



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

**GARDEN GRANOLA / 26.0**

Chocolate flower pot, lemon myrtle 'moss', chocolate coconut yoghurt, white chocolate bees, desert lime gel, seasonal fruit, granola mix

**SMASHED AVOCADO / 28.0 / VG / + haloumi 7.0 + egg 4.0 + hash brown 9.0**

Toasted bagel, zucchini & corn fritter, smashed avo, sundried tomato hommus, salt baked beetroot, herb slaw

**EGGS BENEDICT / 32.0 / VGO / + hash brown 9.0**

Toasted foccacia, poached eggs, pulled beef brisket, native thyme & paprika hollandaise, spinach, chimchurri, pineapple salsa

**CHILLI PRAWN SCRAM / 34.0 / VGO**

Folded chive & chilli eggs, nduja, grilled prawns, aubergine & chilli pickle, Giddy-up chilli parmesan sourdough, hot honey, black sesame, herb slaw

**BRUNCH SALAD / 26.0 / VGO / + egg 4.0**

Bacon, haloumi, shredded kale, broccolini, quinoa & brown rice, maple & mustard dressing, ¼ avocado, lemon

**EGGS ON TOAST / 15.0 / VG**

Eggs your way, sourdough, relish or butter

**BREAKFAST EXTRAS**

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

**CRÈME BRÛLÉE TART / 22.0**

Lemon myrtle crème brûlée, wattleseed shortbread crumb, rhubarb & mixed berry gel, macadamia custard, seasonal berries

**BAKED BARRAMUNDI / 36.0**

Baked barramundi, pumpkin puree, leek, charred broccolini, black garlic & lemon butter sauce, dill oil, native mixed herb crumb

**ORECCHIETTE PASTA / VG / 26.0 / + chicken 8.0**

Native thyme & mushroom ragu, shaved parmesan, dill oil, confit cherry tomato, native mixed herb crumb, fried basil

**ANGUS BEEF BURGER / 28.0**

Angus beef patty, tasty cheese, green tomato relish, onion, zucchini dill pickles, fries, smoked pepperberry mayo

**CHICKEN CAESAR / 24.0 / + egg 4.0**

Crumbed chicken schnitzel, shaved parmesan, anchovy & saltbush dressing, sliced cos, pancetta, sourdough croutons, lemon

**BAKED BRIE / VG / 24.0**

Baked brie, truffle oil, honeycomb, poached fig, green tomato relish, native thyme candied macadamia, Giddy-up sourdough

**LAKSA / 26.0 / VG V / + chicken 8.0 / + egg 4.0 / + prawn 8.0**

Udon noodles, shitake dumplings (3), laksa coconut broth, bean shoots, coriander, bok choy, green chilli, spring onion, tofu, toasted coconut

**ROAST DUCK LEG / 40.0**

Confit duck leg, pumpkin puree, pomegranate & red wine jus, heirloom carrots, charred brussel sprouts

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

**Pulled pork** - kimchi, maasdam cheese, pickled onion

**Roast chicken** - sundried tomato, pickled onion, maasdam cheese, spinach

**Mushroom** - mixed mushroom, pesto, maasdam cheese, zucchini pickles / VGO

**Tuna Melt** - kewpie mayo, sriracha, maasdam cheese, chives, shaved parmesan, red onion

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

## COFFEE - 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

Bundaberg Ginger Beer / 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

---

## 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

+ macadamia butter / 2.0

+ Kookaberry Farm jam / 1.5

+ cream / 1.5