



MEALS

Toast by Rustica Bakery \$7

Buttered sourdough, multigrain or fruit loaf served with your choice of spreads or condiments (gfo)(v)(vgo)

Eggs on Toast \$10.90

Two local free-range eggs cooked poached, fried or scrambled.

Served on buttered sourdough or multigrain toast (gfo)(v)

Sides

Free range egg / tomato relish \$3

Roasted tomato / wilted spinach / potato rosti \$4

Smashed avocado / field mushroom / haloumi \$5

Streaky bacon \$5.50

House cured salmon \$8

Bowl of chips \$9

Buttermilk Scones \$9.90

Two freshly baked scones served with raspberry jam & double cream (v)

Breakfast Burger \$13.90

Streaky bacon, tomato relish, lettuce, fried egg, American cheddar & smashed avocado on a toasted milk bun (gfo)

Granola Bowl \$16.90

House made oat, maple & nut granola served with Caldermeade Farm yoghurt, fresh honeycomb, passionfruit, seasonal fruit & berries (gfo)(v)(vgo)

Waffles \$19.90

House made waffles served with lemon curd, vanilla bean mascarpone, Canadian maple syrup, seasonal fruit & berries. Finished with pistachio crumble

Sweet Corn Fritters \$20.90

Corn, herb & vegetable fritters served on a tomato, chilli & basil sauce with fresh rocket, haloumi, smashed avocado, poached egg & finished with dukkah (gfo)(v)

Smashed Avocado & Burrata \$21.90

Freshly smashed avocado on toasted sourdough with cherry tomatoes, basil pesto, fresh chilli, olive oil, sea salt, cracked pepper & finished with creamy burrata cheese (gfo)(v)(vgo)

Fig's Big Breakfast \$24.90

Two free range eggs your way on toasted sourdough or multigrain with streaky bacon, potato rosti, field mushroom, roasted tomato, smashed avocado & tomato relish (gfo)(v)

Please inform your server of any dietary needs, allergies or intolerances as meals may need to be altered to accommodate.

GFO – Gluten free option available (please note there is \$1.00 surcharge if this includes substituting to gluten free bread) **V** – Vegetarian **VGO** – Vegan option available
Public Holidays incur a 15% Surcharge



Wellness Bowl \$20.90

Maple roasted pumpkin, field mushroom, haloumi, salad leaves, pickled cabbage, cucumber, cherry tomatoes, smashed avocado & our house apple lemon dressing (gfo)(v)(vgo)

Sautéed Greens \$21.90

Sautéed asparagus, broccolini, green beans & spinach on buttered multigrain toast. Served with roasted pumpkin hummus, Persian fetta, smashed avocado, poached egg & finished with dukkah (gfo)(v)(vgo)

Veggie Burger \$16.90

Corn & vegetable fritter, beetroot relish, lettuce, tomato, pickles, caramelised onion, haloumi & garlic aioli on a toasted milk bun (gfo)(v)(vgo)

Add chips to your burger \$5

Make it vegan +\$2

Southern Fried Chicken Burger \$17.90

Buttermilk fried chicken breast, American cheese, pickles, coleslaw, sriracha aioli & chilli relish on a toasted milk bun (gfo)

Add chips to your burger \$5

Double Beef & Bacon Burger \$18.90

Two Gippsland beef patties, streaky bacon, double American cheese, tomato relish, lettuce, mustard, pickles, caramelised onions & garlic aioli on a toasted milk bun (gfo)

Add chips to your burger \$5

Stacked Burger \$21.90

Gippsland beef patty, buttermilk fried chicken, streaky bacon, house made BBQ sauce, double American cheese, lettuce, tomato, pickles & garlic aioli on a toasted milk bun (gfo)

Add chips to your burger \$5

Lemon Pepper Squid \$23.90

Tender pieces of fried squid tossed through a salad of rocket, apple, chilli, cucumber & our house apple lemon dressing. Finished with garlic aioli, fresh lemon & crispy shallots (gfo)

House Cured Salmon \$25.90

Citrus cured Ora king salmon served on potato rosti with smashed avocado, creme fraiche, cherry tomatoes, asparagus, heirloom beetroots, tobiko & a poached egg (gfo)

Pork Belly Bao \$24.90

Steamed bao buns, roasted pork belly, pickled cabbage, cucumber & sriracha aioli. Finished with crushed chilli peanuts

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Nasi Goreng \$24.90

Indonesian style fried rice with sautéed chicken, garlic, ginger, lemongrass, chilli & vegetables in our house made nasi paste. Finished with crispy shallots, fried egg & a side of chilli sambal (gfo)

Ricotta Gnocchi \$25.90

House made ricotta gnocchi sautéed chicken, wild mushroom & spinach in a white wine cream sauce. Finished with toasted pine nuts & shaved Parmesan

Vegetarian option \$22.90

Chicken Parmigiana \$25.90

Panko crumbed chicken breast topped with tomato & basil sauce, smoked leg ham & cheese.

Served with fresh garden salad & chips.

Gluten free option \$27.90

Prawn Linguine \$29.90

Australian prawns sautéed with garlic, chilli, capers, onion, cherry tomatoes, lemon, parsley, white wine & olive oil. Finished with linguine pasta & fresh lemon

Gluten free option \$32.90

KIDS MENU

Free range egg on toast with bacon \$10.90

Waffle with berries, mascarpone & maple syrup \$11.90

Fish & chips \$11.90

Fried chicken & chips \$12.90

Cheeseburger & chips \$13.90

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