

DRINKS

HOT DRINKS

Coffee by Genovese

Espresso 3

Double Espresso, Piccolo, Short Mac 3.5

Long Black, Long Mac, Cappuccino, Flat White, Latte, Mocha, Hot Chocolate 4

Prana Chai Latte 4.5

Matcha Latte, Turmeric Latte 5

+ Bonsoy Milk, Almond Milk, Lactose Free Milk 0.5

Teas by T2 4.5

English Breakfast | Melbourne Breakfast | French Earl Grey | Chamomile
Peppermint | Gunpowder Green | Jasmine | Lemongrass & Ginger

COLD DRINKS

Iced Coffee, Iced Chocolate, Iced Mocha 7

Fresh Orange Juice 7

Beechworth Cloudy Apple Juice 6

Lemon Lime & Bitters 6.5

Noah's Creative Juices 5

Pineapple, Nectarine & Coconut Water | Raspberry, Lychee & Guava | Blood Orange, Apple and Acai

Helping Humans Health Drinks 5

Lemon Soda | Ginger Beer | Gorgeous Green Juice

WINES

Sparkling Wine

Astoria Prosecco, Treviso, Italy \$12/51

White Wine

2017 Auntsfield Sauvignon Blanc, Marlborough, NZ \$10.5/48

2017 Fermoy Estate Chardonnay, Margaret River, WA \$11/51

Red Wine

2015 Chard Farm Pinot Noir, Central Otago, NZ \$11.5/53

2014 Lloyd Brothers Shiraz, McLaren Vale, SA \$10.5/50

Beer

Stone & Wood Pacific Ale, Byron Bay, NSW \$9

Brunch Drinks

Freshly Squeezed Orange Juice & Crisp Prosecco \$10

Apperol, Crisp Prosecco, Soda & Sweet Orange \$10

ALL DAY BRUNCH

Organic Sourdough/Multigrain Toast w. Cultured Butter, House Made Jams 7.5 V
+ GF \$2

Orange Raisin Fruit Toast w. Ginger Apple Spread, Cultured Butter 9 V

1932 Almond Milk Bircher Muesli w. Organic Yoghurt, Seasonal Fruits 14 V
Vegan on Request

Flip Shelton's Granola w. Organic Yogurt, Mixed Fruits 14 GF
Vegan on Request

THE COLLINS BREAKFAST ROLL

Free Range Soft Scramble Eggs, Chives, Caramelised Onion
Sriracha Mayo, American Cheese & Warm Brioche Bun 12 V
+ Bacon, Avocado or Extra Cheese 2

Pumpkin & Eggs w. 2 Poached Eggs, Pumpkin Hummus, Chermoula Spice, Spinach, Broccoli, Pistachio
Dukkah, Cherry Tomatoes 18 V
Vegan on Request

Lemon Curd Waffle w. Saffron Poached Pear, Seasonal Fruits, Mixed Berry Sauce,
Melting Moments Ice Cream 16 V

Breakfast Bruschetta w. Poached Egg, Haloumi, Braised Cherry Tomatoes & Corn, Rocket, Fennel,
Radish, Avocado, Organic Sourdough or Multigrain Toast 16 V
+ Smoky Bacon 3, Vegan on Request

Southwest Style Eggs Benedict w. 24 hr Roasted Pork Shoulder, 2 Poached Eggs, Fresh Spinach, Toma-
to Salsa, Chive Lime Hollandaise, Organic Sourdough 19
+ GF Toast 2

ALL DAY BRUNCH

Pea & Haloumi Fritters w. 2 Poached Eggs, Bacon, Pea Puree, Veggie Crisps 16

Croissant & Truffle Folded Eggs w. Smoked Salmon, Croissant, Asparagus, Crumbed Tomato, Chive & Dill Hollandaise 22

+ GF Toast 2

Brunch Salad Quinoa Brown Rice Mix, Poached Egg, Avocado, Roasted Pumpkin, Fermented Red Cabbage, Chickpeas & Orange Chive Dressing 16 V

Eggs on Toast Choice of 2 Eggs, Poached, Fried or Scrambled w. Organic Sourdough or Multigrain Toast 10 V

+ GF Toast 2

EXTRAS

+ Egg, Spinach, Feta, Roasted Tomato 3

+ Avocado, Bacon, Herbed Mushrooms, Haloumi 5

+ Smoked Salmon, Chorizon 6

LUNCH 11AM - 2PM

Cajun Buttermilk Chicken Burger w. Rocket, Tomato, American Cheese, Brioche Bun, Chipotle Mayo, Fat Chips 18

Slow Roasted Lamb Salad w. Pearl Couscous, Pomegranate, Tomatoes, Berries, Feta, Mixed Leaves Pomegranate Orange Dressing 19 GF

150g. Angus Burger w. Bacon, American Cheese, Fried Egg, Sriracha Mayo Brioche Bun, Lettuce, Tomato, BBQ Sauce 18

Pork & Veal Bolognese w. Spiral Zucchini, Linguini Pasta, Mascarpone & Pecorino Cheeses in Rich Tomato Sugo 17

Yucatan Style Pork Tacos w. 24 hr. Roasted Pork, Fermented Red Cabbage, Guacamole, Chipotle BBQ Sauce, Sour Cream, Lime & Toasted Corn Tortillas 18 GF

Chicken & Greens Stir-Fry w. Spinach, Broccoli, Asparagus, Cherry Tomato, Brown Rice & Quinoa Mix, Gingered Hoisin Sauce 16 GF

Pizza Margherita w. Fresh Mozzarella, Fresh Basil, Tomato Sugo 15 V

Pizza di Avocado al Salmone w. Tomato Sugo, Cherry Tomatoes, Fresh Mozzarella, Smoked Salmon, Avocado Slices, Caramelised Onions 18 V

Pizza Prosciutto Di Parma w. Prosciutto, Fresh Mozzarella, Rocket, Shaved Parmesan, Tomato Sugo 18

Pizza Ai Funghi w. Roasted Mushrooms, Caramelised Onions, Fresh Mozzarella, Tomato Sugo 16 V

EXTRAS

+ Rocket & Parmesan Salad/Seasonal Vegetables 7 V + Fat Chips w. BBQ Sauce & Aioli 8 V

Please inform us if you have any dietary requirements | No Substitutions to the menu | No split billing please
WE APOLOGISE FOR ANY INCONVENIENCE