

BREAKFAST

Served until 2PM

Breakfast Oysters – six spiced Bloody Mary oyster shooters with Russian Standard vodka & fresh celery sticks **\$26**

Locally Toasted Granola Muesli – served with seasonal poached fruit and coconut yoghurt
V/Veg/GF **\$14**

French Toast Fruit Loaf – with poached Shiraz pears and rhubarb with caramel fudge, pistachio & honey dust topped with Kahlua cream cheese
Veg/GF* **\$18.5**

Chef's Rusty Eggs Benny – pressed potato rosti with wilted beetroot chard, seared ham steak, poached eggs and thyme hollandaise
GF*/Veg* **\$24**

Avocado Dukkah Toast – with dukkah crumbed egg, smashed avocado, crispy wasabi peas, cucumber & lemon labna, fermented chilli, cherry tomatoes and coriander
Veg/GF* **\$23**

Stewed Mushroom Bruschetta – selection of mixed mushrooms, stewed for over 12 hours, served over toasted sourdough with crumbled goats' cheese, a poached egg and topped with mildly spiced tomato salsa
GF* **\$22**

Bubble and Squeak – house made hash brown with thinly sliced silverside, mustard cream, a poached egg, garnished with fennel & watercress salad, and horseradish dressing **\$22**

Eggs Any Way - two eggs; fried, scrambled or poached, served with toasted sourdough
GF* **\$14.9**

Vegan Hangover – Falafels layered over cannellini bean & truffle hummus, oven baked cherry tomatoes, topped with kale, corn & roasted pepper salsa and coconut chilli yoghurt
V/Veg **\$20**
Add poached egg **+\$3.5**

New Aussie Brekky Stack – old school deep-fried potato cakes, smothered with hummus, wilted beetroot chard, house-made dukkah and a poached egg **\$22**
Add seared ham steak **+\$4**

Toasted sourdough, local fruit loaf or toasted seeded pumpkin loaf
Two slices with condiments **GF* \$8**
One slice (*sorry it's the labour not the bread) **\$5.5**

EXTRAS

Only available with any other breakfast dish

Stewed mushrooms, deep fried potato cake, cherry tomatoes, thyme hollandaise sauce **\$4ea.**
Two slices of bacon, ½ avocado, grilled ham steak, goats' cheese **\$5ea.**



COLD BEVERAGES

Daily Squeezed Orange Juice **\$7.5**

Cold Pressed Juices **\$9**
- Orange, pineapple, passionfruit & coconut water
- Beetroot, carrot, celery, apple & lemon
- Kale, capsicum, cucumber, celery & lemon

Smoothies **\$10**

Berry Superstitious; mixed seasonal berries, apple juice and a hint of fresh mint

No-No's and Na-Na's; banana, ice cream, cinnamon and milk

Mango Tango; mango, orange juice and passionfruit

We Can't Elope; pineapple, melon and apple juice

No changes to the menu. We are unable to guarantee any allergen content 100%. Not every ingredient is listed so please make our staff aware of any intolerances.

Milkshakes

Banana, vanilla, chocolate, caramel, strawberry or lime **\$8**

Nutella, with crushed peanuts **\$9**

Iced Beverages

Iced Coffee w/ whipped cream **\$8.5**

Iced Chocolate w/ whipped cream **\$8.5**

Iced latte **\$5.5**

Golden Gaytime Frappé **\$9**

Green Tea Match Frappé **\$9**

Hot Beverages

Coffee

Espresso **\$3.80**

Short Macchiato, Piccolo

Latte, Café Latte,

Flat White, Cappuccino **\$4**

Hot Chocolate, Mocha **\$5**

Nutella Hot Chocolate **\$6**

Chai Latte **\$6**

Golden Turmeric Latte /

Matcha Latte **\$5.5**

Tea Drop Tea Pots **\$4.5**

English Breakfast

Earl Grey

Peppermint

Lemongrass & Ginger

Green Tea

Malabar Chai

Chamomile

Extras

Strong (extra shot) **\$0.5**

Soy **\$0.5**

Almond milk **\$0.5**

Coconut milk **\$0.5**

Mug size **\$1**

On Public Holidays, a 10% surcharge will apply

V= Vegan dishes.

V*= Vegan available on request.

Veg= Vegetarian.

Veg*= Vegetarian available on request.

GF*= Can be gluten free on request, additional charges may apply.



SNACKS TO SHARE

Oysters (min of 4 of any one flavour @ \$5 each)

Natural – with lemon & garlic aioli

Kilpatrick – crispy bacon with Chef's Killer sauce

Sorbet – lemon & chilli sorbet

Mornay – baked in brie cheese sauce

Al Gratin – baked in garlic & herb butter

Prosciutto – prosciutto wrapped oyster, flash fried with salsa verde

Oyster Specials*

Half dozen of any one oyster flavour **\$25**

Whole dozen of any one oyster flavour **\$40**

The Oyster Tasting Plate; two of each flavour (*no changes) **\$38**

Pan Seared Scallops – four pan seared scallops layered over

grilled chorizo, parsnip puree and drizzled with pomegranate

molasses **GF \$24**

Beef Tataki – rare seared 150 day aged grain-fed porterhouse

steak, served over grilled asparagus, with soy & mirin glaze and

pickled ginger **GF \$26**

Salt & Pepper Squid – flash fried salt & pepper squid layered

over radicchio, goats' cheese, pomegranate & mango salad,

dressed with raspberry vinaigrette **\$24.5**

Kingfish Carpaccio – lightly cured kingfish with mirin & soy

dressing, diced avocado and crispy wasabi peas

GF \$24.5

Chef's Cheese Plate – selection of Chef's chosen cheeses with

fresh fruit and chicken paté **\$29**

Add a half litre of .TAP wine **+\$20**

Arancini Of The Day – arancini of the day served over

caramelised garlic aioli **GF \$15.5**

Chef's Meatballs – house made meatballs in a rich sugo sauce

with caramelised onion, lemon labna and crispy bread

\$17

Daily Tapas Plate – daily selection of three different tapas

\$29

Sweet Potato Chips – topped with spiced coconut yoghurt

and kale, corn & roasted pepper salsa

Veg/V*/GF \$18

Chargrilled Asparagus – with smashed almonds, sundried

tomato & pecorino pesto **Veg/V*/GF \$15**

Chat Bowl – roasted fennel, lemon & garlic infused potatoes

with sour cream **Veg/GF \$16**

Snack Attack – small serve of fish and chips, with house made

tartare sauce & a lemon wedge **\$18.5**

Bowl of Fries – with garlic aioli **V*/Veg/GF \$7/12**

MAINS

Little Blue Classic – chicken club sandwich, with shaved

lettuce, sliced tomato, grilled bacon, fried egg, served with

house-made aioli and fries **\$24**

Heart Attack Burger – spiced beef patty, caramelised onion,

grilled bacon, sliced pickles, tomato, double cheddar, garlic aioli,

coleslaw and fries **\$20**

Country Style Chicken – stuffed with roasted peppers, basil,

and feta cheese, served over pumpkin puree with buttered

heirloom asparagus and basil & brie pesto **GF \$28**

The Pork Belly – twice cooked pork belly served over apple &

fennel puree, seasonal greens and ginger beer glaze

GF \$29

Lamb Rack – chargrilled lamb rack, served over carrot puree,

saltbush potato rosti, grilled pear and drizzled with sticky red

wine jus **\$34**

Lamb Shank – rich Italian influenced lamb shank, served with

parsnip mash, rich braising broth and roughly shaved parmesan

cheese & parsley **\$29**

Veggie Al Forno – oven baked eggplant, zucchini, squash &

potato layered with oozy smoked mozzarella cheese sauce,

garlicky tomatoes and almond & rocket pesto

Veg \$28

Funky Roast Chargrilled Seasonal Veg Board – mixed

roasted seasonal vegetables with white cannellini bean & truffle

hummus and seeded mustard & coconut yoghurt

V/Veg/GF \$27

Add seared chicken breast **+\$9**

Add side of seared porterhouse steak **+\$9**

The Steak – chargrilled 400gram 150 day aged grain fed

porterhouse steak served over a potato rosti, buttered

asparagus and oven baked beetroot, drizzled with beef, bourbon

& date reduction **\$38**

Served blue, rare or medium rare

The Surf & Turf – chargrilled 150 day aged grain fed

porterhouse steak, served over a potato rosti and buttered

asparagus topped with creamy sweet chilli & garlic infused

prawns & ½ blue swimmer crab **\$42**

Served blue, rare or medium rare

House Made Pan-fried Gnocchi – with crumbled blue

cheese, truffle oil, roasted almonds, beetroot leaves & thyme

and charred broccolini **\$28**

Our Signature Marinara Pasta – fresh mussels, prawns, fish,

scallops, ½ blue swimmer crab, Moreton Bay bug, white wine,

garlic, herbs, olive oil, a dash of chilli, diced tomato and shaved

parmesan **GF* \$32**

Mussel Stock Pot – local Victorian Port Arlington mussels, pan

fried with garlic, chilli, onion, white wine & house-made sugo

sauce, served with crusty bread **GF* \$27**

Crispy Skin Barramundi Fillet – layered over smashed

broccoli with rich butter, lemon & caper sauce

GF \$32

Old School Fish & Chips – our famous battered fish with

house-made chunky tartare sauce and a lemon wedge

\$29

