

Kuranga native nursery and

paperbark café

breakfast

daily 8.30am to 11.30am

Gluten free bread available Free range eggs used

- Toasted **sourdough** or **fruit loaf** with Yarra Valley jam and macadamia butter v 10.90
- Brioche french toast** served with a mandarin, quandong and wattleseed compote, pepitas and double cream v 18.90
- Paperbark breakfast** with eggs (poached or scrambled), toast, bacon, native basil mushrooms, spinach, chorizo and roasted tomatoes with a tomato-capsicum relish 24.90
- Panfried sea parsley and **garlic mushrooms** stacked on sourdough with spinach, goats cheese, onion jam and a tomato-capsicum relish v 19.90
- Cinnamon myrtle **porridge** served with muntries and topped with grilled banana, toasted flaked almonds and a rosella infused maple syrup v 13.90
- Roasted **sweet potato** served with poached eggs, spinach, bacon & green tomato pickle gf 21.90
- Breakfast burger** with roasted pork belly, egg, spinach, tomato, cheese, native lime aioli and aniseed myrtle onion jam 19.90
- Free range eggs** (poached or scrambled) on toasted sourdough with tomato-capsicum relish 12.90
Extras available - see below.

Extras:	spinach	2.90	mushrooms	3.90
	bacon	3.90	chorizo	3.90
	roasted tomatoes	2.90	gluten free bread available	



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lunch

weekdays - 11.30am to 3.00pm



weekends - 11.30am to 3.30pm

Soup - served with toasted local sourdough bread		12.90
Panfried lamb's fry & bacon served on potato mash, buttery brussel sprouts & a red wine & onion pepperberry jus	gf	22.90
Roasted beetroot & muntries risotto with spinach, goats cheese & finished with balsamic & wattleseed drizzle	gf v	22.90
Drovers dream grilled chicken burger layered with chargrilled vegetables, greens & native lime aioli with a side of hand-cut wedges		23.90
Grazing platter - a seasonal changing selection of local ingredients including cheese, meats, pickles, preserves & native flavoured house-baked bread (serves 2) (vegetarian option available)		32.90
Mountain pepper beef & mushroom hotpot cooked in Yarra Valley red wine & served with toasted sourdough		21.90
Paperbark Toasties		
➤ Brie, ham, greens, pickles and pepperberry mustard aioli on sunflower sourdough served with garden salad		17.90
➤ Tomato, vintage tasty cheese, aniseed myrtle onion jam & greens on sunflower sourdough served with garden salad	v	17.90
Mountain pepper & saltbush calamari served on a potato, brussel sprout, crispy bacon & spinach salad finished with native lime aioli	gf	22.90
Roast pork belly served on sweet potato mash with a quandong applesauce & a fennel, roquette & red onion salad		23.90
Fish of the day - see our Specials Board		24.90
Warm chargrilled vegetable salad tossed with roasted leek, haloumi & spinach, finished with a balsamic & wattleseed drizzle & flaked almonds	gf v	21.90
Seafood, vegetable & saltbush garam masala curry served with steamed rice & pappadums	gf	21.90
Native basil layered vegetable slice finished with a macadamia crumble & a roquette, red onion & parmesan salad	gf v	19.90
Chicken, leek, macadamia & lemon myrtle pie served with relish & salad		18.90
House-made ricotta & aniseed myrtle gnocchi tossed with slow cooked pork ragout, spinach, fennel & parmesan	gf	23.90





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beverages

cappuccino	4.00	chai latte	4.80
flat white	4.00	golden turmeric latte	4.80
café latte	4.00	hot chocolate	4.80
long black	3.80	iced coffee	5.90
short black	3.00	iced chocolate	5.90
long macchiato	3.80	iced chai	5.90
short macchiato	3.80	iced mocha	5.90
mocha	4.80	babycino	1.50

Extras...

bonsoy	80¢	lactose free milk	80¢
decaf	60¢	milklab almond milk	80¢
extra shot	50¢	mugs	\$1 extra
hazelnut syrup	\$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



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beverages

	glass	bottle
WHITE		
Punt Road chardonnay	9.0	36
Bulong Estate sauvignon blanc	9.0	36
Innocent Bystander pinot gris	9.0	36
Airlie Bank Punt Road cuvée sparkling	9.5	36
De Bortoli moscato (piccolo 200ml)	10.0	-
RED		
Cheery Giant cabernet sauvignon 2014	9.0	36
Cherry Giant pinot noir 2015	9.0	36
Sir Paz Estate shiraz 2012	9.5	36
Bulong Estate cab/merlot	9.0	36
Sir Paz Estate rosé	9.0	36
BEER		
Cascade Light	7.0	
Hargreaves Hill Pale Ale	8.0	
Hargreaves Hill ESB (extra special bitter)	8.0	
Hargreaves Hill IPA (India Pale Ale)	8.0	
Coldstream Brewery Golden Ale	8.0	
Napoleone Lager	8.0	
CIDERS		
Coldstream Brewery apple cider	9.0	
Napoleone pear cider	9.0	





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flavoured mineral waters	4.9	noah's creative bottled juices	4.9
lime		fresh crushed apple	
lemon		apple, peach, kiwi, mango & lime	
blood orange		valencia orange	
raspberry & cranberry		apple, guava, b/currant, s/berry, b/berry	
pineapple			
sparkling H ² O		spring water	3.5
lemon lime bitters			
gingerbeer		san pellegrino 750ml	7.5

sweet treats

Please make selection from our cake display.

cakes	8.0	sweet muffins	6.5
cookies	3.9	slices	5.9
savoury muffin with relish & butter	7.9	vanilla slice	8.0

scones 9.9

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



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kids

available to children aged 12 years and under

Breakfast - \$10

8.30am-11.30am

Served with apple or apple & blackcurrant juice and a treat

scrambled egg with bacon on toast
crepe with maple syrup and ice cream
toast with butter and vegemite or jam

Lunch - \$12

11.30am-3.00pm

Served with apple or apple & blackcurrant juice, salad, fresh fruit and a treat

grilled chicken tenders with tomato sauce (gluten free)
'pizza slab' - ham, cheese and tomato
ham and cheese toasted sandwich*
cheese burger

* gluten free bread available upon request

Drinks

babycino	\$1.00
hot chocolate	\$2.50
chocolate milk	\$2.50

Extras

bonsoy	80¢
almond milk	80¢
lactose free milk	80¢