

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 11.90
- Smoked trout**, poached eggs, smashed avocado on toasted sourdough served with lemon myrtle hollandaise 21.90
- Paperbark breakfast** with eggs (poached or scrambled), toast, bacon, native basil mushrooms, spinach, chorizo and roasted tomatoes with a tomato-capsicum relish 24.90
- Corn and zucchini **fritters** served with smashed avocado, poached eggs, rocket and finished with a tomato and red capsicum salsa v gf 21.90
- Kuranga breakfast **salad** with spinach, bacon, cherry tomatoes, roasted red capsicum, sweet potato, boiled egg and a honey mustard drizzle with a side of toasted house-baked flatbread vo 19.90
- House **granola** served with quandongs and muntries and topped with cinnamon myrtle yoghurt and a drizzle of bush honey vo 13.90
- Bush waffles** served with fresh berries, quandongs, lemon ironbark curd, mascarpone cheese and a rosella maple syrup v 19.90
- Free range eggs** (poached or scrambled) on toasted sourdough with tomato-capsicum relish 12.90  
Extras available - see below.

<b>Extras:</b>	roasted tomatoes	2.90	mushrooms	3.90
	spinach	2.90	avocado	3.90
	chorizo	3.90	bacon	3.90
	gluten free bread available			



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## lunch

weekdays - 11.30am to 3.00pm



weekends - 11.30am to 3.30pm

<b>Soup</b> - served with toasted local sourdough bread		<b>12.90</b>
Corn and zucchini <b>fritters</b> topped with smoked trout, greens, red onion, tomato, fetta and pepperberry dressing	<b>gf</b>	<b>22.90</b>
<b>Fettuccini</b> tossed through with prawns, olives, olive oil & warrigal greens & finished with lemon zest & parmesan	<b>dfo v</b>	<b>23.90</b>
Lemon myrtle grilled fish <b>burger</b> with lettuce, tomato, red onion, pickles, cheese and native lime aioli with a side of wedges	<b>dfo</b>	<b>23.90</b>
<b>Grazing platter</b> - a seasonal selection of local ingredients including cheese, meats, pickles, preserves and native flavoured house-baked bread (serves 2) (vegetarian option available)		<b>32.90</b>
Macadamia <b>satay</b> chicken served with rice and house slaw	<b>dfo gf</b>	<b>22.90</b>
<b>Paperbark Focaccias</b>		
➤ Lemon ironbark chicken with roquette, red onion, smashed avocado and tomato-capsicum relish with cheesy native basil polenta chips		<b>18.90</b>
➤ Eggplant schnitzel with house slaw, pickles and pepperberry aioli served with cheesy native basil polenta chips	<b>v</b>	<b>18.90</b>
Saltbush and mountain pepper spiced <b>calamari</b> on an avocado, broccolini, sugar snap peas, zucchini ribbons and spinach salad finished with bush tomato and capsicum drizzle	<b>gf</b>	<b>22.90</b>
<b>Rolled pork</b> stuffed with muntries, pistachios, semi dried tomatoes served with roasted red onion and sweet potato salad and finished with a bush honey and mustard dressing	<b>dfo gf</b>	<b>24.90</b>
<b>Fish of the day</b> - see our Specials Board		<b>26.90</b>
<b>Roast beetroot salad</b> tossed through roquette, walnuts, apple, red onion and fetta finished with a pepperberry dressing	<b>gf v vo</b>	<b>20.90</b>
<b>Vegetable stack</b> with roasted eggplant, sweet potato, mushroom and capsicum on a bed of roquette finished with smokey capsicum drizzle, goats cheese and pesto	<b>gf v vo</b>	<b>20.90</b>
Bush tomato, mince beef, onion and potato <b>pie</b> served with salad greens and tomato-capsicum relish		<b>18.90</b>
Open <b>steak sandwich</b> with greens, tomato, gruyere, horseradish sour cream, pickled beetroot on sourdough and served with wedges		<b>23.90</b>
Pulled maple, rosemary and saltbush <b>lamb</b> on house-made flatbread served with an heirloom tomato salad and finished with a rivermint yoghurt		<b>23.90</b>





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## 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







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## 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)	9.9	-

### RED

Cheery Giant cabernet sauvignon	9.0	36
Cherry Giant pinot noir	9.0	36
Sir Paz Estate shiraz	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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## beverages

**Parkers – Australian made 5.0**

**lightly sparkling organic drinks**

blood orange

lemon squash

apple with a twist of lime

passionfruit & orange

guava & cranberry

lemon lime bitters

gingerbeer

cola

sparkling mineral water

**noah's creative bottled juices 5.0**

fresh crushed apple

apple, peach, kiwi, mango & lime

valencia orange

apple, guava, b/currant, s/berry, b/berry

**spring water 3.5**

**san pellegrino 750ml 7.5**

## sweet treats

*Please make selection from our cake display.*

cakes 8.0

cookies 3.9

savoury muffin with relish & butter 7.9

sweet muffins 6.9

slices 5.9

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



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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¢