

# BRUNCH

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## EGGS ON TOAST 13.5 (V) (GFO)

Poached, fried or (scrambled +2)

**build your own breakfast with extras below**

## EGGS BENEDICT 22 (GFO)

Poached eggs, spinach, bacon

& hollandaise served on a croissant

## AVOCADO TOAST 20 (V) (GFO)

Smashed avocado on sourdough with poached egg, rocket & parmesan

## CHILLI SCRAMBLE 20 (V) (GFO)

Scrambled eggs served with sourdough, chilli oil, goat cheese

## GRANOLA 17 (V)

Honey-baked granola served with natural Greek yogurt and fruit

## AÇAÍ BOWL 16 (VE) (V) (GFO)

Smoothie bowl topped with granola & fruit

## CHICKEN BURGER 21

Southern style crispy chicken, slaw, chipotle mayo, cheese and greens with a side of fries

## HALLOUMI BURGER 19

Fried halloumi, slaw, relish, coriander, egg with a side of fries

# EXTRAS

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TOMATO, HASHBROWN, SPINACH, HOLLANDAISE, EGG 3

GOAT'S CHEESE, MUSHROOMS, 4

BACON, AVOCADO, CHORIZO, SALMON, HALLOUMI 6

GLUTEN FREE BREAD 4



# SIDES / SHARE

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## GARLIC & CHEESE PIZZA 10

## PEAR & WALNUT SALAD 16 (V) (GFO)

Pear, dried cranberries, parmesan, walnut & balsamic

## FRIES 11 (V)

Served with Aioli

## MOUNT ZERO OLIVES 11.5 (V) (GFO) (VE)

## DUMPLINGS 15

Pork or vegetable

## TRIO OF DIPS 17.5 (V)

## ARANCINI 14

seasonal served with tomato relish

# KIDS

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## 1 EGG ON TOAST 10 (V) (GFO)

## FISH & CHIPS 12

## CHICKEN NUGGETS & CHIPS 12

## ICE CREAM & TOPPING 8

# DESSERT

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## CHOCOLATE PIZZA 17

Lindt Chocolate, marshmallow

GFO = GLUTEN FREE OPTION

V = VEGETARIAN OPTION

VE = VEGAN OPTION

Please note that traces of gluten may be present due to the nature of our kitchen

# PIZZA

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## SALAMI 24

Napoli, salami, capsicum, olives, capers & mozzarella

## HAWAIIAN 18

Napoli, ham, pineapple & mozzarella

## CAPRICCIOSA 21

Napoli, ham, mushrooms, olives & mozzarella

## PRAWN 23

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

## CHORIZO 23

Napoli, chorizo sausage, basil & buffalo mozzarella

## PEAR & BLUE CHEESE 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

# VEGETARIAN

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## MARGHERITA 18 (V)

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

## POTATO 21 (V)

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

## ROASTED PUMPKIN 22 (V)

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

## PUTTANESCA 23

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

## VEGAN CHEESE 4

## GLUTEN-FREE BASE 5

# COCKTAILS

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## ESPRESSO MARTINI 20

Vansetter Vodka, Kahlua & Rox Coffee

## BEES KNEES 20

Gallivanter Gin, Lemon, Honey & egg white

## FRENCH MARTINI 18

Vansetter Vodka, Chambord, Pineapple Juice

## MARGARITA 20

Patron Silver, Lime Juice, Triple sec

## FRENCH 75 18

Gallivanter Gin, fresh lemon juice & Prosecco

## PISTACCHIO SPRITZ 14|40

Balanced Notes of Honey, Melon and Pistachio

## NEGRONI 20

Gallivanter Gin, Red Vermouth & Campari

## MARY PICKFORD 20

Bacardi Rum, Maraschino Liqueur, Grenadine & Pineapple Juice

# BEER & CIDER

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## GREAT NORTHERN 7.5

Super Crisp

## CARLTON DRAUGHT 8

## CORONA 8

## PERONI NASTRO AZZURRO 10

## STONE & WOOD 12

Pacific ale

## PAPER SCISSORS ROCK 13

Traveler pale ale

## MIDDLE ISLAND BREWERY 13

The Guardian session ale

## CASCADE LIGHT 7

## JAMES SQUIRE ZERO ALCOHOL 5.5

## LITTLE CREATURES APPLE CIDER 10

LOOKING FOR TAP BEER?  
ASK OUR STAFF ABOUT OUR GUEST  
BREWERY'S ON POUR TODAY!



# DRINKS

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## ROX COFFEE SIGNATURE BLEND

Small 4.7

Medium 5.7

Large 6.7

Alternative milk Add .70

Flavoured syrups Add .70

Extra shot Add .70

Decaf Add .70

## LINDT HOT CHOCOLATE / PRANA CHAI

Milk, dark, white

Small 5.5

Medium 6.5

Large 7.5

## ICED CHOCOLATE/COFFEE \$7

## COLD PRESS JUICES

Pure OJ 8

Cloudy Apple 8

Energise 8.5

## MILKSHAKES 5|7

Chocolate, Strawberry, Banana, Caramel, Vanilla, Hazelnut

## SOFT DRINKS 6.5

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

## SPARKLING MINERAL WATER 5|11

250ml & 750ml

# TEAS BY T2

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ALL SERVED IN A POT FOR ONE

MELBOURNE BREAKFAST

ENGLISH BREAKFAST

EARL GREY

CHINA JASMINE

JUST PEPPERMINT

FRENCH EARL GREY

LEMONGRASS AND GINGER

# WHITE

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## PAXTON 14|55

Pinot Gris, McLaren Vale SA 2024

## MOUNT VERNON 12.5|50

Sauvignon Blanc, Marlborough NZ 2024

## WOODPARK 12.5|50

Chardonnay, King Valley VIC 2023

## BLUE PYRENEES 14|55

Bone Dry Rosé, Avoca VIC 2019

## FALLEN GIANTS 14|55

Riesling, Grampians VIC 2024

## ZONZO ESTATE 12|50

Moscato Di Mia, Yarra Valley VIC

# RED

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## GRAMPIANS ESTATE 12|55

Mafeking Shiraz, Grampians VIC 2023

## HENTY ESTATE 12|55

Cabernet Sauvignon, Hamilton VIC 2023

## ROUND TWO 50

Merlot, Barossa Valley SA 2019

## COOLA ROAD 16|66

Pinot Noir, Mount Gambier SA 2022

## FALLEN GIANTS 56

Cabernet Sauvignon, Grampians VIC 2019

## PIERREPOINT WINES 53

Pinot Noir, Tarrington VIC 2021

## BOCHARA WINES 52

Pinot Noir, Hamilton VIC 2019

# SPARKLING

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## PIZZINI 10|50

Prosecco, King Valley VIC 2023

## RYMILL 60

Coonawarra Brut, Coonawarra SA 2023

## BLUE PYRENEES 69

Midnight Cuvée, Avoca VIC 2020

## ZONZO ESTATE 10|50

Bellini Di Cristina