



Toast

Cobb Lane Organic Sourdough or GF Precinct Gluten-free, served with a choice of housemade jam & preserves, organic peanut butter or vegemite

9.⁵ GF + 3.⁵

Housemade Apricot & Fig Fruit Bread

Lescure butter

10.⁵

Breakfast Tart

bacon, cherry tomato, ricotta, caramelised onion

12

Flip Shelton's 5-Grain Porridge

brandy poached quince, stewed cinnamon apples, coconut yoghurt, mandarin marmalade, gingerbread & almond crumb

VG DF

18.⁵

Acai Bowl

fresh berries, banana, kiwi fruit,

coconut yoghurt, activated buckwheat granola GF VG

18.⁵ + PEANUT BUTTER 2

Housemade Organic Wholemeal Crumpets

Lescure butter, housemade jam, raw honey

12

Housemade Sourdough Brioche French Toast

fresh berries, vanilla custard, strawberry gum jam, Geraldton wax syrup, toasted almonds, crème fraîche

(GF: brioche)

21

Dukkah Eggs

avocado, peas & beans, cress & herb salad, Persian feta, cashew cream, pomegranate dressing, flatbread

(GF: flatbread)

23.⁵

Grilled Semolina

sautéed wild mushrooms & kale, stracciatella,

Mount Zero lemon oil, toasted walnuts, crispy chicken skin, poached egg (V: crispy-chicken-skin)

22.⁵ + PORK & FENNEL SAUSAGE 5

Corn, Zucchini & Quinoa Fritters

avocado, refried Ayocote beans, charred corn, tomato & jalapeño salad, housemade salsa roja, cashew cream, poached egg GF DF (VG: egg)

22.⁵

All-Day Dining

Breakfast Roll

fried egg, bacon, avocado, rocket, aioli, tomato kasundi (V: bacon) (GF: brioche-roll)

18.⁵

Shakshuka

baked eggs, La Boqueria chorizo, heirloom tomato, eggplant, Persian feta, flatbread, green chilli oil (GF: flatbread)

24.⁵

Benedict-style Eggs

cider slow-braised pulled pork shoulder, apple & pecan, potato rosti, hollandaise GF

23.⁵

Hickory House-smoked Ocean Trout

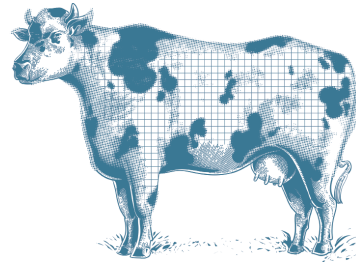
housemade crumpet, spanner crab mayonnaise, cucumber, bronze fennel, dill, chervil, curry leaves, poached egg (GF: crumpet)

25

Burd Local Free-range Eggs

Poached, Fried, or Scrambled, served on two slices of Cobb Lane organic toast

14.⁵



Cauliflower & Quinoa Salad

poached eggs, blanched kale, avocado, smoked almond cream, dukkah, puffed wild rice, herb oil dressing GF DF (VG: poached eggs)

19.⁵ + TEA-SMOKED CHICKEN 3

Broccoli & Sorghum Salad

pan-warmed greens, heirloom beetroot, smoked yoghurt, Aleppo pepper, mint, toasted almonds, lemon GF (VG & DF: yoghurt)

19.⁵ + HOUSE-SMOKED DUCK 5



Brown Rice & Tofu Purée Salad

fried brown rice onigiri, cherry tomato concassé, seasoned shiitake, spinach, edamame & root vegetables, nori, dashi GF DF VG

18.⁵ + TORCHED MISO-BUTTERED TROUT 6.⁵

Pasture-fed Beef Brisket Burger

bordelaise sauce, fried egg, comté cheese, pickles, caramelised shallots, aioli, chips (GF & DF: brioche-roll, comté cheese)

26

Chips

rosemary, crushed garlic, housemade aioli V GF

9.⁵



Sides

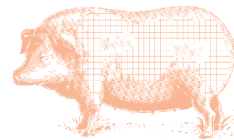
Relish / Butter / + Free-range Egg
Gluten-free Bread / + Toast 3.⁵ EA

Sautéed Spinach / Baked Beans / Persian Feta 4.⁵ EA

Avocado / Thyme roasted Mushrooms
Stewed Tomatoes / Potato Rosti / Small Chips 5.⁵ EA

Valencia Free-range Bacon / Pork & Fennel Sausage 6.⁵ EA

Hickory House-smoked Ocean Trout 7.⁵



Sandwiches

Made with sourdough bread 14

+ GLUTEN-FREE 3.⁵

+ LITTLE SALAD 4.⁵

Free-range Organic Chicken

horseradish mayonnaise, butter lettuce, pickles

Reuben

housemade beef pastrami, sauerkraut, emmental cheese, pickles, Russian dressing

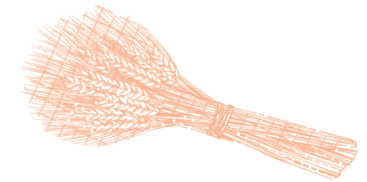
Ocean Trout

watercress, capers, kohlrabi & celeriac remoulade

Roasted Cauliflower

spinach, cashew cream, onion jam & green chilli oil V VG

+ TEA-SMOKED CHICKEN 3



Pastry

Housemade with an all-butter pastry, served with a little salad

Tarts

filled with a variety of fresh ingredients 16.⁵

Rolls

Beef sausage or Spinach, chard & ricotta 18.⁵

Pies

served with housemade relish 18.⁵



Red Door Corner Store

NORTHCOTE 3070

Matt Forbes of Cobb Lane Bakery, who supplies our organic sourdough bread.

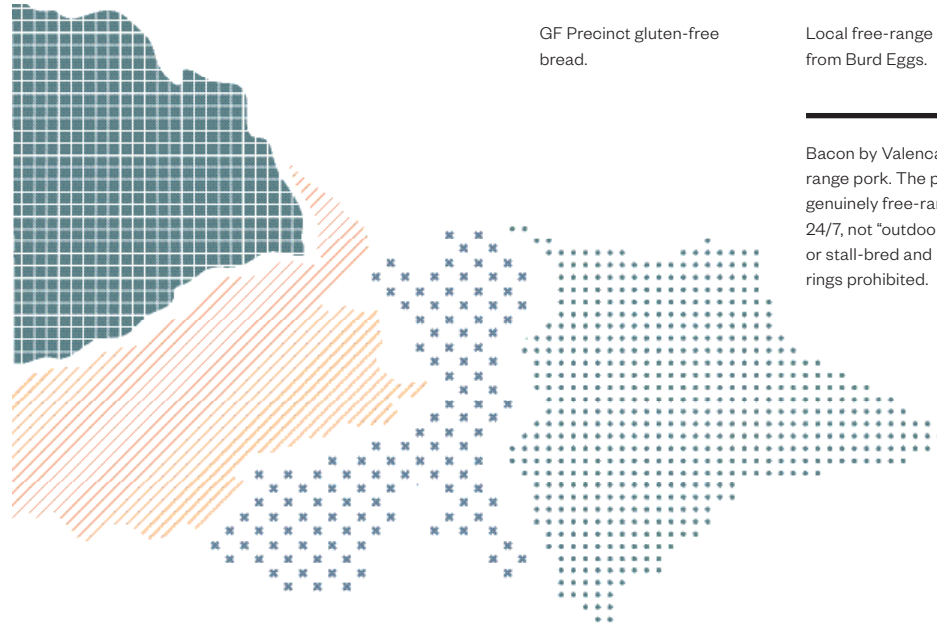
Meat from Hagen's organic butcher.

Free-range Chickens that live a happy carefree life west of Bendigo.

GF Precinct gluten-free bread.

Local free-range eggs from Burd Eggs.

Bacon by Valenca free-range pork. The pigs are genuinely free-range, 24/7, not "outdoor-bred" or stall-bred and nose-rings prohibited.



Certified Organic Raw Honey from an off-grid farm in Marraweeney, North-east Victoria.

Our microherbs are grown around the corner by Shannon in her backyard.

Local milk from Saint David Dairy in Fitzroy.

Coffee roasted by Jason Scheltus' Market Lane Coffee & Peter Frangoulis' Dukes Coffee Roasters.



Sign in

Please sign in if you haven't already at the door.

Unable to scan? Download the Service Victoria app and use code CTG DDC

We are pleased to accommodate dietary requirements where possible. Please allow us a moment to confer with the Chef. We apologise if we are unable to vary the menu on some occasions.

We bake all our pastry and sweets in-house from whole and organic ingredients. We are committed to local, traceable and sustainable produce.

A 10% SURCHARGE APPLIES ON SATURDAY & SUNDAY.
A 15% SURCHARGE APPLIES ON ALL VICTORIAN & FEDERAL PUBLIC HOLIDAYS.



Coffee

Roasted by Dukes Coffee Roasters & Market Lane Coffee

Espresso & Filter

Espresso, Black or White 4-5
Filter, Batch Brew or Cold Brew 4-5

+ STRONG 50c	+ ALMOND 50c
+ DECAF 50c	+ BONSOY 50c
+ LARGE 90c	+ OATLY 50c

Drinks

Mörk Original Dark Hot Chocolate 5-5

+ BONSOY, OATLY OR ALMOND MILK 50c

Iced Coffee / Chocolate / Chai 6-5

+ BONSOY, OATLY OR ALMOND MILK 50c

Cold-pressed Fresh Orange Juice 6-5

Remedy Organic Kombucha or Switchel 6-5

Mango & Passionfruit / Ginger & Lemon / Rasp. Lemonade
Wild Berry / Blood Orange Switchel

Nectar Cold-pressed Juices 5-5

Cloudy Apple / Tropi cool / Green with Envy

Daylesford & Hepburn Mineral Springs Co 5-5

Lemonade / Ginger Beer / Blood Orange

Cape Grim Sparkling Mineral Water 0.33L 5

Smoothies 9-5

#1 Banana, Blueberry, Almond butter
#2 Strawberry, Raspberry, Coconut yoghurt, Cashew
#3 Spinach, Apple, Avocado, Spirulina, Ginger, Lemon NF
ALL MADE WITH HOUSEMADE HEMP MILK GF VG

Milkshakes 8-5

Chocolate / Coffee / Berry / Vanilla malt
+ BONSOY, OATLY OR ALMOND MILK 50c

Tea & Tisane

Loose-leaf, by Chamellia, brewed behind the bar

4-5

Breakfast

Smooth, strong blend of organic Ceylon tea enjoyed with or without milk

Earl Grey

Twice-refined organic Spanish bergamot oil blended with Ceylon tea and cornflowers to create a clean, refreshing and aromatic blend

Peppermint

Organic Egyptian, picked at the peak cropping season resulting in a bright fresh aroma and clean lasting finish

Relaxing Herbs

A harmonious blend of organic lemongrass, rose petals, lavender, rooibos and chamomile for that spot of calm

Genmaicha

Carefully crafted blend of premium quality Sencha Green Tea sourced from the mountains of Makizono, combined with matcha powder and blended with puff roasted brown rice. The result is a wholesome savoury tea with a rich tasty aroma (2 infusions)

6



Anushka Fresh Chai Latte / Tea

4-5/5

Matcha or Housemade Spiced Turmeric Latte

4-5

+ BONSOY, OATLY OR ALMOND MILK 50c

