

Paperbark Café

ALL DAY MENU

8.30am to 3.00pm weekdays / 8.30am to 3.30pm weekends

No split bills during weekends and busy periods

v - vegetarian gf - gluten free vo – vegan option dfo – dairy free option

Toasted sourdough or fruit loaf with Yarra Valley jam and macadamia butter (v)	11.90	Soup – house made served with toasted sourdough	13.90
Paperbark breakfast with eggs (poached or scrambled), toast, bacon, chorizo, native basil mushrooms, roasted tomatoes, spinach and a tomato-capsicum relish	24.90	Spanish omelette filled with warrigal greens, asparagus, potato and mozzarella served with a garden salad and smoked tomato relish (v gf)	21.90
French toast with chocolate mascarpone, quandong and strawberry coulis, rosella maple syrup and finger lime meringue (v)	21.90	Pan seared salmon with smashed pea and ricotta, carrot crisp's, green beans, grilled baby gem lettuce and native river mint vinaigrette (gf)	26.90
Paperbark nourish bowl quinoa, avocado, radish, broccoli, alfalfa sprouts, sundried tomato hummus, macadamia dukkah, pepperberry dressing and a poached egg (v gf vo)	21.90	Slow cooked brisket burger served in a beetroot brioche bun with slaw, pickled muntries, pepperberry bbq sauce and a side of sweet potato fries with aioli	23.90
Free range eggs (poached or scrambled) on toasted sourdough with tomato-capsicum relish. Extras available - see below.	12.90	Mexican bowl lemon aspen and cajun spiced chicken breast with brown rice, charred corn, avocado, black beans, pickled jalapeno, green goddess sauce and salsa morita (gf)	23.90
Extras:		Native herb calamari with zucchini noodles, roasted capsicum, spring onions, finger lime aioli and bush tomato harissa sauce (gf)	23.90
roasted tomatoes	2.90		
spinach	2.90		
chorizo	3.90		
smoked salmon	4.90		
gf bread available			
mushrooms	3.90		
avocado	3.90		
bacon	3.90		
fetta cheese	3.90		

SIDES

Caprese salad assorted seasonal tomatoes with buffalo mozzarella, native basil olive oil, quandong in balsamic reduction (v gf)	14.90
Sweet potato chips with sea parsley and parmesan seasoning, aioli and chilli jam (v gf)	9.90

BEVERAGES

cappuccino	4.00	chai latte	5.00
flat white	4.00	golden turmeric latte	5.00
café latte	4.00	hot chocolate	4.80
long black	3.80	iced coffee	6.00
short black	3.00	iced chocolate	6.00
long macchiato	3.80	iced chai	6.00
short macchiato	3.80	iced mocha	6.00
mocha	5.00	babycino	1.50
		Extras...	
bonsoy	80¢	lactose free milk	80¢
decaf	60¢	milklab almond milk	80¢
extra shot	50¢	hazelnut syrup	\$1 extra
mug	\$1 extra	macadamia syrup	\$1 extra
looseleaf tea	4.90		
earl grey			
english breakfast			
bush billy blended with eucalyptus leaves			
organic chai - black tea, aniseed, cardamom, cinnamon, cloves, ginger & liquorice			
herbal infusions	4.90		
peppermint - an infusion of mentha piperita			
lemon myrtle - an infusion of backhousia citriodora			
linger - lemon balm, lemon myrtle, ginger & lemon peel			
spiced wattleseed - roasted wattleseed, hawthorn berries, chicory, ginger & cinnamon			
Australian green tea - lemon myrtle, strawberry gum, spearmint & chamomile			
wild lemongrass & ginger tea - lemongrass, native lemongrass, ginger & lemon myrtle			

All our herbal
infusions are
Australian certified
organic

Softs	5.0	Noah's Creative Juices	5.0
cola		valencia orange	
lemon		fresh crushed apple	
grapefruit		apple, peach, kiwi, mango & lime	
gingerbeer		apple, guava, b/currant, s/berry, b/berry	
blood orange			
lemon lime bitters			
sparkling mineral water		spring water	3.5
		mineral water 750ml	7.5

SWEET TREATS

Please make selection from our cake display.

cakes	8.0	sweet muffins	6.9
cookies	3.9	slices	5.9
savoury muffin with relish & butter	9.9	vanilla slice	8.0

SCONES 12.9

Wattleseed - subtle coffee, chocolate, hazelnut flavour

Served with cream, Yarra Valley jam and house-made macadamia butter

Lemon Myrtle - aromatic lemongrass, lime & lemon flavour

Served with cream, wild desert lime marmalade and house-made macadamia butter