

Paperbark Café

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

No split bills during weekends and busy periods

10% surcharge applies on public holidays

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**

Paperbark breakfast with eggs (poached or scrambled), toast, bacon, chorizo, native basil mushrooms, roasted tomatoes, spinach and a tomato-capsicum relish **24.90**

French toast with cinnamon myrtle poached pear, macadamia praline crumble, lemon curd, native river mint and rosella maple syrup (v) **21.90**

Maple glazed macadamia baked pumpkin on a bed of lentils and roquette with beetroot hummus, whipped finger lime fetta and crispy kale (v gf vo dfo) **21.90**

Eggs benedict with native spiced pulled pork, chipotle hollandaise, pickled muntries, slaw and sesame seeds served on turkish bread **22.90**

Free range eggs (poached or scrambled) on toasted sourdough with tomato-capsicum relish. Extras available - see below. **12.90**

Extras:	roasted tomatoes	2.90	mushrooms	3.90
	spinach	2.90	avocado	3.90
	chorizo	3.90	bacon	3.90
	smoked salmon	4.90	fetta cheese	3.90
	hollandaise	3.90	gf bread available	

Soup – house made served with toasted sourdough **13.90**

House made ricotta gnocchi with mixed yarra valley mushrooms, warrigal greens, broad beans, truffle oil, native herb crumb and pecorino cheese (v gf) **23.90**

Fish of the Day – see specials board

Slow cooked beef and bush tomato wrapped in crispy filo pastry served with garden salad and a green pickle tomato relish **22.90**

Grazing board serves 2 – a seasonal selection of local ingredients including cheese, meats, pickles and preserves served with a walnut, fig and honey baguette **38.90**

Korean fried chicken burger in a matcha brioche bun with sticky pepper-berry Korean bbq sauce, kimchi slaw and spring onions served with a side of sweet potato fries and kewpie mayo **23.90**

Native herb parmesan calamari with corn purée, charred broccoli, lime, salsa verde, pickled chilli, baby cos and finger lime aioli (gf) **24.90**

SIDES

Baked cauliflower – shawarma and saltbush spiced baked cauliflower served with quinoa and mojo sauce (v gf) **10.90**

Garden salad – tomato, cucumber, onion, carrot, cabbage and mixed lettuce with pepperberry dressing (v gf) **9.90**

Sweet potato fries with sea parsley and parmesan seasoning, aioli and chilli jam (v gf) **9.90**