



## BRUNCH MENU

7.30AM-2PM MONDAY-SATURDAY

### EGGS BENEDICT (GFO) \$20

Poached eggs, bacon & hollandaise served on a sourdough

### EGGS ON TOAST (GFO) \$13

Poached, fried or scrambled served on sourdough

### AVOCADO TOAST (V) (GFO) \$20

Avocado & Goats cheese smash with dukkah on sourdough

### SHAKSHUKA \$21

Poached eggs in a simmering tomato sauce with spices & chorzico

### CRISPY CHICKEN BURGER \$22

Served with honey mustard apple-slaw, tasty cheese and lettuce with a side of fries

## EXTRAS

MUSHROOMS, HASHBROWN, SPINACH, HOLLANDAISE, EGG \$3

GOAT'S CHEESE, TOMATOES \$4

BACON, AVOCADO, SALMON \$6

GLUTEN FREE BREAD \$4

### CHILLI SCRAMBLE (V) \$20

Scrambled eggs served with sourdough, fresh chilli, goats cheese and fresh herbs

### ACAI BOWL (V) \$18

Acai smoothie topped with granola, fresh fruit and seeds

### GRANOLA (V) \$16

House made granola served with Greek yoghurt and seasonal fruit

### FRUIT TOAST (V) \$8

Toasted fruit loaf served with butter

### BANANA BREAD (V) \$8

Toasted banana bread served with maple butter

### HAM & CHEESE CROISSANT \$10

House made croissant served with leg ham & tasty cheese

### SOURDOUGH TOAST (V) (GFO) \$8.5

Choice of preserves, honey or vegemite

### CHICKEN PESTO TOASTIE (GFO) \$14

Chicken, parmesan cheese, basil pesto, tomato & rocket

### MOROCCAN LAMB FOCACCIA \$15

Spiced lamb, baby spinach, goats cheese & tzatziki

### ROAST PUMPKIN FOCACCIA \$14

Pumpkin, basil pesto, pine nuts, red onion, goats cheese & rocket

## ANTIPASTI

### GREEK SALAD (GF) \$14

Greek style salad with fresh cucumber, olives, red onion and goats cheese

### FRIES (V) \$11

Served with garlic aioli

### MOUNT ZERO OLIVES \$11

A mix of seasonal olives, naturally brine cured.

### CHARCUTERIE BOARD \$35

A selection of cured meats, cheeses & fruit

### TRIO OF DIPS (GFO) \$17.5

Three dips served with house made flat bread

### PUMPKIN, THYME & FETA ARANCINI \$14

Three Arancini served on basil pesto

### DUMPLINGS (10) \$14

Pork or vegetable

## KIDS

HAM & CHEESE TOASTIE \$8

FISH & CHIPS \$12

CHICKEN NUGGETS & CHIPS \$12

ICE CREAM & TOPPING \$8



# DRINKS MENU

MONDAY-SATURDAY

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## ROX COFFEE SIGNATURE BLEND

Small \$4.5  
Medium \$5.5  
Large \$6.5

Alternative milks Add .50  
Flavored syrups Add .50  
Extra shot Add .50  
Decaf Add .50

## LINDT HOT CHOCOLATE / PRANA CHAI

Milk, dark, white  
Small \$5.2  
Medium \$6.2  
Large \$7.2

## ICED CHOCOLATE/COFFEE \$7

## SMOOTHIE \$12

Green - mango, spinach, banana & coconut  
Berry - mixed berries, mint & coconut

## FRESH JUICES \$8

Orange, Apple

## MILKSHAKES \$5|\$7

Chocolate, Strawberry, Banana, Caramel,  
Vanilla, Hazelnut

## SOFT DRINKS \$6.5

Lemonade, Blood Orange, Passionfruit,  
Ginger Beer, Lemon Squash, Coke, Coke  
zero

## SPARKLING MINERAL WATER \$5|\$11

250ml & 750ml

## CIDER

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### BAROSSA CIDER CO \$10

Apple Cider 5.0%

### MR LITTLE \$12.5

Pear Cider 8.0%

## BEER

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### BALTER \$15

Hazy IPA 6.0%

### COOPERS \$10

Sparkling Ale 5.8%

### PERONI \$11

Nastro Azzurro 5.0%

Nastro Azzurro 0.0 \$6.5

### CERVEceria MODELO \$9

Corona Extra 4.5%

### CARLTON UNITED \$8

Carlton Dry 4.5%

Carlton Draught 4.6%

Great Northern Super Crisp 3.5%

Cascade Premium Light 2.4% \$7

### PAPER SCISSORS ROCK \$13

Normal Beer 4.9% (Aussie Bitter)

Traveller 5.0% (Pale Ale)

Stone Cold Hazy 4.7%(American Wheat)

### MIDDLE ISLAND BREWING CO

The Guardian Session Ale 3.5% \$13.5

Get Shuck'd Oyster Stout 6.0% \$15.5

## SPARKLING

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### PIZZINI \$10|\$50

Prosecco, King Valley VIC 2021

### RYMILL \$60

Coonawarra Brut, Coonawarra SA 2017

### BLUE PYRENEES \$69

Midnight Cuvée, Avoca VIC 2020

### ZONZO ESTATE \$50

Bellini Di Cristina

## RED

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### HENTY ESTATE \$12|\$55

Cabernet Sauvignon, Hamilton VIC  
2020

### SIDEWOOD \$15|\$60

Pinot Noir, Adelaide Hills SA 2021

### GRAMPIANS ESTATE \$12|\$55

Mafeking Shiraz, Grampians VIC 2022

### ROUND TWO \$50

Merlot, Barossa Valley SA 2019

### FALLEN GIANTS \$65

Cabernet Sauvignon, Grampians VIC  
2019

### PIERREPOINT WINES \$60

Pinot Noir, Tarrington VIC 2021

### BOCHARA WINES \$60

Pinot Noir, Hamilton VIC 2019

## WHITE

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### MOUNT VERNON \$12|\$50

Sauvignon Blanc, Marlborough NZ  
2010

### WOODPARK \$12|\$50

Chardonnay, King Valley VIC 2021

### FALLEN GIANTS \$13|\$52

Riesling, Grampians VIC 2022

### PAXTON \$52

Pinot Gris, McLaren Vale SA 2021

### BLUE PYRENEES \$52

Bone Dry Rosé, Avoca VIC 2019

### ZONZO ESTATE \$40

Moscato Di Mia, Yarra Valley VIC

### HENTY ESTATE \$45

Riesling, Hamilton VIC 2016



# DINNER MENU

FRIDAY - SATURDAY FROM 5PM

## ANTIPASTI

### GREEK SALAD (GF) \$ 14

Greek style salad with fresh cucumber, olives, red onion and goats cheese

### FRIES (V) \$11

Served with garlic aioli

### MOUNT ZERO OLIVES \$11

A mix of seasonal olives, naturally brine cured.

### CHARCUTERIE BOARD \$35

A selection of cured meats, cheeses & fruit

### TRIO OF DIPS (GFO) \$17.5

Three dips served with house made flat bread

### PUMPKIN, THYME & FETA ARANCINI \$14

Three arancini served on basil pesto

### DUMPLINGS (10) \$14

Pork or vegetable

## PIZZA

### GARLIC & CHEESE \$10

Add chilli \$3

### PLAIN JANE \$16

Napoli, ham & mozzarella

### HAWAIIAN \$17

Napoli, ham, pineapple & mozzarella

### MARGHERITA \$17

Napoli, fresh basil, semi-dried tomato & buffalo mozzarella

### POTATO \$20

Olive oil, sliced potato, rosemary, mozzarella & sour cream

### CAPRICCIOSA \$20

Napoli, ham, mushrooms, olives & mozzarella

### ROASTED PUMPKIN \$21

Basil pesto, roasted pumpkin, feta, red onion, pine nuts & rocket

### SALAMI \$23

Napoli, salami, capsicum, olives, capers & mozzarella

## KIDS

FISH & CHIPS \$12

CHICKEN NUGGETS & CHIPS \$12

ICE CREAM & TOPPING \$8

### SEAFOOD \$24

Napoli, prawns, smoked salmon, semi-dried tomato, basil & buffalo mozzarella

### PRAWN \$22

Napoli, prawns, garlic, chilli, buffalo mozzarella & rocket

### DUCK \$26

Roast duck, hoisin, capsicum, buffalo mozzarella with fresh cucumber & red onion

### MEXICAN \$22

Napoli, salami, capsicum, chilli & mozzarella

### CHORIZO \$23

Napoli, chorizo sausage, basil & buffalo mozzarella

### PEAR \$23

Napoli, pear, prosciutto, blue cheese & rocket

### MOROCCAN LAMB \$24

Spiced lamb, feta, tzatziki & baby spinach

### PEPPA PIG \$24

Napoli, ham, salami, bacon, red onion & mozzarella

### CHICKEN \$23

Pesto, semi-dried tomatoes, red onion & mozzarella

### TANDOORI \$24

Napoli, mozzarella, chicken, red onion, spinach, mint & tzatziki

### PUTTANESCA \$23

Napoli, garlic, chilli, capers, semi-dried tomatoes, olives, anchovies & mozzarella

### CHOCOLATE \$17

Lindt Chocolate, marshmallow