

ALL DAY MENU

TOAST Sourdough, multi, buckwheat w butter and your choice of jam. vegemite or peanut butter	GF 9
FRUIT TOAST W butter	GF 10
MUSHROOMS & AVOCADO Fried polenta, truffled exotic mushrooms, fresh avocado, charred leek, salsa verde with a poached egg	GF V 25
RICOTTA HOTCAKES Warm dark Jaffa sauce, strawberry and banana, meringue kisses, with maple mascarpone and pistachio crumble.	N V 22
STEEL CUT OATS Baked honey apple, raspberry compote, almond and chia crumble	N VG 17
CHILLI CRAB OMLETTE House chilli jam, pickled cucumber, shallot, peanuts, mixed herb salad	GF 25
HOT POT Pork and fennel sausage, peppers, cherry tomato, cannellini beans, rocket, poached egg, feta crumble, with chard bread	GF 24
GOATS CHEESE ZUCCHINI BLINTS Toasted barley, roasted cauliflower, chipotle aioli, walnuts topped with pangratatto.	V N 22
EGGS YOUR WAY Your choice of poached, folded, fried	10
Sides	
Bacon spinach feta haloumi avocado grilled tomato	5
Cured salmon exotic mushroom potato rosti chorizo	6
BIG BREAKFAST Grilled chorizo, bacon, mushrooms, grilled tomato, haloumi, potato rosti, with eggs your way	25

SOMETHING BIGGER

GNOCCHI House made gnocchi, prawns, cherry tomato, cannellini beans, basil and pancetta Veg option available	32
BEEF BURGER provolone cheese, rocket, smoked BBQ sauce, pickled red onion, garlic aioli, with thick cut chips Veg option available - in house chickpea burger	26
VEAL COTALETTA chard chili & garlic greens with grilled lemon	32
BARAMANDI macadamia crusted, chat potato, grilled greens, agrodolce sauce	32
MIXED GRAIN CHICKEN SALAD grilled chicken breast, mixed grains, roasted beetroot, grilled corn, roasted cauliflower, apple cider dressing	GF 24
Add	
Poached Egg	3
Smoked Salmon	5
Avocado	4

NOSH TO SHARE

ARANCHINI Mushroom, mozzarella with aioli	16
PORK & VEAL MEATBALLS Served with buffalo mozzarella and herb oil	18
FRIED CALAMARI Chorizo, rocket, cherry tomato, lemon salt with chipotle aioli	20
DUCK CIGARS citrus labneh, orange reduction and porcini powder	22

GF Gluten Free GF Option Gluten Free Option V Vegetarian VG Vegan N Nuts

SIDES

THICK CUT CHIPS W garlic aioli, lemon and rosemary salt	12
POLENTA CHIPS garlic aioli, truffle oil and parmesan	14
GRILLED BROCCOLINI Chilli, garlic, almonds, ricotta	14
CAPRESE SALAD cherry tomato, mozzarella, basil and balsamic reduction	12

KIDS LUNCH MENU

CHEESE BURGER W chips	15
CHICKEN & CHIPS	15
EGGS ON TOAST W bacon	10
OATS W strawberry and honey	10
HAM CHEESE TOASTIES	9
HOTCAKES W MAPLE & ICE CREAM	12

FROM THE CABINET

PLAIN CROISSANT + Add ham, cheese & tomato	6 8.5
ALMOND CROISSANT	6.5
PAIN AU RAISIN	6.5
DANISH	6.5
DONUTS Custard, Jam and Nutella	5
DELICE CROISSANT Available on Saturday and Sunday only	6.5
PANINI Sopressa Salami, Vegetarian, Chicken Avocado Waldorf	14
CIABATTA Crumbed chicken, slaw with chipotle aioli	14
LONGUET Assorted mini rolls	7
BAGEL Salmon, onion, crème fraiche and avocado	10
BACON AND EGG ROLL Bacon, egg, bbq sauce, taste cheese	10
HAM CHEESE AND TOMATO TOASTY	9
DOCASA'S GRANOLA Vanilla yogurt, granola clusters and fresh fruits	9

CAKES & SLICES

ASSORTED CAKES Gluten free options available	6.5
GLUTEN FREE FRUIT BARS	5.5
COOKIES	4
GINGER BREAD	4
MUFFIN	5.5

BOOZY BRUNCH

BLOODY MARY Vodka, tomato juice, lemon, Worcestershire, tabasco, salt and pepper	18
VIRGIN MARY	12
MIMOSA Prosecco, orange juice	14
ESPRESSO MARTINI Kahlua, Vodka, double espresso	16
SALTY DOG Grapejuice, maple, gin, lime, salt	16
PISCO SOUR Pisco, lime, bitters egg white	16

Our seasonal menus reflect a passion for fine food, amazing ingredients and sophisticated presentation - perfect for any occasion.

WINE

SPARKLING

SALATIN PRESSECO DOC Treviso, Italy	11 49
ELGEE PARK CUVE'E BRUT Mornington Peninsula	75
BAILLIEU BRUT Mornington Peninsula	55
THE RIDGE NV SPARKLING ROSE' Tasmania	65

ROSE

2019 IL PALAZZO STELLA ROSATO Toscana, Italy	12 52
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WHITE

2020 GREEN ACRES SAUVIGNON BLANC Marlborough, NZ 2018	10 45
PRINCE CHARDONNAY Pyrenees, Vic	10 45
2019 BAILLIEU CHARDONNAY Mornington, Vic	65
2019 CORTE GIACOBBE PINOT GRIGIO DOC Delle Venezie,	12 54
2020 ITALY BAILIEU PINOT GRIS Mornington Peninsula, Vic	50
2020 ELGEE PARK RIESLING Mornington, Vic	45
2019 AVIDE LA BIANCO INSOLIA GRILLO Sicily, Italy	50
2020 TENUTA RONCA – MONTE CALVARINA SOAVE Ronca, Italy	55

RED

2019 TENUTA ULISSE MONTEPULCIANO Abruzzo, Italy	56
2019 PRINCE PINOT NOIR Pyrenees Yarra Valley, Vic	12 54
2019 STUD FARM ROAD SHIRAZ Heathcote, Vic	10 42
2015 DI FABIO OAKLEY ROAD SHIRAZ McLaren Vale, SA	45
2018 PIETRA PRIMITIVO Puglia, Italy	65
2018 AVIDE NERO DÁVOLA Sicily, Italy	50
2017 IL PALAZZO CHIANTI Arezzo, Italy	55
2015 THE COVERT CABERNET SAUVIGNON McLaren Vale, SA	48

COCKTAILS

TOM COLLINS Gin, Lemon, Soda	16
AMERICANO Sweet Vermouth, Campari, Soda	16
ESPRESSO MARTINI Kahlua, Vodka, double Espresso	16
DRY MARTINI Gin, Dry Vermouth, Olive	16
SPRITZ Aperol, Prosecco, soda	16
NEGRONI Dry Vermouth, Gin, Campari	18
MONTENEGRONI Gin, Aperol, Montenegro	16
BELLINI Prosecco, peach nectar	14

CIDER

NAPOLEONE APPLE CIDER Mansfield, Vic	9
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BEER

ICHNUSA Sardegna, Italy	10
MANEBREA Biella, Italy	10
4 PINES PALE ALE Manly, Australia	10
MOUNTAIN GOAT STEAM ALE Richmond, Australia	10

NON-ALCOHOLIC

SPARKLING WATER - TAP

Vestal Sparkling Mineral Water (unlimited replenishment)	4 pp
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MIXED

Lemon/Soda, Lime and Bitters	6
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GALVANINA ICE TEAS

Lemon Peach	6.5
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SOFT DRINK / BOTTLED

Sprite Coke Coke No Sugar	5
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GALVANINA

Chinotto Limonata Aranciata Rossa	6.5
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KOMBUCHA, TWO BOYS BREW

Lemon Myrtle & Ginger	5.5
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COLD PRESSED JUICE

Cloudy Apple Orange	6.5
Kids Juice	4.5

MILKSHAKES

Chocolate Vanilla Strawberry Caramel Banana Coffee	
Kids	5
Regular	6.5

COFFEE

'BUELLER' BLEND Roasted by the Merchant Coffee Roasters
A three-bean blend that is packed full of body and flavor. A slightly darker roast to bring forth delicious dark chocolate notes upfront followed by a light orange acidity and finishing with a pleasant, lingering malt & caramel aftertaste.

Latte, Cappuccino, Flat White Long	4.5
Black	4.5
Magic	4.5
Espresso - Single / Double	4 4.5
Macchiato - Short / Long	4.3 4.5
Iced Latte	4.5
Iced - Coffee, Chocolate, Mocca	7
Babycino	2
Single Origin	?
Bonsoy Milk	+0.5
Almond Milk, Oat Milk, Lactose	+1
Large	+0.5

TEA

LARSEN & THOMPSON HERBAL TEA

English Breakfast Earl Grey	4.8
China Green Tea Peppermint	4.8
Lemongrass & Ginger Chamomile	4.8
Darjeeling Single Estate Second Flush Black Tea (recommended black without milk)	4.8

PRANA CHAI

Latte	5.5
Tea	5

KONOMI JAPANESE MATCHA LATTE

Pure Stone Ground	5.5
Manuka Honey & Cinnamon	5.5

HEAL'R TURMERIC LATTE

Organic spice blend with dandelion root	5.5
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