



ALL DAY MENU

TOAST \$8.5

Sourdough or multigrain w spreads
+ GFO \$2
+ GF Fruit Toast \$2.5

EGGS YOUR WAY (GFO) \$14

Your choice of
Poached/Scrambled/Fried Eggs on sourdough or
multigrain toast

TURKISH FOLDED EGGS (GFO) (VGO) \$24.5

Folded eggs with house chilli sauce, labna, mild
pickled peppers, fresh dill and crispy chorizo on
toasted sourdough

AVOCADO ROYAL (GFO) (VG) (VO) \$24

Chunky avocado with salsa verde, feta, cherry
tomatoes, seed mix crisps and a poached egg on
multigrain toast
+ halloumi \$5
+ prosciutto \$4.5

CRISPY PRAWNS BENEDICT \$30

Panko crumbed Prawns w pickle jalapeno, lettuce,
poached eggs (2), paprika hollandaise, fresh dill and
fried shallots on toasted brioche bread

Note: Replace Prawns with Pulled Pork for Pulled
Pork Benedict

CRISPY FRIED CALAMARI \$25.5

Wild rocket, cherry tomatoes, pickled red onion,
cucumber, fried shallots and lemon aioli

CHICKEN BLAT ROLL \$20

Panko crumbed chicken tender with bacon, lettuce,
tomato, chutney, avocado and aioli
+ fries \$6

ROCKET SALAD \$26

Rocket mixed with shredded pears, parmesan cheese and
lemon dressing, prosciutto, poached egg, toasted pepitas
and balsamic glaze

MUSHROOM TRUFFLE BLISS (GFO) (VO) \$26.5

Sauteed baby king oyster and button mushroom,
salsa verde, poached egg, spinach, truffle and mushroom
cream on multigrain toast with crispy fried enoki and
parmesan cheese
+ bacon \$5

TIRAMISU FRENCH TOAST \$26

Vanilla mascarpone, biscuits, lemon balm, dusted cocoa
powder, fresh berries, brioche toast and side of maple
syrup

GOODEREST BURGER (GFO) \$28.5

Double smashed angus beef patty w crispy bacon, house
special burger sauce, cos lettuce, sliced tomato, hi-melt
cheese, caramelised onion and a side of thick cut chips
+ double cheese \$1.5

CHICKEN PARMIGIANA \$27

Panko crumbed chicken breast schnitzel with napoli sauce,
mozzarella cheese served with mini rocket salad and chips
+ ham \$3

CONFIT DUCK (GF) \$29.5

W black garlic mashed potato, grilled broccolini, charred
shallots, warm plum sauce, crispy shallots and a sunny
side up egg (1) dressed w chilli oil

Please ask our friendly staff for the
MONTHLY SPECIAL

SIDES

POLENTA CHIPS \$16

Housemade polenta chips w aioli, rocket and grated
parmesan cheese

HOUSE CHILLI SAUCE \$3

ALL OTHER SAUCES \$2.5

POACHED/ FRIED EGG \$3.5

TOMATO CHUTNEY \$3

BACON / SPINACH / HALLOUMI / AVOCADO / GRILLED TOMATO / PERSIAN FETA \$5

CURED SALMON / SAUTEED MUSHROOM / CHORIZO \$6

THICK CUT CHIPS / SIDE SALAD \$14

Rocket, cherry tomatoes, pickle onion, lemon dressing
and feta

KIDS LUNCH MENU

CHEESE BURGER (GFO) \$15

w melted cheese, tomato sauce and side of fries

CHICKEN & CHIPS \$15

KIDS TOAST (1) (GFO) \$4.2

w spreads

KIDS EGG ON TOAST (GFO) \$7

+ kids bacon \$2.5

HAM CHEESE TOASTIES \$9

KIDS FRENCH TOAST \$15

w vanilla ice cream and maple syrup

FROM THE CABINET

PLAIN CROISSANT \$6.5

+ add ham, cheese & tomato \$10

ALMOND CROISSANT \$7.5

PAIN AU CHOCOLATE \$7.5

DELICE CROISSANT (weekends only) \$7.5

CIABATTA \$16

Crumbed chicken, slaw w chipotle aioli

LONGUET \$8

Assorted mini rolls

HAM CHEESE AND TOMATO TOASTIE \$10

BAGEL \$16

Salmon, onion, creme fraiche and avocado

HOUSEMADE BROWNIE \$8

HOUSEMADE BANANA BREAD \$6.5

Toasted w butter

Please ask our friendly staff for the
SWEET TREATS
available today

*10% surcharge applies on Weekends / *15% surcharge applies on Public Holidays

WE TAKE ALL NECESSARY PRECAUTIONS TO AVOID CROSS CONTAMINATION IN THE KITCHEN BUT PLEASE NOTE THAT ALL FOOD MAY CONTAIN TRACES OF NUTS, GLUTEN, SOY, SESAME & DAIRY.
PLEASE LET A STAFF MEMBER KNOW IF YOU HAVE ANY ALLERGIES.

GF = Gluten Free / GFO = Gluten Free Option / VG = Vegetarian / V= Vegan / VO = Vegan Option / N = Nuts



PANINI

SOPRESSA SALAMI \$15

CHICKEN AVOCADO WALDORF \$16

VEGETARIAN \$14.5

CAKES & SLICES

ASSORTED CAKES \$7

Gluten free options available

GINGER BREAD \$5

JUMBO MUFFIN \$7

CAKE SLICES \$5.5

HOUSE MADE COOKIES \$6.5 / \$7

TEA LARSEN & THOMPSON HERBAL TEA

ENGLISH BREAKFAST \$5

EARL GREY \$5

CHINA GREEN TEA \$5

PEPPERMINT \$5

LEMONGRASS & GINGER \$5

CHAMOMILE \$5

DARJEELING \$5

COFFEE

LATTE, CAPPUCINO, FLAT WHITE \$5.3

LONG BLACK \$5

MAGIC \$5

ESPRESSO - SINGLE / DOUBLE \$4.5 / \$5

MACCHIATO - SHORT / LONG \$4.8 / \$5

BATCH BREW \$6

ICED LATTE \$5.8 / \$6.8

ICED - COFFEE, CHOCOLATE, MOCHA \$8

BABYCINO \$2

DECAF + \$1

BONSOY MILK , ALMOND MILK, + \$0.8

OAT MILK, LACTOSE FREE

LARGE + \$0.5

MATCHA \$6.5

ICED MATCHA \$6.5

+ Strawberry compote \$2.5

PRANA CHAI LATTE \$6.5

TURMERIC CHAI \$6.5

WINES SPARKLING

SALATIN PROSECCO DOC \$12 / \$50

Treviso, Italy

WINES ROSE

ATLAS ROSE 2023 CLARE VALLEY \$12 / \$52

Clare Valley South Australia

WINES RED

SAN PIETRO PINOT NOIR \$14 / \$64

Mornington Peninsula

2021 HENRIETTA SHIRAZ \$14 / \$64

Heathcote, Vic

2023 LITTLE VESPA SANGIOVESE \$15 / \$37.5

King Valley, Vic

IL PALAZZO CHIANTI \$17 / \$42.5

Chianti, Toscana, Italy

WINES WHITE

PRINCE CHARDONNAY \$12 / \$48

Pyrenees, Vic

FALLEN GIANTS

RIESLING 2023 GRAMPIANS \$14 / \$64

Grampians

2019 CORTE GIACOBBE

PINOT GRIGIO DOC \$13 / \$56

Delle Venezie

VERMENTINO DI SARDEGNA \$17 / \$42.5

Sardinia, Italy

2024 LITTLE VESPA PINOT GRIGIO \$15 / \$37.5

King Valley, Vic

COLD DRINKS

SAN PELLEGRINO \$5

Aranciata Rossa

Limonata

Chinotto

ORDINARY SODA COLA \$5

COLD PRESSED JUICE \$7

Orange

Apple

Green

Rhubarb

MILKSHAKES \$8 / Kids \$5.5

Chocolate

Vanilla

Strawberry

Banana

Caramel

COCKTAILS

APEROL SPRITZ \$16

BOOZY BRUNCH

MIMOSA \$14

Prosecco, orange juice

ESPRESSO MARTINI \$18

Kahlua, Vodka, double espresso

SPARKLING WATER

Free of Charge

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