



## BRUNCH MENU

7.30AM-2PM MONDAY-SATURDAY

### EGGS BENEDICT (GFO) \$21

Poached eggs, spinach, bacon & hollandaise served on a croissant

### EGGS ON TOAST (GFO) \$13.5

Poached, fried or scrambled served on sourdough

### AVOCADO TOAST (V) (GFO) \$21

Avocado & Goats cheese smash with dukkah on sourdough

### SHAKSHUKA \$22

Poached eggs in a simmering tomato sauce with spices & chorizo

### CRISPY CHICKEN BURGER \$23

Served with 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) \$21

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

### ACAI BOWL (V) \$18.7

Acai smoothie topped with granola & fruit

### GRANOLA (V) \$17

House made granola served with Greek yoghurt and seasonal fruit

### FRUIT TOAST (V) \$8.5

Toasted fruit loaf served with butter

### BANANA BREAD (V) \$8.5

Toasted banana bread served with maple butter

### HAM & CHEESE CROISSANT \$10.5

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) \$15

Chicken, parmesan cheese, basil pesto, tomato & rocket

### REUBEN TOASTIE \$15

Slow-cooked corned beef, pickle, sauerkraut, cheese & chipotle mayo

### ROAST PUMPKIN FOCACCIA \$14.5

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

## ANTIPASTI

### PEAR & WALNUT SALAD (GF) \$16

Fresh pear, dried cranberries, parmesan cheese, toasted walnuts & balsamic vinaigrette

### FRIES (V) \$11.5

Served with garlic aioli

### MOUNT ZERO OLIVES \$11.5

A mix of seasonal olives, naturally brine cured.

### CHARCUTERIE BOARD \$36.5

A selection of cured meats, cheeses & fruit

### TRIO OF DIPS (GFO) \$18.5

Three dips served with house made flat bread

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

Three Arancini served on basil pesto

### DUMPLINGS (10) \$14.5

Pork or vegetable

## KIDS

EGGS AND SOLDIERS \$10

FISH & CHIPS \$12

CHICKEN NUGGETS & CHIPS \$12

ICE CREAM & TOPPING \$8



# DRINKS MENU

MONDAY-SATURDAY

## ROX COFFEE SIGNATURE BLEND

Small (8oz) \$4.5

Medium (12oz) \$5.5

Large (16oz) TAKEAWAY ONLY \$6.5

Alternative milks Add .70

Flavored syrups Add .70

Extra shot Add .70

Decaf Add .70

## 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)

## 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

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**PEAR & WALNUT SALAD (GF) \$ 16**

Fresh pear, dried cranberries, parmesan cheese, toasted walnuts & balsamic vinaigrette

**FRIES (V) \$11.5**

Served with garlic aioli

**MOUNT ZERO OLIVES \$11.5**

A mix of seasonal olives, naturally brine cured.

**CHARCUTERIE BOARD \$36.5**

A selection of cured meats, cheeses & fruit

**TRIO OF DIPS (GFO) \$18.5**

Three dips served with house made flat bread

**PUMPKIN, THYME & FETA ARANCINI (3) \$14**

Three arancini served on basil pesto

**DUMPLINGS (10) \$14.5**

Pork or vegetable

### PIZZA

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**GARLIC & CHEESE \$10.5**

Add chilli \$3

**PLAIN JANE \$17**

Napoli, ham & mozzarella

**HAWAIIAN \$18**

Napoli, ham, pineapple & mozzarella

**MARGHERITA \$18**

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

**POTATO \$21**

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

**CAPRICCIOSA \$21**

Napoli, ham, mushrooms, olives & mozzarella

**ROASTED PUMPKIN \$22**

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

**SALAMI \$24**

Napoli, salami, capsicum, olives, capers & mozzarella

### KIDS

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**FISH & CHIPS \$12**

**CHICKEN NUGGETS & CHIPS \$12**

**ICE CREAM & TOPPING \$8**

**SEAFOOD \$25**

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

**PRAWN \$23**

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

**DUCK \$27**

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

**MEXICAN \$23**

Napoli, salami, capsicum, chilli & mozzarella

**CHORIZO \$24**

Napoli, chorizo sausage, basil & buffalo mozzarella

**PEAR \$24**

Napoli, pear, prosciutto, blue cheese & rocket

**MOROCCAN LAMB \$25**

Spiced lamb, feta, tzatziki & baby spinach

**PEPPA PIG \$25**

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

**CHICKEN \$24**

Pesto, semi-dried tomatoes, red onion & mozzarella

**TANDOORI \$24**

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

**PUTTANESCA \$24**

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

**CHOCOLATE \$17.5**

Lindt Chocolate, marshmallow