



FRUIT TOAST / 15.0 / VG

served with Kookaberry Farm jam, macadamia butter

EGGS ON TOAST / 16.0 / VG

Eggs your way, sourdough, relish or butter - add your sides...

BREAKFAST EXTRAS

- | | |
|-----------------------------|-----------------------------------|
| + Precinct GF bread / 4.5 | + chorizo / 8.0 |
| + smoked salmon / 9.0 | + native basil tomatoes (2) / 8.0 |
| + avocado / 6.5 | + grilled chicken / 9.0 |
| + sautéed spinach / 6.0 | + native thyme hash brown / 9.5 |
| + garlic mushrooms / 6.5 | + poached or fried egg / 4.5 |
| + halloumi / 8.0 | + house-made baked beans / 8.0 |
| + goat cheese / 8.0 | + hollandaise / 5.0 |
| + bacon / 8.0 | + relish / 3.0 |
| + Kookaberry Farm jam / 3.5 | + Coppertree Farms butter / 1.5 |
| | + 2 slices of sourdough / 9.0 |

BANANA BREAD / 22.0 / VG

Pistachio lemon myrtle mascarpone, bee pollen, mixed berry gel, dried rhubarb, poached apple, oat crumble, kakadu orange curd

SMASHED AVOCADO / 29.0 / VO VGO / + halloumi 8.0 + egg 4.5 + hash brown 9.5

Lemon aspen smashed avocado, grapefruit balsamic reduction, baby burrata, medley tomato, crispy prosciutto crumb, sundried tomato, beetroot dust, Giddy-up lemon myrtle sourdough,

EGGS BENEDICT / 34.0 / VGO / + hash brown 9.5

Poached eggs, crispy native thyme potato, lemon myrtle brown butter hollandaise, pulled brisket, spinach, whipped beetroot & smoked goats cheese, Giddy-up native basil sourdough

PORRIDGE / 26.0 / V VGO

Lemon myrtle porridge, poached fig, rhubarb, pear, raspberry & strawberry gum pearls, dried raspberry

BACON & EGG ROLL / 21.0

Brioche roll, fried egg, bacon, cheese, tomato relish, curry myrtle kewpie

BAKED PEACH HOTCAKE / 26.0 / VG

Macadamia ice-cream, cinnamon myrtle peach hotcake, nashi pear, seasonal fruit, persian floss, oat crumble, dried fruit, lemon myrtle maple

LAMB SHOULDER FOR 2 (approx. 25 minutes) / 89.0

Saltbush lamb shoulder, duck fat kipflers, parmesan & salsa verde, red wine & wattleseed jus, broccolini

PORK BELLY / 29.0

Kunzea & mountain pepper pork belly, carrot, coriander & green papaya slaw, sweet fish sauce, pickled bullhorn, pear

CALAMARI / 28.0

Saltbush calamari, charred lemon, finger lime aioli, corn & tomato salsa

TORTELLINI / 27.0

Beef tortellini, lemon & black garlic cream sauce, native thyme & basil oil, shaved parmesan

SPICY COCONUT LAKSA / 26.0 / VGO VO / + chicken 9.0

Udon noodle, shiitake dumplings (3), chilli oil, poached egg, bok choy, green chilli, fried onion

BEEF SCHNITZEL / 32.0

Beef schnitzel, crispy pancetta, dill potato salad, fennel & blood orange slaw, lemon, fries, mushroom gravy

POUTINE - FRIES, TASTY CHEESE, GRAVY / 16.0

TRUFFLE FRIES / 18.0 / VG

BUSH TOMATO FRIES / 14.0 / VG VO

CROISSANT - ham, cheese, tomato / 14.0

DAILY TOASTIES WITH FRIES / 24.0 (Ask our friendly wait staff for availability)

Roast chicken

Chicken, truffle & tarragon aioli, maasdam cheese, onion, chives & cornichons

Grilled veg

Grilled mixed veg, sundried tomato, vegan basil pesto, vegan cheese / **VGO V**

Meatballs

Native thyme pork & beef meatballs, basil pesto, maasdam cheese, shaved parmesan, confit garlic aioli

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 - 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

+ honey / 0.5

+ extra shot / macadamia / hazelnut / caramel / vanilla / 0.6

+ 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 / 2.5

ARTISAN LOOSE LEAF TEA / 6.0

earl grey / english breakfast

SOUTHERN LIGHT HERBS LOOSE LEAF TEA / 6.5

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

SELECTION OF CAKES & PASTRIES AVAILABLE - see our cake display cabinet

COLD DRINKS

iced long black / 6.5

iced latte / iced chai / 7.0

iced matcha: strawberry / blueberry / mango / 9.5 / + ice cream / 10.5

iced coffee / iced mocha / iced chocolate / served with ice cream / 9.5

Coke / Coke no sugar / lemonade / lemon, lime bitters / 6.5

Olinda Spring Water 350ml - Sparkling / Still / 7.0

Bundaberg Ginger Beer / 6.5

YARRA VALLEY JUICES / 7.0

Ask our friendly staff for available flavours

KIDS JUICE BOX / 4.5

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

Grapefruit + Lemon Aspen - zesty, tart citrus with dry refreshing finish

WATTLESEED SCONES / VG / 20.0

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

LEMON MYRTLE SCONES / VG / 20.0

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

EXTRAS

+ Marvick Farm desert lime marmalade / 3.0 + macadamia butter / 2.0

+ Kookaberry Farm jam / 3.0 + cream / 1.5