

Meals can be modified on request, which may require some extra time for preparation. Ingredients cannot be substituted, however extras can be ordered. | GF = Gluten Free option upon request | V = Vegetarian

Farmers Scrambled Eggs (GF) locally sourced free range eggs scrambled, w/ mixed mushrooms, mature cheddar & cherry tomatoes on our cheese & bacon toast. **\$15.9**

Vegetarian Breaky (V/GF) free range poached eggs w/ marinated pumpkin, kale, buttered mushrooms, corn & zucchini fritter, Yarra Valley goat cheese, homemade beetroot relish & pomegranate seeds. **\$16.9**

Poached Pear Pancakes (V) w/ butterscotch sauce, toasted nuts, mixed seeds & orange mascarpone. **\$14.9**

Bensons Benedict (GF) poached free range eggs w/ smoked ham off the bone, oven baked tomato & homemade hollandaise served on sourdough. **\$14.9**
Add Atlantic smoked salmon + \$4.5

Smashed Avocado (V) on toasted multi grain bread w/ Yarra Valley goats cheese & pomegranate seeds. **\$14.5**
Add poached eggs + \$3.5
Add Atlantic smoked salmon + \$4.5

Big Breakfast (GF) w/ free range eggs, crispy bacon, Italian pork sausage, sautéed mushrooms, wilted spinach, oven baked tomato & potato rosti served on toasted sourdough. **\$21**

Fruit Toast (V) w/ orange marmalade mascarpone. **\$8**

Eggs on Toast (V, GF) cooked to your liking. **\$9**
Scrambled + \$1.5

Extras

Hollandaise sauce, homemade tomato relish, herb mayo. + \$1

Mushrooms, oven baked tomato, corn & zucchini fritter, potato rosti, sourdough toast, spinach, poached eggs (2). + \$3.5

Avocado, Atlantic smoked salmon, bacon, Italian pork sausage. + \$4.5

Gluten free bread. + \$1.5

Smoked Ham off the Bone or Marinated Chicken Toastie w/ Monterey Jack cheese, Dijon mustard on Turkish bread. **\$12**
Add chips + \$3.5

Cuban Pulled Pork Sandwich with lettuce, vintage cheddar, bread & butter pickles, American mustard in toasted Turkish bread. **\$13**
Add chips + \$3.5
Add crackling + \$1

Chicken and Mushroom Risotto (GF) cooked in creamy sauce, tossed with spinach. **\$17.9**

Pumpkin Bruschetta (V, GF) oven roasted pumpkin, tomato relish, Spanish onion, tomato, Yarra Valley goats cheese, sprinkled with dukkah & aged balsamic glaze, served on toasted sourdough. **\$13.9**

Corn & Zucchini Fritters homemade fritters w/ pulled pork & tomato relish. **\$13.5**
Add eggs + \$3.5
Add avocado + \$4.5

Lemon Pepper Calamari flash fried w/ garden salad & herb mayo. **\$15.5**
Add chips + \$3.5

Barramundi (GF) oven baked w/ chips, garden salad & lemon butter sauce. **\$21**

Chicken Tenderloin Wrap w/ vintage cheddar, lettuce, fresh tomato, caramelized onion, herb mayo & chips. **\$13.9**
Substitute marinated lamb + \$2

Wagyu Beef / Chicken / Veg Burger w/ lettuce, mayo, vintage cheddar, tomato relish in a brioche bun. **\$13.9**
Add chips. + \$3.5
Add the lot (bacon, egg, beetroot relish) + \$4

Chicken Quinoa Salad (GF) w/ semi dried tomato, marinated pumpkin, mixed seeds & nuts, baby spinach, Yarra Valley goats cheese, pomegranate seeds, homemade tzatziki. **\$17**

Warm Moroccan Lamb Salad (GF) w/ roasted seasonal vegetables, baby spinach, caramelized onions, fresh tomato, buttered potatoes, dukkah spices & homemade tzatziki. **\$19.5**

Homemade Parma herb crumbed, topped with smoked ham, napoli & Monterey Jack cheese w/ chips & garden salad. **\$21**

Tapas Grazing Board **\$34**
Arancini balls, flash fried calamari, meatballs in napoli sauce, sourdough with duo of dips.

Chips (V) served w/ tomato sauce (can substitute for herb mayo). **\$6.5**