



## WET YOUR WHISTLE...?

Fresh pressed OJ \$6,9

'Garden Green' cold pressed juice - apple, celery, cucumber, spinach & kale \$7,9

'Back to Roots' cold pressed juice - apple, spinach, beetroot, lemon & parsley \$7,9

BBB Berocca 'original' - who are we to judge...? \$4,9

G.H Mumm NV Grand Cordon Champagne \$17,9 gls

Mimosa - Maison Mumm NZ bubbles, fresh pressed OJ \$13,9

Bellini - Maison Mumm NZ bubbles, Italian white peach nectar \$13,9

Breakfast Martini - marmalade vodka, Contratto aperitif, lemon \$15,9

Bloody Mary \$15,9

Aperol Spritz \$14,9

## BRUNCH - all day 'til 4pm

'Un-abused' avocado on our housemade grilled pumpkin & seed toast w/ Persian fetta, fresh mint, pink peppercorns & lemon \$17,9 + slow cooked egg \$20,9 + bacon \$22,9 + both \$24,9

Spiced 'Mother-in-law' fried eggs, roasted cumin flatbread w/ eggplant sambal, herbed quark & fresh chilli \$18,9

Posh Googie - slow cooked hens egg on buttery Paris mash, braised greens from our garden, Yarra Valley smoked salmon caviar & toast fingers \$17,9

Croissant 'French toast', caramelised banana, plantation rum'n'raisin ice cream \$18,9

Chestnut & wild mushroom tart, whipped goats curd, pickled enoki & a little bitter-sweet salad \$18,9\*

Breakfast salad of shredded kale, edamame, radish, avocado, wild rice, beetroot remoulade & soft herbs \$18,9 + slow cooked egg \$20,9

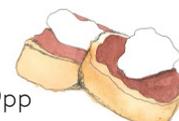
Hot smoked King Ora salmon kedgeree w/ a slow cooked egg & last summer's pickled zucchini \$22,9

Soft omelette of prawn, chorizo & harissa w/ dukkah, herb & pomegranate salad \$22,9\*

Farmers plate - smoked brisket, Maffra farmhouse cloth bound aged cheddar, pork & pistachio terrine, our pickled green tomatoes, sourdough & Lescure butter \$24,9\*

### - STAMFORD PARK DEVONSHIRE TEA -

Two of "Aggies" lemonade scones, Bonne Maman jam  
Chantilly cream & a pot of Larsen & Thompson Tea \$15,9pp





## LUNCHEON Midday 'til 4pm

### SNACKY

Oysters - shucked to order w/ classic sauce Mignonette \$23,9 (6) \$43,9 (12)

Mt Zero olives marinated w/ herbs & chili \$8,9

Heirloom vegetables & herbs from our garden w/ beetroot hummus & spiced labne \$15,9

Whipped cod roe, Yarra Valley smoked salmon caviar, house made roasted cumin flatbread \$16,9

### SMALL PLATES

Beetroot souffle, goats curd, asparagus, pickled broad bean flowers & herbs from our garden \$18,9

Slow roasted miso & yoghurt cauliflower, cashew milk, pomegranate \$18,9

Soup of Celeriac, crème fraîche, roasted hazelnut, WA black truffle\* \$19,9

Iguru scallops, apple, kohlrabi, nasturtium \$24,9

Culatello di parma, Fior di latte, salted red grapes \$23,9

### MAIN

Pumpkin risotto, sage, macadamia, aged pecorino & a slow cooked egg from one of our 'girls' \$28,9

Roast 'happy chicken', charred brussels sprouts, almond puree, caramelised bacon \$34,9

Steamed market fish, Jerusalem artichoke, oyster dashi \$MP

St Bernards pork neck fillet, slow poached quince, buttermilk sauce, garden turnips \$36,9

Gippsland beef striploin, black garlic, charred baby leek, pickled onion \$43,9

### SIDES

Roast oregano & garlic potatoes \$11,9

Garden leaves, lemon vinaigrette, aged pecorino \$9,9

Crinkle cut chips, herb salt \$9,9

French beans, garlic, smoked almonds \$9,9

### TO FINISH \$14,9

Lemon thyme crème brûlée

Brown sugar meringue, poached winter fruit, warm spiced custard

Ecuador 71% dark chocolate torte, hazelnut ice cream, cocoa nib\*

"Cheese please" - changing daily

\*\*We also have a selection of small sweeties, pastries, cakes & scones available - please ask!