

EAT

SOURDOUGH / GLUTEN FREE TOAST
FRUIT TOAST / DR MARTY'S CRUMPETS
With butter and your choice of
Vegemite
Rooftop honey
Peanut butter
Mixed berry jam
8

STRAWBERRY CRUMPETS (V)
Dr Marty Crumpets, macerated
strawberries, lemon butter,
squacquerone cheese, hazelnut
crumb, Rooftop Honey
14

HOUSE-MADE GRANOLA (V)
Grapefruit and mandarin
compote, Greek yoghurt, bee
pollen, seasonal fruit
15

PORRIDGE (V)
Dads Oats, rhubarb compote,
mascarpone, candied nuts, cacao
nibs, seasonal fruit
16

EGGS POACHED / FRIED / SCRAMBLED
(V)
Toasted sourdough, tomato and
chilli relish
12

SIDES

Poached egg	2
Tomato & chilli relish	3
Avocado smash	5
Spicy Slow Cooked Beans (VE)	
Fries	
Marinated Yarra Valley feta	
Smoked bacon	
Chorizo	
Halloumi	5.5
Citrus cured salmon	6
Grilled chicken	

ESPRESSO INFUSED FRENCH TOAST (V)
Berry coulis, vanilla
mascarpone, espresso crumb,
chocolate soil, fresh berries
18

SPICY SLOW COOKED BEANS (V)
Black eyed beans, sofrito
sauce, feta & rosemary
cornbread.
15
+ Ham Hock 5

EGGS AND WAFFLE BENEDICT
Smoked pulled pork and cheddar
waffle, poached eggs, chipotle
hollandaise
18

AVOCADO SMASH (V, GFO)
Persian feta, Vegemite dust,
poached egg, bush dukkah, rye
17
+ Bacon 5
+ Halloumi 5.5

WILD MUSHROOMS (GF) (V)
White truffle hummus, polenta
chips, cavolo nero, chilli
pecorino, poached egg
19.50
+ Bacon 5

BEEF BRISKET HASH (GF)
12hr coffee braised brisket,
crispy potatoes, onions,
capsicum, corn, poached egg,
spicy hollandaise
18

PORK NECK ROTI
Fried egg, tonkatsu sauce,
fresh chilli, coriander, crispy
shallots
17

CHARRED BROCCOLINI SALAD (GF) (VE)
Quinoa, wild rice, kale,
cranberries, sweet potato and
tahini puree, beetroot powder,
nuts and seeds, pomegranate
dressing
18
+ Halloumi 5.5
+ Grilled chicken 6

CHICKEN CUBANO
Grilled chicken, bacon, dijon,
Monterey Jack, red onions,
pickles, mojo mayo, sourdough
16
+ Avo 4
+ Fried egg 2

WAGYU BURGER (GFO)
Monterey Cheddar, Seven Seeds
sauce, tomato, lettuce, brioche
bun, fries
18
+ Bacon 2
+ Egg 2

V Vegetarian
VE Vegan
VO Vegetarian option available
GF Gluten Free
GFO Gluten Free Option
available

No menu changes or split bills
at peak times and over the
weekend

Kitchen closes
3.30pm M-F / 4pm S-S / 3pm
Public Holidays

10% Surcharge on weekends and
public holidays

SWEET TREATS

Please see the front cabinet for
freshly baked cakes, pastries,
slices and cookies.



DRINK

COFFEE

We have a seasonal offer of blends & single origin coffees - ask the team which coffees we're serving today.

ESPRESSO

Short / Long black	4.2
Short / Long Macchiato	4.5
Flat white	
Latte	
Cappuccino	
Piccolo	
Mocha	

FILTER

Batch brew	4
Single serve brew	5
Cold brew	

Fly High chai latte	4.5
Hunted + Gathered hot chocolate	

TEA

BY SEVEN SEEDS	
English breakfast	4.5
Botanical	

BY ASSEMBLY	
Taiwan Shan Cha	
Gui Fei Oolong	

BY STORM IN A TEACUP	
Earl Grey	
Hojicha	
Liquorice & Lavender	

CUBES

Iced long black	4.2
Iced latte	4.5

VIC MARKET JUICE

Orange	5.5
Daily Juice Special	

SWEET TREATS

Please see the front cabinet for freshly baked cakes, pastries, slices and cookies.

SHAKES

STRAWBERRY AND ROSE	8
Strawberry, rose water, Jock's vanilla ice cream, topped with Persian floss and pistachio crumb	

PEANUT BUTTER SALTED CHOCOLATE	
Jock's chocolate ice cream, milk, peanut butter, crushed peanuts and salt, topped with Hunted + Gathered shavings and crushed peanuts	

SMOOTHIES

GREEN	10
Kale, spinach, pear, kiwi, lemon, mint, coconut water, topped with chia, mint and viola	

BERRY FRESH

Strawberries, blueberries, raspberries and mint, topped with chia

SCOOPS

Affogato	6.2
Iced coffee / mocha	6.7

HOME BREWED

Lemonade	6
Sparkling iced tea	
Strawberry and watermelon soda	
Ginger beer	
House sparkling water	2

TAKE HOME COFFEE

Please see the retail shelf for a selection of 250g single origin coffees alongside our two seasonal espresso blends.

