



BREAKFAST & BRUNCH

8AM UNTIL 3PM

FRUIT TOAST

With a selection of jam lady jams. (V)(VGO) \$9.5

GRANOLA

Natural Greek yoghurt, mulberry granola, pomegranate, blueberries, chia seeds & passionfruit. (GF)(V) \$12

EGGS ON TOAST

Free range eggs cooked poached or fried, served on your choice of Sourdough or Rye. (V)(GFO)(DFO) \$9.5

— want us to Scramble your eggs? Add an extra \$1

— make this meal your own. Check out our add-ons below!

QUINOA & CHIA PORRIDGE

With marsala and cinnamon poached pear, cocoa, pecans & raspberry compote. (GF)(VG)(DF) \$16

BENEDICT

Two poached eggs on a savoury waffle with crispy mojo pork shoulder, fried kale, bearnaise sauce and ash salt. (GFO) \$19

MARROW & TOAST

Truffle roasted bone marrow on Turkish bread, two eggs (fried or poached), grilled mushroom, salsa verde, crispy capers. (GFO) \$19

MIDDLE EAST BEAST

Beetroot hummus, smashed roast pumpkin, dukkah, pomegranate, kale, Persian feta, grilled lemon & laffa toasts. (V)(DFO)(GFO)(VGO) \$18
— add a poached egg \$2



CHAMPS BREAKY

Eggs fried or poached, free range bacon, thyme mushrooms, breakfast sausage, tomatoes, kale, curried beans & ciabatta. (DFO)(GFO) \$22
— want us to Scramble your eggs? Add an extra \$1

WAFFLES

Macerated strawberries, blackberry compote, candied orange, five spice & orange cream, raspberry & lemon balm. (V) \$19

BRIOCHE FRENCH TOAST

Pumpkin brioche, mushroom ragout, whipped thyme ricotta, parmesan crisps & watercress. (V) \$19

ACAI SMOOTHIE BOWL

Natural yoghurt, banana, acai, blueberries, mulberry granola, goji berries, cocoa nibs & coconut. (GF)(V) \$16



- ADD ONS**
- \$5.0 - Free Range Bacon, Potato Rosti, Salmon.
 - \$4.0 - Breakfast Sausage, Mushrooms, Avocado, Béarnaise, Grilled Tomatoes, Persian Feta, Smashed Pumpkin, Curried Beans.
 - \$2 - Free Range Egg(x1), Toast(x1), Sautéed Kale.

BURGERS, WRAPS & SANDWICHES

ALL DAY

STICKY BEEF CHEEK BURGER

On a Matcha bun, chilli & ginger soy glaze, free range bacon, fried shallots, house pickles, slaw, sriracha aioli & fat chips. (DF)(GFO) \$20

SOFT SHELL CRAB BURGER

On a squid ink bun, crispy fried crab, cabbage slaw, dill, radish sprouts, chilli-lime mayo & fat chips. (DF)(GFO) \$20

CHICKEN AND WAFFLE BURGER

Panko crumbed chicken, bacon, ranch aioli, house pickles, cheddar & swiss cheese, rocket & fat chips. (GFO) \$20
— add fried mac & cheese for \$4

TRUFFLED MUSHROOM BURGER

On a beetroot bun, thyme roasted mushroom, truffle mayo, rocket, raw beets, pickled onions, chickpea sprouts, salsa verde & fat chips. (V)(VG)(DF) \$18

LAMB SHOULDER WRAP

Wild rocket, harissa-pesto aioli, fetta, pomegranate, cucumber, pickled onion, North African dukkah & mint on laffa bread. (DFO) \$18

CROQUE MADAME

Smoked ham and 3 cheese béchamel toasted sandwich, fried egg & cornichons. \$14



CUBANOS

Sourdough toasty filled with pork hock, smoked ham, mustard mayo, house pickles, 3 cheeses and crispy parmesan. \$15

SALADS

ALL DAY

SALMON POKE BOWL

Lime-chilli and soy cured salmon, avocado, pickled ginger, radish, edamame, cucumber, pickled carrot on brown rice. (GF)(DF) \$22

SUPER SALAD

Kale, cabbage, carrot, pomegranate, beetroot, pickled onion, radish, edamame, cucumber, charred broccoli, seeds, smoked almonds & cider orange vinaigrette. (GF)(VG)(DF) \$17
— add a poached egg \$2 or cured salmon \$5

SQUID SALAD

Rocket, watercress, radish, sprouts, pickled carrots, cucumber, lychee, grilled lime and mango-chilli mayo. (GF)(DF) \$20

"From the farm paddocks of Victoria, straight to your plate. Support local, eat local."



#PLATFORM3095

DINNER

5PM UNTIL LATE

TAPAS

HOUSE OLIVES

Orange, chilli, garlic and cinnamon infused, served with Rosemary flat bread. (V)(DF)(GFO) \$10

FAIRYTAIL EGGPLANT

Roasted eggplant, Persian fetta, pomegranate and smoked almond dukkah. (GF)(V)(VGO)(DFO) \$12

MAC BOMBS

Fried macaroni, 3 cheese & porcini croquettes with house ranch dipping sauce. (V) \$14

CFC BASKET

Creole fried chicken ribs with sriracha mayo. (GF)(DF) \$14

FAT CHIPS BASKET

Black truffle mayo. (GF)(VG)(DF) \$10

SWEET POTATO CHIPS

Ras el hanout salt, vegan sriracha mayo. (GF)(VG)(DF) \$10

FRIED SQUID

Lemon pepper & sumac crumb, mango-chilli mayo. (GF)(DF) \$14

BLUE TACOS (X2)

Soft shell crab, cabbage slaw, dill & chilli-lime mayo. (GF)(DFO) \$14

OR

Lamb shoulder, pickled cabbage, feta, salsa verde, ranch & coriander. (GF)(DFO) \$14

CHEESE BOARD

Chef Selection of three cheeses, lavosh, rosemary walnuts, quince paste, grapes and house olives. \$28

MAINS

LAMB SHOULDER

250g of Ras el hanout spiced lamb, beetroot hummus, grilled tomato, North African dukkah, fried chickpeas, pomegranate & toasted laffa bread. (DF) \$28

BEEF CHEEK

Chilli-soy, Szechuan & palm sugar glaze, potato mash, grilled spring onion, Asian mushrooms, matcha salt & puffed rice. (GF) \$26

PAPPARDELLE

With creamy mushroom ragu, crispy sage, charcoal croutons & shaved parmigiano. (V) \$22

FARMERS PARMA

Free range crumbed chicken schnitzel topped with Napoli sauce, free range bacon, mozzarella & Persian feta with chips and rocket salad. \$24

MARKET BEEF STEAK

Served with chips or potato mash & a house salad. (GF)(DFO) \$MP — add Black Truffle butter, roasted marrow or mushroom ragout to your steak for \$4



LOCAL IS THE WAY WE ROLL!

We source constantly from the little guy, the farms that don't sell to the over consumers. And we get you the cuts of beef that will make your mouth water. Ask our wait staff what we have sourced for you today.



(GF) - Gluten Free	(V) - Vegetarian
(VG) - Vegan	(DF) - Dairy Free
(GFO) - Gluten Free Option Available \$2.5	
(VGO) - Vegan Option Available	
(VO) - Vegetarian Option Available	
(DFO) - Dairy Free Option Available	

We are not a nut free kitchen and cannot guarantee 100% nut free option, however please notify the staff of any dietary requirements you may have and we will cater for you to the best we can. Thank you.

DESSERTS

BACON CARAMEL POPCORN

Topped with a scoop of vanilla ice-cream, and pecans. \$10

FRIED ICE-CREAM

Honey & macadamia ice-cream crumbed in pistachio & coconut, lychee, matcha-almond soil, toasted coconut & young mint. \$13

If you're feeling something else sweet, check out our cakes, tarts, cookies, muffins and more in the display fridge at the bar.

KID'S CORNER

BREAKFAST & LUNCH

Bacon, egg & cheese roll. \$7

Fruit salad and natural yoghurt. \$6

Waffle with ice-cream & berries. \$8

Vegemite or peanut butter sandwich. \$4

DINNER

Schnitzel with chips and tomato sauce. \$8

Mac and cheese please. \$10



12 Y.O. AND UNDER