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SOMETHING HOT	SM
Coffee latte, cappucino, long black, flat white, short black, macchiato, magic Bon Soy , Milk Lab Almond, Oat Lactose Free .50	4.2
Hot Chocolate – w marshmallows	4.4
Mocha	4.4
Babycino	2.5
Chai Tea or Chai Latte (Fresh Little Angel Chai Leaves served w honey & your choice of milk)	5
Tea - English breakfast, supreme earl grey, peppermint, chamomile honeydew green, lemongrass & ginger	

SOMETHING COLD

	6.5
4.2	4.6
	5.5
	6
	4.5
	4.5
	5.5
	7
	7
	1.5
	4.2

SMOOTHIES

REG

4.6

4.9

4.9

5.5

4.5

Berry Good For You
blackberry, banana, blackcurrant, blueberry, apple
Just Beet It Detox
beetroot, ginger, pineapple, blueberry, apple
Hulk
mango, kale, lemongrass, banana, chia, pineapple
Acai Punch
acai berries, blueberry, mango, strawberry, apple

BEER & CIDER

	Pure Blonde, James Boags Premium, Cascade Light, Crown Lager		9
	Peroni, Corona		9.5
	On Tap Beer – Cavalier Brewing, Pilsner Lager 4.5% Pale Ale 5% - Derrimut	Schooner	8.5
6.5	Cider - Willie Smith Organic Apple Cider-Tasmania	Schooner	9
4.6			
5.5	WINE LIST	GLASS	BOTTLE
	Sparkling		
6	The Prince NV Sparkling - Pyrenees, VIC	10	39
	Salatin Prosecco, Italy	9	37
	White		
4.5	Green Acres Sauvignon Blanc - Marlborough, NZ	9	37
4.5	Little Vespa Pinot Grigio - King Valley, VIC	8.5	34
5.5	The Prince Chardonnay - Macedon, VIC	9.5	38
7	Little Vespa Moscato - King Valley, VIC	8.5	34
7	Red		
•	The Prince Pinot Noir - Yarra Valley, VIC	10	38

Little Vespa Sangiovese - King Valley, VIC

Arlewood Cab Merlot - Margaret River

The Prince Shiraz, Grampians VIC

8

9

10

34

36

39

<u>Crème</u>

DRINKS

9

Toast	8
Laurent Sourdough, multigrain w butter & seasonal spreads	
Laurent Fruit Toast served	(
w berry jam & mascarpone	
Gluten Free - 8.00	
The Bacon & Egg Roll fried eggs, bacon, bbq sauce, toasted Turkish bread	1
House Granola (V) 17.9 yoghurt panacotta, seasonal fruits, organic honey, nuts & seeds	
Chilli Scramble smoked bacon, crispy shallots, sriracha, aged parmesa tomato, toast	18 an,
Buttermilk Pancakes (V) seasonal berries, meringue crumble, berry compote, crème fraiche, almonds & maple	20
Smashed Avocado (V)	18
beetroot hummus, poached eggs, soft herbs, feta, house dukkha, toasted sourdough	
Modern Paleo (G) (V)	21
chargrilled broccolini, honey roasted pumpkin,	
smashed avocado, poached eggs, mixed nuts, seeds, lemon & tahini dressing	
Moroccan Eggs (V)	2
hummus, avocado, hazelnut spice, eggs, walnut +parsley+chilli relish, turkish bread	
Folded Omelette (V)	2
roast pumpkin, sage, mushrooms, broccolini, pine nuts, chilli oil, toast	
Fritters (V)	20
sweet potato & zucchini fritters, halloumi, mixed greens, saffron yoghurt, soft herbs	
ALLERGENS: ATTENTION CUSTOMERS WITH FOOD ALLERGIES. PLEASE BE AWARE THAT OUR FOOD MAY CONTA	

15% surcharge is applicable on puclic holidays We apologise no changes to the menu during busy times





BREAKFAST

Eggs Benedict poached eggs, spinach, hollandaise, toasted crumpet (choice of bacon, salmon or ham)	19.9
Full English Breakfast chargrilled sausage, spinach, smoked bacon, wild mushrooms, marinated tomato, poached eggs, toasted sourdough	22.9
Big Breakfast Board scrambled eggs, bacon, house hash brown, chorizo, smashed avocado, roast tomato, toasted sourdough, side of granola with seasonal fruits, panacotta	23.9
Eggs on Toast scrambled, poached or fried on toast	10.9
Add Sides tomato/ mushroom/ spinach/ extra egg / toast avocado/ hashbrown/ bacon/ chorizo/ salmon/ haloumi	4.5

Gluten Free Toast - 2.5



CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH, SHELLFISH OR WHEAT





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TOASTED SANDWICHES & SNACKS & SIDES WRAPS - TILL 3PM

Porterhouse Steak Sandwich caramelised onion, melted cheese, tomato, lettuce, smokey BBQ mayo, side of sweet potato chips	19.9
Portuguese Chicken Club Sandwich grilled chicken, bacon, tomato, lettuce, peri peri mayo	19.9
Lamb Kebab Wrap marinated lamb, lettuce, tomato, capsicum, onion, tzatzi	16.9 ki
Crispy Chicken & Mixed Slaw Wrap buttermilk fried chicken, soft cheese, chipotle aioli	15.9
Falafel Wrap(VG) house falafel, parsley, lettuce, tomato, cucumber, tahini sauce	14.9

BURGERS

(All served with rosemary salted crispy chips)

Double Double Burger 2 wagyu beef patties, american cheese, bacon, grilled onion, ketchup	22.9
Classic Cheese Burger wagyu beef, pickles, cheese, lettuce, tomato, ketchup	19.9
Chicky Bae crispy southern fried chicken fillet, slaw, melted cheese, sriracha mayo	20.9
Fish Burger barramundi fillet, mixed slaw, melted cheese, tartare	20.9
Aussie As wagyu beef, smoked bacon, melted cheese, grilled pineapple, lettuce, tomato, beetroot & tomato sauce	21.9
Shrooms Burger (V) crumbed field mushroom, haloumi, tomato relish, aioli, caramelised onion, lettuce.	19.9

SOMETHING SWEET

Please see our daily selection of freshly baked cakes, individual's petit fours & slices

Rosemary Salted Crispy Chips	11.9
Crumbed Egg Plant Chips sea salt & balsamic mayo	15.9
Chilli Salted Calamari lemon tartare & Asian slaw salad	17.9
Sweet Potato Wedges sour cream & sweet chilli dip	14.9
Nachos sour cream, salsa, guacamole, melted cheese Add wagyu beef or chicken \$5	17.9

GOOD TIM

LITTLE ONES UNDER 12

Fried Chicken Tenders W chips	14
Spaghetti with slow cooked fresh tomato sauce	14
Mini Cheese burger & Chips	14
Ham & Pineapple Pizza	14

SALADS

Crème Chicken Salad (GF) lettuce, grilled chicken, tomato, avocado, bacon, balsamic mayo	23.9
Char Grilled Calamari & Mixed Grains (GF) sweet corn, cos lettuce, quinoa, pomegranate, chipotle aioli	24.9
Marinated Lamb & Fetta (G) beetroot, mixed leaves, seeds + spices, balsamic olive oil	23.9
Paleo Salad (VG, GF) roasted cauliflower, pumpkin, crispy kale, toasted coconut, dukkah, lemon & olive oil. Add chicken/ fish \$6	20.9

PIZZA

(Gluten FREE Base +\$2)

Classic Margarita (V) italian herbs, napoli, fresh basil, mozzarella	16.9
Spiced Lamb Pizza	22.9
roasted capsicum, caramelised onion, feta, oregano, garlic olive oil base, tzatziki, mozzarella	
Peri Peri Chicken	21.9
grilled chicken, roasted capsicum, caramelized onion, mushrooms, mozzarella, peri peri sauce	
Hot Mama	20.9
hot salami, napoli, flame fired peppers, cherry tomatoes, mozzarella, chilli flakes	
V Me * (VE)	19.9
garlic oil, capsicum, roast pumpkin, cherry tomatoes & basil	
Garlic Prawn	22.9
marinated prawn, cherry tomato, feta, garlic olive oil base, mozzarella, basil	
Tropiciosa	19.9
ham, mushrooms, napoli, olives, pineapple, mozzarella	
Garlic & Cheese	15.9
Garlic, oregano, mozzarella	

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LUNCH & DINNER FROM 11.30AM

PASTA & RISOTTO

Wild Mushroom + Chicken Risotto (G) fresh parsley, mixed herbs, spices & aged parmesan	24.9
Crispy Skinned Barramundi + Saffron Risotto (GF) charred broccolini, citrus jus, grilled lemon, crispy kale, pecorino	25.9
Seafood Linguini	25.9
mussels, prawns, calamari, scallops, cherry tomatoes fre lemon, seared off with white wine, butter	esh
Gnocchi with Brown Butter & Sage (V) roasted pumpkin, semi dried tomatoes, baby spinach, to pinenuts, sage + brown butter (add pan seared Chicke	
Carbonara spaghetti, bacon, herb, spring onion, creamy sauce	23.9
MAINS	
Open Lamb Souvlaki	28.9
chargrilled marinated lamb skewers, greek salad, tzatziki on toasted pita bread, & rosemary	

salted crispy chips Herb Crumbed Chicken Parmigiana 25.9 crispy pancetta, melted mozzarella, tomato sugo, garden salad & rosemary salted chips Middle Eastern Chicken (GF) 28.9 quinoa, wild rice, beetroot, fetta, saffron yoghurt, spinach + toasted almonds Seafood Board 31.9 crispy skin barramundi fillet, chilli salted calamari, chargrilled scallop with sweet potato puree, crumbed prawns, tartare, salad & rosemary salted chips **Char Grilled Steaks** 34.9 all served w sweet potato wedges, salad & your choice of sauce - red wine jus, mushroom or herbed butter 300g Porterhouse

450g T Bone