



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

BUBBLE TEA PANCAKES / 28.0 / VG
Wattleseed and vanilla bean pancakes, macadamia ice-cream, bee pollen & lemongrass custard, passionfruit gel, wattleseed shortbread crumb, brown sugar & pearls, lemon myrtle maple syrup

MANGO BIRCHER / 27.0 / VG V
Sweet pickled peach, poached nashi pear, rainforest cherry gel, lemon myrtle mango soaked oats, coconut yoghurt shards

SMASHED AVOCADO / 29.0 / VG / + haloumi 7.0 + egg 4.0 + hash brown 9.0
Pressed croissant, avocado & whipped goats fetta, manuka carrot hummus, miso roasted pumpkin, pickled rainbow chard, watermelon radish, saltbush dukkah, pomegranate seeds

EGGS BENEDICT / 33.0 / VGO / + hash brown 9.0
Toasted pumpkin sourdough, poached eggs, saltbush hollandaise, pastrami, lemon myrtle sauerkraut, fermented blood lime harissa pesto

CHILLI SCRAM / 33.0 / VGO
Beef short rib, folded scrambled egg, bush tomato, red chilli & camembert bread, lemongrass kimchi, shaved parmesan, crispy onion, crumbed fetta, truffle & black garlic oil

EGGS ON TOAST / 15.0 / 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

BUSH TOMATO FRIES / 12.0 / VG V **TRUFFLE FRIES / 16.0 / 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

WATTLESEED TIRAMISU / 20.0
Inspired by the original but with a native twist

AUSTRALIAN SNAPPER / 37.0
Beer battered saddle tail snapper, saltbush fries, charred lemon, fingerlime tartare, garden salad

CALAMARI / 30.0
Seaweed flakes, crispy garlic rice, fermented blood lime & coriander kewpie, charred corn & tomato salsa, micro herbs, lemon

FRIED CHICKEN BURGER / 28.0
Strawberry gum glazed fried chicken, daikon raddish, oak lettuce, sliced onion, provolone cheese, milk bun, sweet onion sauce, shoestring fries

SUPER SALAD / 25.0 / + chicken 8.0 + egg 4.0 + salmon 8.0
Shredded kale, cherry tomatoes, black beans, charred corn, sunrise lime dressing, puffed black rice, shaved ricotta, lime

LOBSTER & BUG ROLL / 36.0
Brioche roll, bush tomato infused bug & lobster, sunrise lime kewpie, dill & chives, lemon, sturgeon caviar, shoestring fries

STEAK SANDWICH / 35.0
Black angus, chimichurri, provolone cheese, grilled onion, shaved iceberg lettuce, shoestring fries, truffle kewpie

PORK BELLY SLIDERS (3) / 29.0 / + add an extra slider 9.0
Mango glazed pork belly, iceberg lettuce, pineapple relish, lemongrass & chive kewpie, pickles, brioche rolls

AUSTRALIAN GRAZING FOR 2 / 89.0 / add 2 glasses of Prosecco 12.0
De palma salumi, borgo capocollo, shepherds whey blue cheese, king island brie, toasted bread, Toolunka Creek mixed olives, Vyvian's honeycomb, pate, lavosh, dips with a native twist

DAILY TOASTIES WITH FRIES / 20.0 (Ask our friendly wait staff for availability)
Rueben - lemon myrtle sauerkraut, pastrami, zucchini pickles, bush tomato aioli, smoked cheddar

Roast chicken - truffle, pickled onion, dill, frico maasdam, aioli

Roast pumpkin - tomato pesto, sundried tomato, spinach, onion / **VGO**

Croissant - smoked ham, cheese, tomato / **12.0**

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 RANGES TEA / 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

bushland blush / hibiscus high country / desert spritz / outback old school

SPARKLING

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

WHITE

Airlie Bank White Pinot Noir, Yarra Valley, Vic / G 14.0 / B 54.0

Medhurst Estate Chardonnay, Gruyere, Vic / G 15.0 / B 58.0

ROSÉ

Tokar Estate Rosé, Yarra Valley, Vic / G 14.0 / B 54.0

RED

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

Tokar Estate Cabernet Sauvignon, Yarra Valley, Vic / G 15.0 / B 58.0

BEER / 12.0

Hop Hen Lilydale Lager

Hargreaves Hill Pale Ale

Hop Hen Smoked Porter

Beereratne Victorian Pilsner

CIDER / 12.0

Coldstream Apple, Mint & Lime 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