+ hollandaise / 5.0
+ goats cheese / 6.0	+ relish / 3.0
+ bacon / 7.0	+ Coppertree Farms butter / 1.5

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

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

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

RAMEN / 25.0 / + chicken 8.0 + lamb shoulder 7.0 + prawns 8.0
Udon noodle, bok choy, chilli oil, bush tomato pangrattata, tofu, poached egg,
bean shoots, spring onion

BEEF BURGER / 26.0
Brioche bun, smashed beef patty, wattleseed onion, truffle kewpie, butter lettuce,
provolone cheese, pineapple relish, bush tomato fries with pepperberry kewpie

WARM SALAD / 🥗 / VGO VO / 24.0 / + chicken 8.0
Rice noodle, chilli, coriander, fingerlime nam-jim dressing, peanuts, cabbage, carrot,
mixed herbs, tofu, spring onion

AUSTRALIAN SNAPPER / 36.0
Beer battered saddle tail snapper, saltbush fries, charred lemon, fingerlime tartare,
fennel, chive & onion salad

PEA RISOTTO / 28.0 / VG VO / + lamb shoulder 7.0 + chicken 8.0
Green pea risotto, wild garlic & rivermint, leek, shaved parmesan, asparagus

SOFT-SHELL CRAB BAO (3) / 🥟 / 28.0
Steamed bao, crispy fried crab dusted with geraldton wax, hot chilli honey (mild),
lemongrass & chive kewpie, pickled cabbage, lime

LAMB SHOULDER FOR 2 / 89.0
12 hour slow cooked lamb shoulder, chat potatoes tossed in wild garlic, native thyme
& parmesan, charred broccolini, pepperberry jus

AUSTRALIAN GRAZING FOR 2 / 89.0
Borgo prosciutto, borgo capocollo, shepherds whey blue cheese, king island brie,
paté, toolunka mixed olives, vyvian's honeycomb, muscatel grapes, pepperleaf
lavosh, toasted bread

DAILY TOASTIES WITH FRIES / 20.0 (Ask our friendly wait staff for availability)

Baked bean - house-made bush tomato beans, bacon, provolone cheese,
native basil, smoked maple, side of pickled chilli / **VGO**

Roast chicken - basil, pesto, kewpie, spinach, cheese, red onion

Roast pumpkin - caramelised onion, spinach, chives, shaved parmesan / **VGO**

Croissant - smoked 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 / blue heaven / caramel / hazelnut

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

KURANGA COCKTAILS / 24.0

Kuranga cocktails - created by Topsy Cocktails using Australian distilleries & suppliers

lemon myrtle drop martini / elderflower & kakadu plum / spicy mango dark & stormy

SPARKLING

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

WHITE

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

Medhurst Estate Chardonnay, Gruyere, 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

EXTRAS

+ Marvick Farm desert lime marmalade / 1.5

+ Kookaberry Farm jam / 1.5

+ macadamia butter / 2.0

+ cream / 1.5