

WINTER ALL DAY MENU ENJOY ME ANY TIME

Toast v | GFV | DF 9

Fruit Bread, Sourdough, Olive Bread,
Gluten Free (+2)

Porridge v | DFV 14

Red Hill Oats, Roasted Stone Fruit, Honey
Snaps, Pistachio

Smashed Avo v | VFV 21

Crushed Avocado, Marinated BoatShed
Feta, Heirloom Cherry Tomatoes, Pickled
Chilli, Poached Egg, Toasted Olive Bread

The Veggie Patch v | VFV 20

Charred Broccolini, Avocado, Poached
Eggs, Miso Roasted Pumpkin, Edamame,
Toasted Pepitas

Sautéed Local Mushrooms v | VFV 21

Sprouted Wheat Sourdough Toast,
Marinated BoatShed Feta, Fresh Herbs

Egg & Bacon Roll GFV 12

Fried Egg, Smoked Bacon, Green Tomato
Relish, Milk Bun

South Gippsland Free Range Eggs 12

Poached, Scrambled with Chives or Fried,
on Sourdough

Add in Some Extras

+6

Bacon
Feta
Avocado
Smoked Salmon
Chipolata Sausages

+5

Roasted Tomatoes
Sautéed Mushrooms
Wilted Greens

+2

GF Bread

Corn Fritters GF 21

Smoked Salmon, Lemon & Dill Ricotta,
Poached Egg, Blistered Corn Salsa

The Usual Suspects GFV 24

Poached Eggs, Roasted Mushrooms,
Smoked Bacon, Wilted Greens, Charred
Tomato

LUNCH FROM 11AM

Slow Cooked Lamb Shoulder DFV 24

Couscous, Caramelised Yoghurt Dressing,
Spiced Almond Dukkha

Pan Seared Salmon GF 25

Cauliflower Puree, King Oyster Mushrooms,
Golden Raisin Dressing, Toasted Pine Nuts

Chicken Tikka Masala GFV 20

Basmati Rice, Roti Bread, Natural Yoghurt

King Oyster Mushrooms GF 19

Cauliflower Puree, Butternut Pumpkin,
Golden Raisin Dressing, Toasted Pine Nuts

Soup of The Day 16

Please See Board

Served with Crunchy Sourdough

Chicken Ciabatta GFV 16

Poached Chicken, Brie, Baby Cos, Avocado
& Mayonnaise

v vegetarian | DF dairy friendly | GF gluten friendly | VG vegan | VV vegetarian variation by request | GFV gluten friendly variation by request | DFV dairy friendly variation by request | VFV vegan friendly variation by request | 10% surcharge on public holidays

Georgie Bass
CAFÉ & COOKERY

COFFEE

All regular coffees	4.3
Hot Chocolate	4.3
Espresso, Short Macchiato, Ristretto	4.1
Prana Chai Latte	5.5
Bonsoy or Califia Oat Milk	+8
Milk Lab, Almond Milk	+8
Put it in a Mug	+6
Extra Shot	+6
Decaf	+5
Iced Coffee, Iced Chocolate	7.0

ORGANIC TEA

English Breakfast	4.5
Sencha Green	4.5
French Earl Grey	4.5
Peppermint	4.5
Lemongrass & Ginger	4.5
Cacao Hush & Rose Petal	5.5

WATER

Mt Franklin Sparkling	4.5
Sparkling Blood Orange Grapefruit Cucumber & Mint Ginger Beer with Lemon Elderflower, Finger Lime & Rosemary	6.5

SMOOTHIES & JUICES

Australian Orange Juice	6.5
Cold Pressed Cloudy Apple Juice	6.5
Glow Bright Apple, Carrot, Ginger, Lemon, Tumeric	8
Dark Heart Beetroot, Purple Carrot, Ginger & Lemon	8
The Green Smoothie Kiwifruit, Pear, Lime, Mango, Peach & Banana	8
Mango Smoothie Mango, Peach, Banana, Pear, Lime	8
Hemp Smoothie Hemp Protein, Pear, KiwiFruit, Lime, Ginger, Prebiotics	8

BEER & CIDER

Stone & Wood Pacific Ale	9.8
Red Hill Golden Ale	9.8
Two Bays Pale Ale (Gluten Free)	9.8
Ten Sixty One Apple Cider	9.8

LOCAL WINE

	Glass	Bottle
Foxeys Hangout Pinot Gris 2018 Red Hill	12	57
<i>Brilliant very pale straw colour with a watery hue. Nosing reveals aromas of fresh pears, red apples, honeysuckle, light quince & a touch of spice. Medium weight with a luscious feel the palate sports ripe pear & red apple flavours over honeysuckle, citrus, a dash of quince & spice. Finishes dry with sufficient acidity and a medium length aftertaste.</i>		
Phaedrus Estate Pinot Noir 2019 Moorooduc	12	57
<i>This is a full-bodied Pinot with ripe cherry fruits and supple tannins. Five different clones and four different French coopers add layers of complexity to this delicious wine.</i>		

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