

Drinks

Coffee

Any way you like it .. 3 Large, soy, decaf or double shot extra .50

Something Soft

Phoenix Organic Cola, Lemonade and Ginger Beer. 4

Lemon, lime & bitters or House made iced tea 4.5

Tea

English Breakfast, Earl Grey, Peppermint, Green, Jasmine, Chamomile. 4

Chai. 4.5

Freshly squeezed juices 6.5

Orange.

Orange, apple & strawberry.

Pineapple, lime & passionfruit.

Apple & blueberry.

Smoothies banana or mixed berry. 6.5

Breakfast cocktails

Bloody Mary. Basil infused vodka, muddled heirloom tomatoes, tobasco, worchestershire sauce and a squeeze of lime. 16

Espresso Martini. Belvedere Vodka, Brinley Gold Vanilla Rum, Kahlua, Vanilla sugar, double shot espresso 18.50

Rhubarb Fizz. House made rhubarb sherbert topped with prosecco. 15

Classic Mimosa. Freshly squeezed orange juice topped with prosecco. 15



Brunch

Toast with *Kitchen Garden* jams, honey, vegemite or peanut butter. Sourdough, soy and linseed, miche or fruit spelt 4.5

Scrambled or poached eggs served with sourdough toast. 11

Sides 4.5 each:

Smoked birkshire bacon	gin & tonic cured ocean trout
House made boston beans	roasted vine cherry tomatoes
mushrooms, avocado, chorizo	hollandaise, potato rosti.

Bacon and egg roll with house made relish. 9

Buck rarebit field mushrooms on rye sourdough with an ale and cheese sauce topped with a fried egg. 16 (v)

Orto's house made muesli served with poached summer fruit, organic yoghurt, cinnamon and honey. 11 (v)

Orto's house made crumpets with passionfruit, lime curd, fresh strawberries and ricotta. 18 (v)

Eggs Benedict with birkshire Gypsy ham and hollandaise. 16

Baked eggs with sobrasada, roast capsicum, buffalo mozzarella, cherry tomatoes and sourdough. 18

Boston baked beans served with maple glazed pearl onions, chorizo and a poached egg. 18

Grilled asparagus with prosciutto, rocket, and a slock cooked duck egg, topped with shaved parmesan and truffle oil. 16 (gf)

Potato rosti stuffed with feta, served with mushrooms and sauted spinach, topped with poached eggs and hollandaise. 18 (gf)

Hot-smoked fillet of ocean trout with heirloom tomato bruchetta, fresh lime and a poached egg. 20 (gf)

Breakfast platter with soft-boiled egg, soldiers, muesli, baked ricotta and poached summer fruits. 24 (v)

Casual Lunch from 11.30am

Oysters with merlot and eschalot vinaigrette 4.5 each

House marinated olives. 5.5

Tarte tatin with caramelised spring onion, goats cheese and a lemon sorrel and fennel salad. 12 (V)

Cone of crispy school prawns with bloody mary aioli. 9

Gin & Tonic cured ocean trout with cucumber, grapefruit and watercress. 12 (v)

Rib eye steak with mushroom sauce and rosemary salted, hand cut potato chips. 25 (gf)

Hand made gnocchi with fresh heirloom tomato, olive tapenade, ricotta, mixed herbs and parmesan. 18 (v)

Grilled spatchcock salad with preserved lemon, green olive & cracked wheat. 21

Ploughman's lunch with terrine of the day, house pickles, pyengana cheddar, vine cherry tomatoes and sourdough. 26

Hot-smoked ocean trout nicoise with green beans, kipfler potato and heirloom tomato. 24

Ale battered fish fillets served with rosemary salted russet potato chips and gypsy aioli (market fish). 21

Trading Co. spicy wagyu burger with house made pickles, sobrasada and fresh tomato served with pickled onion rings. 18

Sides

Hand cut potato chips with rosemary salt. 6
Heirloom tomatoes and buffalo mozzarella. 10

Selection of deserts and cakes on display.