

# ALL-DAY BREAKFAST

7:00AM-3:00PM

## BACON & EGGS 19

BACON & EGGS YOUR WAY SERVED WITH TOMATO RELISH AND THICK-CUT ARTISAN SOURDOUGH TOAST ... GFO, DFO  
+ hash brown 4.5

## BIG BREAKFAST 34

HALLOUMI, CHORIZO, BACON, HASH BROWN, CONFIT TOMATOES, FIELD MUSHROOMS, EGGS, TOAST & RELISH ... DFO, DFO  
+ bigger breakfast with fritter & avo 6

## POPPIES PANCAKES 24

BUTTERMILK PANCAKE STACK WITH CARAMEL POPCORN, MAPLE BUTTER, CRISPY BACON, ICE CREAM AND MAPLE SYRUP

## SMASHED AVO 23

SMASHED AVO ON SOURDOUGH WITH CHARGRILLED CORN SALSA, TOASTED ALMONDS AND LEMON LABNEH ... GFO DFO, V  
+ poached egg 3

## OUR CLASSIC BENNY 24

THICK CUT SOURDOUGH TOAST, POACHED EGGS AND BACON & SPINACH WITH HOLLANDAISE ... GFO, DFO  
+ hash brown 4.5 + salmon upgrade 3.00

## THE KETO BENNY 26

CRISPY PORK BELLY, WILTED BABY SPINACH, POACHED EGGS WITH SMOKEY HOLLANDAISE ... GFO, DFO  
+ halloumi 6.00

## PANNA COTTA 22

GREEK YOGHURT PANNA COTTA WITH POACHED RHUBARB & STRAWBERRY COMPOTE, COCONUT ALMOND CINNAMON GRANOLA, STRAWBERRIES AND MICRO MINT ... V, GF

## ZUCCHINI FRITTERS 23

WITH SMASHED AVO, CRUNCHY CHICKPEAS, FINE HERBS ... VG, DFO  
+ POACHED EGG 3.00  
+ FETA 4.00

## RED VELVET WAFFLES 23

RASPBERRY SORBET, VANILLA ICE CREAM, FAIRY FLOSS, DARK CHOCOLATE SAUCE, RASPBERRIES ... V

## THE BRUNCH GNOCCHI 26

FLUFFY PILLOWS OF POTATO GNOCCHI IN A TOMATO ARABI ATTA SAUCE W' CHORIZO SPINACH AND POACHED EGG ... VGO, DFO  
+SOURDOUGH TOAST 3.00

## BREAKFAST BRUSCHETTA 25

HERB AND GARLIC OVEN ROASTED TOMATOES ON CRISPY PUFF PASTRY, FETA WITH AVOCADO WITH A POACHED EGG, BALSAMIC GLAZE AND LEMON ... DFO, VGO, V, GFO  
+BACON 6

## KIDS

LIL PANCAKES 14  
POPCORN CHICKEN & FRIES 15  
KIDS BACON & EGGS 15

# LUNCH SHARES

11:00AM 3:00PM

## ARTISAN BAKED SOURDOUGH 16

WITH HOUSE DIPS ... V

## PARMESAN TRUFFLE FRIES 14

SERVED WITH AIOLI ... V, MG

## KARAAGE CHICKEN 22

WITH LOTUS CHIPS, PICKLED CUCUMBERS AND CHIPOTLE AIOLI ... GF, DF

## ZUCCHINI FLOWERS 24

TEMPURA BATTERED HERBED GOATS CHEESE WITH SALSA VERDE ... GF

## PORK BELLY 23

WITH FERMENTED CHILLI SAUCE AND LOTUS CHIPS .. DF, MG

## WONTON PRAWNS 26

WITH CHILLI CARAMEL DRESSING AND LIME ... DF

## MOROCCAN PUMPKIN SALAD 29

WITH DANISH FETA, POMEGRANATE, ROCKET, SUNDRIED TOMATOES, PICKLED ONION, MIXED HERBS AND SALSA VERDE

## POPCORN CAULIFLOWER 15

SERVED WITH CHIPOTLE AIOLI AND SALSA VERDE ... VGO, V, MG

# LUNCH BURGERS W/FRIES

## CRISPY BUTTERMILK CHICKEN 25

CRISPY BACON ON A SOFT BRIOCHE ROLL WITH MESCLUN, TOMATO, SWISS CHEESE & RANCH

## CHICKEN KARAAGE 24

CHARCOAL BRIOCHE ROLL, KIMCHI SLAW, KARAAGE CHICKEN & BLACK SESAME AIOLI

## FRIED HALLOUMI 23

CHARCOAL BRIOCHE ROLL, TOMATO RELISH, BABY SPINACH, PESTO AIOLI ... V

## COFFEE-RUBBED BEEF BRISKET 22

BRIOCHE ROLL, BACON JAM, CHIPOTLE MAYO, CHEDDAR & SLAW

## ADD ONS

BACON, TWO RASHERS 6  
SALMON 7  
HASH BROWN 4.5  
AVOCADO 5  
MUSHROOMS 5  
THICK CUT SOURDOUGH TOAST 5  
EGGS YOUR WAY 5.5  
ZUCCHINI FRITTER 4.5  
CHORIZO 6  
CONFIT TOMATOES 4.50

EXTRA EGG 3  
SMOKEY HOLLANDAISE 3  
AIOLI 3.00  
TOMATO RELISH 3  
ICE CREAM 3  
TOMATO & BBQ SAUCE 1  
PANCAKE 2.5  
GF TOAST (2) 4  
HALLOUMI 7  
FETA 4

BRUNCH MENU

WE DO OUR BEST TO AVOID CROSS CONTAMINATION, HOWEVER ITS NOT ALWAYS POSSIBLE. CHAT TO US ABOUT ALLERGIES.

15% SURCHARGE ON PUBLIC HOLIDAYS AND SUNDAYS. CREDIT CARD SURCHARGES APPLY - SEE AT COUNTER NO SUBSTITUTIONS ON ITEMS SORRY!

DF - DAIRY FRIENDLY V - VEGETARIAN GF - GLUTEN FRIENDLY VGO - VEGAN OPTION DFO - DAIRY FREE OPTION VG - VEGAN MG - MINIMAL GLUTEN

# BRUNCH DRINKS

## HOT

LATTE, FLAT WHITE, CAP | 5.50  
LONG BLACK | 4.50  
ESPRESSO | 3.5  
MOCHA | 5.5  
DIRTY CHAI | 6.0  
CHAI LATTE | 5.50  
HOT CHOCOLATE | 5.00  
BABYCCINO | 4.00  
ENGLISH BREAKFAST | 5.00  
GREEN TEA | 5.00  
PEPPERMINT TEA | 5.00  
EARLY GREY | 5.00

## COLD

ICED LONG BLACK | 6  
ICED LATTE | 7.20  
ICED DIRTY CHAI | 7.50  
ICED CHAI LATTE | 7.00  
ICED MOCHA W/ ICE CREAM | 8.50  
ICED COFFEE W/ ICE CREAM | 8.50  
ICED CHOCOLATE W/ ICE CREAM | 8.00  
MUG 1.00  
EXTRA SHOT, SYRUPS 0.90  
ALT MILK 0.90

## COLD PRESS JUICES 9

DAILY GREENS  
SUBLIME PINE  
VALENICA ORANGE  
WATERMELON +  
LOVE BEETS

## ORIGIN ICED TEA 7.50

SNEAKY PEACH  
LEMON ZEST  
TROPICAL KISS

## SOFT DRINKS \$5.5

COKE/LEMONADE/COKE ZERO/GINGER BEER/  
GINGER ALE/ LEMON LIME BITTERS/SODA WATER

## MILKSHAKES \$9.00

+ MAKE IT A THICK SHAKE 1.00

STRAWBERRY  
CHOCOLATE  
CARAMEL  
VANILLA

## BUBBLES

DAL ZOTTO PUCINO PROSECCO \$12 | \$55  
VEUVE AMBAL CREMANT DE BOURGOGNE \$105\*  
CHAMPAGNE TAITTINGER CUVÉE PRESTIGE BRUT \$240\*

## WHITE

WINES BY KT 5452 RIESLING | \$14 | \$20 | \$62  
HESKETH REGIONAL SELECTIONS SAUVIGNON BLANC | \$13 | \$18 | \$55  
DOG POINT SAUVIGNON BLANC | \$83\*  
ALOIS LAGEDER CANTINA RIFF PINOT GRIGIO \$16 | \$19 | \$59  
SNAKE & HERRING TOUGH LOVE CHARDONNAY | \$14 | \$20 | \$60  
GIANT STEPS YARRA VALLEY CHARDONNAY \$98\*

## ROSE

GILBERT ROSE FIELD BLEND \$13 | \$17 | \$54  
RAMEAU D'OR GOLDEN BOUGH PROVENCE ROSE \$16 | \$21 | \$75

## RED

STORMY BAY PINOT NOIR \$14 | \$20 | \$62\*  
TWO HANDS GNARLY DUDES SHIRAZ \$15 | \$21 | \$73\*  
HEAD HEART & HOME DRY RED \$13 | \$16 | \$53\*  
POGGIO ANIMA CHIANTI DOCG \$14 | \$17 | \$57\*  
LEEWIN ESTATE PRELUDE CABERNET SAUVIGNON \$89\*  
SERVING SIZES ARE SMALL, LARGE & BOTTLE\*

## BEER & CIDER

CORONA MEXIAN LAGER \$10  
STONE AND WOOD PAC ALE \$13  
GREAT NORTHERN ORIGINAL \$9  
ASAHI SUPER DRY JAPANESE LAGER \$11  
5 SEEDS CRISP APPLE CIDER \$10  
BROOKEVALE GINGER BEER \$15.5

GREAT NORTHERN CRISP (LIGHT OPTION) \$8  
HEAPS NORMAL 0% ALCOHOL QUIET XPA \$9

ROTATING SOURS (ASK OUR STAFF)

## SPRITZ & MIMOSA

### MIMOSA \$16

HOUSE PROSECCO TOPPED WITH ORANGE JUICE

### APEROL SPRITZ \$19

APEROL, RANGE LIFE PROSECCO, SODA, ORANGE SLICES

### ST GERMAIN SPIRTZ \$25

GORDANS GIN, ST GERMAIN ELDER FLOWER LIQUEUR, LIME JUICE AND RANGE LIFE PROSECCO

### LAVENDER LEMON GIN SPRITZ \$23

GIN, LAVENDER SYRUP, LEMON JUICE, BUTTERFLY PEA SYRUP TOPPED UP WITH SPARKLING WATER

FULL SELECTION OF SPIRITS & MORE  
SIGNATURE COCKTAILS AVAILABLE  
IN DRINKS MENU

# DINNER MENU

## FOR THE TABLE

### ARTISAN BAKED SOURDOUGH 16

SERVED WITH HOUSE DIPS ... V

### PARMESAN TRUFFLE FRIES 14

SHOESTRING FRIES SERVED WITH AIOLI ... V

## SMALL SHARES

### ZUCCHINI FLOWERS 23

TEMPURA BATTERED, HERBED GOATS CHEESE WITH SAUCE ...

V

### ARANCINI 22

HOUSE-MADE ARANCINI (ASK OUR STAFF) SERVED WITH AIOLI ... V, GF

### PORK BELLY BITES 22

WITH FERMENTED CHILLI SAUCE AND LOTUS CHIPS ... DF MG

### POPCORN CAULIFLOWER 15

SERVED WITH CHIPOTLE AIOLI AND SALSA VERDE ... VGO, V, MG

### WONTON WRAPPED PRAWNS 26

WITH CHILLI CARAMEL DRESSING AND LIME

### KARRAGE CHICKEN 23

WITH LOTUS CHIPS AND PICKLED CUCUMBERS

### HEIRLOOM ROASTED CARROTS 20

DUKKHA, HONEY, THYME HONEY LABNEH, MICRO HERBS ... VGO, V

### BETROOT INFUSED SALMON GRAVLAX 23

AVOCADO, TOMATO, TERRINE, LIME AIOLI, FINGER LIME PEARLS AND MICRO HERBS

### PAN SEARED SCALLOPS 24

SMOKEY CORN PUREE, CRISPY PROSCIUTTO, SALSA VREDE AND WATERCRESS

### FLASHED FRIED BABY OCTOPUS 25

WITH FERMENTED CHILLI BEAN PASTE & CHAR GRILLED CORN LIME SALSA ... MG

### POPPIES HOUSE CHARCUTERIE BOARD 45

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## LARGE PLATES

### BEEF RAGOUT LINGUINI 32

SLOW BRAISED BEEF RAGOUT IN RICH RED WINE TOMATO BASIL SAUCE, SERVED WITH PARMESAN CRISPS AND MICRO HERBS ... DFO

### PUMPKIN GNOCCHI 29

WITH ROASTED PUMPKIN, SUNDRIED TOMATOES, BABY SPINACH, BASIL PESTO ... VG

### CONFIT DUCK MARYLAND 36

SERVED WITH BLOOD ORANGE REDUCTION, PAN-SEARED GNOCCHI & BROCCOLINI ... GFO

### SEAFOOD LINGUINI 35

PRAWNS, MUSSELS, SCALLOPS, BABY OCTOPUS, WHITE WINE CHERRY TOMATO, CHILLI GARLIC & PARSLEY SAUCE ... DF

### 18-HOUR SLOW BRAISED PORK BELLY 32

PAN-SEARED SCALLOPS, ASIAN HERB SALAD & BRAISED PORK REDUCTION ... DF

### PRAWNS AND SAFFRON RISOTTO 37

CONFIT CHERRY TOMATOES, ZUCCHINI, LEMON, CHIVES ... DFO

### PAN FRIED BARRAMUNDI 35

AROMATIC TOMATO ARRABIATA SAUCE, CAPER BERRIES, GARLIC AND ROSEMARY ROASTED KIPFLER POTATOES, PARSLEY & LEMON ... GF, DF

## FROM THE GRILL

### 300G T-BONE STEAK 35

AUSTRALIAN GRASS FED SERVED WITH LEMON, HERB VINEGARETTE SALSA AND RED WINE JUS

### 250G BEEF STRIPLOIN BLACK ANGUS 33

GRAIN-FED MSA MB 2+ SERVED WITH LEMON, HERB VINEGARETTE SALSA AND RED WINE JUS

### 180G EYE FILLET, GRASS FED 47

QUEENSLAND STEAK, GRASS-FED SERVED WITH LEMON, HERB VINEGARETTE SALSA AND RED WINE JUS

#### TWO SIDES FOR \$12

FRIES, CARROTS, KIPFLER POTATO, SALAD, CORN  
SALSA, KIMCHI SLAW, BROCCOLINI