

We cook fresh every day and use what we can from our own organic gardens. Please see our display inside for more information.

**Order inside with your table number or via QR code on tables.**

Wraps \$15 (GF option)

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served toasted

### Breakfast Wrap

Free range bacon, 2 organic eggs, rocket, housemade smoked tomato relish, and mustard mayo

### Tempeh Broccoli Wrap (Vegan)

Crumbed marinated organic tofu, spiced broccoli, fennel slaw and green tahini.

### Mexi Wrap (Vegan)

Refried black beans, roasted sweet potato, avocado, sweetcorn, and vegan mustard mayo

### Toasties

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Served in CERES Bakery organic sourdough bread

### The Croque \$12

Toasted sourdough with local cheddar, Honeylane pesto, bechamel, and tomato

**Add free-range ham \$3**

### Kale Reuben \$15

Kale, wild greens. Gruyere, Kruat, mustard and Russian dressing

### Mushroom and Blue Cheese \$15

Thyme roast mushrooms, Victorian blue cheese, caramelised onion and 'Honeylane Farm' fig chutney

### Kids Cheese \$7

Local cheddar on toasted Organic Sourdough

### Soup of the day

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Served with organic toasted sourdough **\$15**

Add a cheese toastie **\$5**

### Croissants

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From All Are Welcome organic bakery

### Local Cheddar and free-range Ham

**Croissant \$10**

add tomato \$1

### Local Cheddar, Tomato Croissant \$8

### Bowls

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### Organic Mixed Salad Bowl \$17

Choose up to 3 salads

(options change daily - see our display)

#### Add for \$5:

Salt and pepper tofu

Charred Tempeh

Organic soft boiled egg

Avocado

Meredith Goats Feta

### From the Oven

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served warm with relish

### Spanakopita \$15

Ricotta/feta/CERES organic greens in puff pastry

### Frittata \$15

Seasonal vegetables, cheese and organic eggs

### Add side salad \$7

(choose one from display)

### Bakery and Sweets treats

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Housemade daily sweet and savoury

### Organic Muffins \$7

### All Are Welcome organic pastries

Selection of **slices and cookies**

(see inside display)

Smoothies (vegan) \$12  
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**Green**

Spirulina/kale/cucumber/dates/banana/hemp protein/organic apple juice/coconut milk

**Cacao**

Cacao/banana/dates/quinoa flakes/cinnamon/oat milk

**Wild berry**

Blackberries/blueberries/strawberries /banana chia/acaï/coconut milk

Coffee  
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Allpress Organic Brown Mill blend  
Schultz organic cow's milks - full or low fat  
**Iced options available**

**Short black/long black/macchiato**  
\$3.80

**Flat white/Latte/ Cappuccino**

Reg \$4.50 Lrg \$5.50

**Mörk Hot Chocolate**

Reg \$4.50 Lrg \$5.50

**Mocha**

Reg \$5 Lrg \$6

**Chai (Tamil Feasts)**

Reg \$4.50 Lrg \$5.50

**Babycino**

\$1.20

**Single Origin Batch brew** \$4

**Golden latte** \$4.50

(5 canaries spice mix with turmeric and spices and your choice of milk and honey)

**Dandelion latte** \$4.50

Extras:

extra shot .60c

Soy milk + .60c

Oat + .60c

Tea \$5  
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**English breakfast**

**Earl grey**

**Spiced Green**

**Chamomile**

**Peppermint**

**Lemongrass & ginger**

Alcohol  
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**Beer**

Hawkers Rover Henty St Ale \$7

Hawkers Pilsner \$8

Hawkers Pale Ale \$8

Hawkers IPA \$9

**Wines By The Glass**  
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2020 Delinquent "Screaming Betty"

Vermentino

**(White)** \$10

2021 Delinquent "High Crimes" Graciano

**(Red)** \$10

**Wines By The Bottle**  
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**Sparkling**

2020 Dal Zotto Prosecco \$35

Das Juice Prosecco \$40

**White**

2020 Delinquent "Screaming Betty",

Vermentino, Riverland SA \$40

2020 Arc Riesling, Dromana VIC \$50

2019 Ephemera Negroamaro Bianco,

Heathcote, VIC \$55

**Rose**

2020 Arc Rose, Morn Pen VIC \$45

**Red**

2020 Frederick Stevenson Pinata Red Blend

\$45

2020 Sigurd Syrah

\$60

**Housemade Merri Drinks**  
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served with soda (ask for flavours)