

breakfast

daily 8.30am to 11.30am

Gluten free bread available Free range eggs used

Toasted sourdough or fruit loaf with Yarra Valley iam and macadamia butter (v)

Todsted 30	our dought of fruit loan	With Farra valid	by Jam and macadamia i	Julier (V)	11.50
	almon and scramble to and pepperberry cr		t with warrigal greens, a	vocado, cherry	21.90
The second secon		**	rambled), toast, bacon, r toes with a tomato-capsi		24.90
			marinated fetta, broccoli d egg and native dukkah		21.90
	with lemon aspen poad blueberry gel (v)	ched pear, salte	d macadamia crumble, r	nuntries, grape	18.90
	fles with apple and cin ne cheese and a rosell		fresh berries, quandongs (v)	s, strawberry	19.90
_	e eggs (poached or so able - see below.	crambled) on to	asted sourdough with tor	mato-capsicum relish	12.90
Extras:	roasted tomatoes spinach	2.90 2.90	mushrooms avocado	3.90 3.90	

bacon



11.90

3.90

chorizo

gluten free bread available

3.90



lunch

weekdays - 11.45am to 3.00pm weekends - 11.45am to 3.30pm



Soup – served with local toasted sourdough bread	12.90
Nourish bowl – beetroot hummus with quinoa, marinated fetta, broccolini, roquette, avocado and alfalfa sprouts topped with poached egg and native dukkah spice (v gf vo dfo)	21.90
Steamed bao buns with slow cooked pork, pickled cucumber, pepperberry hoisin, sriracha and asian salad	23.90
Sausage and fennel rigatoni pasta tossed through warrigal greens, mountain black pepper and parmesan	22.90
Grazing platter – a seasonal selection of local ingredients including cheese, meats, pickles, preserves with walnut fig and honey baguette and native oil (serves 2) (vo)	32.90
Fish of the day: see our specials board	26.90
Thai beef salad with rice noodles, crispy shallots, coriander, chilli, finger lime and ginger topped with macadamia nuts (gf)	23.90
Paperbark Pitas	
Warmed pita bread with beetroot hummus, native rivermint tzatziki, pickled shallots served with sweet potato chips and greek salad with the choice of:	
 House-made native spiced falafels (v dfo) Lemon aspen marinated chicken (dfo) 	21.90 21.90
Economica deport manuación dinonom (dio)	21.00





small side plates



weekdays - 11.45am to 3.00pm weekends - 11.45am to 3.30pm

Chicken tostada with smashed avocado, pico de gallo, paprika aioli and bush tomato chilli salt (gf)	12.90
Mushroom and native thyme arancini balls stuffed with monterey jack cheese and garnished with roasted capsicum drizzle (v)	12.90
Drover's dream spiced lamb koftas with native rivermint tzatziki (gf dfo)	12.90
Patatas bravas - triple cooked potato with spiced red sauce and native lime aioli (v gf)	11.90
Saltbush and mountain pepper calamari with kewpie mayo, tomato-capsicum relish and a fennel, cucumber and dill salad (gf)	13.90
Sweet potato chips served with native lime aioli and tomato-capsicum relish (gf v)	9.90
Side of garden salad served with pepperberry dressing (gf v)	9.90



paperbark café

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 ¢	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



paperbark café

beverages

WHITE	glass	bottle
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
Moscato (piccolo) 200ml	9.9	
RED		
Brown Brothers cabernet sauvignon	9.0	36
Airlie Bank pinot noir	9.0	36
Sir Paz Estate shiraz	9.5	36
Bulong Estate cab/merlot	9.0	36
Innocent Bystander pinot noir 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	
CIDERS		
Coldstream Brewery apple cider	9.0	
Napoleone pear cider	9.0	





beverages

Softs	5.0	Noah's creative juices	5.0
cola		valencia orange	
lemon		fresh crushed apple	
grapefruit		apple, peach, kiwi, mango & I	ime
gingerbeer		apple, guava, b/currant, s/berry, b/berry	
blood orange			
lemon lime bitters		spring water	3.5
sparkling mineral water			
		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	7.9	vanilla slice	8.0

scones 10.9

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





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¢

