

ALL DAY BREAKFAST

(till 3.30pm)

BREADS BY 'NOISETTE' BAKERY:

with house preserve - 7

Choice of: sourdough, multigrain, turkish pide, fruit loaf
gogf gluten free

SOUTH GIPPSLAND FREE RANGE EGGS:

fried, poached, scrambled on sourdough - 9

SIDES:

add on's to build your own breakfast

house tomato relish / sautéed spinach - 3

roma tomatoes / roast mushroom / bulgarian fetta / bacon,
ham / grilled chorizo - 3.5

avocado / potato roesti - 4.5

ham hock croquettes - 5

COCONUT CHIA PUDDING

with mixed berry coulis, lemon curd & crumble - 16

EGGS BENEDICT

poached eggs on brioche with a rosemary & lime hollandaise,
ham hock croquettes, kale purée & spinach - 18.5

WINTER OATS

with cinnamon & sweetened mandarin - 16

PANCAKE

with praline labne, fresh berries, maple & mini meringues - 17

AVOCADO & GOATS CHEESE SMASH

with heirloom tomatoes & poached eggs on multigrain - 17

SWEET CORN FRITTERS:

with tomato relish, poached eggs & rocket - 17

BRUNCH

BREAKY BURRITO

with house baked beans, capsicum, corn & chorizo - 18.5

PAN SEARED ATLANTIC SALMON

with a poached egg, radish salad & a lime cheek - 21

PANKO CRUMBED EGGS

with pan fried potatoes & kale & beetroot purée - 18.5



LUNCH

SOUP OF THE DAY

please ask your waiter - 13

PULLED PORK BURGER

with apple slaw, lime aioli & fat chips - 18

MELBOURNE SUPER SALAD

marinated chicken, kale, charred corn, quinoa,
mixed seeds, cherry tomatoes, ricotta & house dressing - 25

PRAWN FETTUCCINE

with olive oil, chilli, garlic, zucchini, tomatoes & prawns - 23

SLOW BRAISED BEEF CHEEK

cooked with cocktail onions, dutch carrots & served
with middle eastern rice - 25

TURKISH TOASTIES :

(available all day)

turkish pide, bacon, egg, lettuce, tomato - 13

boiled egg, lime aioli, spring onion, and rocket - 13

grilled chicken, swiss cheese, avocado, truffle aioli - 14

(can be done with tortilla wraps)

JAFFLES:

house baked beans with capsicum & gruyere cheese - 10

parmesan cheese, basil & roasted tomatoes - 10

pulled pork & swiss cheese - 10

(all can be served with fat chips extra - 3.5)

BEVERAGES

TEA & COFFEE:

espresso, flat white, cappuccino, cafe latte, decaf coffee,
piccolo latte, ristretto - 3.7

prana chai served with bonsoy - 5.5

affogato - 5 vienna choc / coffee - 6

bonsoy / almond milk- extra 50 c large- extra 50 c

hot chocolate - 5 liqueur coffee - 9.5

tea drop tea - ebt / egt / green / lemongrass & ginger / chamomile / mint - 4.5

COLD DRINKS:

san pellegrino sparkling h2o 250ml / 1000ml - 3.5 / 10

acqua panna natural still h2o - 4

san pellegrino flavoured sparkling aranciata rossa, chinotto,
limonata, pompelmo - 4.5

coke, coke zero, squash, tonic, lemonade, soda h2o - 4.5

lemon lime bitters / soda lime bitters, bundaberg ginger beer - 5.5

milkshakes: chocolate, caramel, vanilla, strawberry & banana - 7

SMOOTHIES:

acai smoothie (dairy free): passion fruit, banana, strawberries
& almond milk - 9

berry: orange juice, banana, yoghurt, honey & berries - 8

mango: mango nectar, yoghurt, honey & milk - 8

banana: banana, cinnamon, maple syrup, yoghurt & milk - 8

miss green smoothie, kale, mango, pineapple & coconut water

FRUIT JUICE:

orange / cranberry / cloudy apple / mango nectar / tomato / pineapple - 5

WINE LIST

SPARKLING WINE & CHAMPAGNE

		G	B
<i>Pizzini Brachetto (Rosé Moscato)</i>	<i>King Valley Vic</i>	9	42
<i>Ruggeri Prosecco Superiore 'Quartese'</i>	<i>Valdobbiadene Italy</i>		56
<i>Howard Park 'Jete' Sparkling Rosé</i>	<i>Margaret River WA</i>		45
<i>House Sparkling Murray</i>	<i>Darling Vic</i>	8	35
<i>Paul Louis Blanc de Blancs NV</i>	<i>Loire Valley France</i>	11	50
<i>Moët & Chandon Brut NV</i>	<i>Epernay Champagne</i>		110
<i>Champagne Laurent-Perrier Brut L-P NV</i>	<i>Tours-Sur-Marne Champagne</i>		108
<i>Veuve Clicquot NV</i>	<i>Reims Champagne</i>		115
<i>Champagne Louis Roederer 'Cristal' Brut 2006</i>	<i>Reims Champagne</i>		485

RIESLING

		G	B
<i>Castle Rock 'Porongurup' Riesling</i>	<i>Great Southern WA</i>		47
<i>Henschke 'Julius' Riesling</i>	<i>Eden Valley SA</i>		59
<i>Leeuwin Estate 'Art Series' Riesling</i>	<i>Margaret River WA</i>	9.5	45

PINOT GRIS/PINOT GRIGIO

		G	B
<i>Kellerei Kaltern Pinot Grigio</i>	<i>Alto Adige Italy</i>	10	47
<i>Rob Dolan 'White Label' Pinot Gris</i>	<i>Yarra Valley Vic</i>	9.5	47
<i>Jones Road Pinot Gris</i>	<i>Mornington Vic</i>		43
<i>Seresin Estate Pinot Gris</i>	<i>Marlborough NZ</i>		50

SAUVIGNON BLANC & BLENDS

		G	B
<i>Dog Point Sauvignon Blanc</i>	<i>Marlborough NZ</i>	10.5	50
<i>Port Phillip Estate Sauvignon</i>	<i>Mornington Peninsula Vic</i>		47
<i>Slipknot Sauvignon Blanc</i>	<i>Marlborough NZ</i>		43
<i>Christian Salmon Sancerre</i>	<i>Sancerre France</i>		53
<i>Seresin Estate Sauvignon Blanc</i>	<i>Marlborough NZ</i>		57
<i>Hamelin Bay Sauvignon Blanc</i>	<i>Margaret River WA</i>	8.5	40

CHARDONNAY

		G	B
<i>Habitat Chardonnay</i>	<i>South East Australia</i>		35
<i>Yering Station 'Village' Chardonnay</i>	<i>Yarra Valley Vic</i>		47
<i>Sticks Chardonnay</i>	<i>Yarra Valley Vic</i>	9.5	45
<i>Howard Park 'Flint Rock' Chardonnay</i>	<i>Margaret River WA</i>		49
<i>Port Phillip Estate Chardonnay</i>	<i>Mornington Peninsula Vic</i>		55

ROSÉ

		G	B
<i>Mitolo 'Jester' Rosé</i>	<i>Yarra Valley Vic</i>	9.5	43
<i>Le Grand Cros Rosé</i>	<i>Côtes de Provence France</i>		49

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PINOT NOIR

		G	B
<i>Paringa Estate 'PE' Pinot Noir</i>	<i>Mornington Pen Vic</i>	10.5	52
<i>Riposte 'The Dagger' Pinot Noir</i>	<i>Adelaide Hills SA</i>		45
<i>Felton Road Pinot Noir</i>	<i>Central Otago NZ</i>		110
<i>Rob Dolan 'White Label' Pinot Noir</i>	<i>Yarra Valley Vic</i>		45
<i>Louis Jadot Bourgogne Rouge</i>	<i>Burgundy France</i>		70

OTHER RED VARIETALS

		G	B
<i>Kangarilla Road Sangiovese</i>	<i>McLaren Vale SA</i>		45
<i>Poliziano Chianti DOCG</i>	<i>Tuscany Italy</i>		48
<i>Trumpeter Malbec</i>	<i>Mendoza Argentina</i>		42
<i>Three Dark Horses Mataro</i>	<i>McLaren Vale SA</i>	9.5	44
<i>Bodegas Altanza Tempranillo</i>	<i>Rioja Spain</i>		43

MERLOT & CABERNET SAUVIGNON

		G	B
<i>Round Two Single Vineyard Merlot</i>	<i>Barossa Valley SA</i>	9	44
<i>First Drop 'Mother's Ruin' Cabernet Sauvignon</i>	<i>Barossa Valley SA</i>		42
<i>Bremerton 'Coulthard' Cabernet Sauvignon</i>	<i>Langhorne Creek SA</i>		45
<i>Two Hands 'Sexy Beast' Cabernet Sauvignon</i>	<i>McLaren Vale SA</i>	9.5	46
<i>Leeuwin Estate 'Art Series' Cabernet Sauvignon</i>	<i>Margaret River WA</i>		89

SHIRAZ & BLENDS

		G	B
<i>McIvor Estate 'Mr Mundy' Shiraz</i>	<i>Heathcote Vic</i>	9.5	44
<i>Geoff Merrill 'Jacko's' Shiraz</i>	<i>McLaren Vale Vic</i>		46
<i>Habitat Shiraz</i>	<i>South East Australia</i>	8	35
<i>Heathcote Estate Shiraz</i>	<i>Heathcote Vic</i>		68

DESSERT WINE

		G	B
<i>Spring Vale 'Louisa' Sticky Gewurztraminer 375ml</i>	<i>Freycinet Coast TAS</i>	7.5	32
<i>Xanadu Cane Cut Viognier 375ml</i>	<i>Margaret River WA</i>		29

BEER LIST

LOCAL BEER

<i>Boags Premium Light</i>	7	<i>Kronenburg (Tap 380ml)</i>	9.5
<i>Carlton Draught 750ml</i>	12	<i>Asahi</i>	8
<i>Stone & Wood Pacific Ale (Byron Bay)</i>	8	<i>Corona</i>	8
<i>Carlton Pure Blonde</i>	7.5	<i>Peroni Red</i>	8
<i>Boags Premium Lager</i>	7.5	<i>Napoleone & Co Pear Cider (330ml)</i>	9
<i>Crown Lager</i>	8.5	<i>Fog City Cider (New Zealand) (500ml)</i>	13
<i>Hawthorn Amber Ale</i>	8	<i>Kopparberg Strawberry & Lime (500ml)</i>	13
<i>Fat Yak Pale Ale</i>	8.5		

IMPORTED BEER