

ALL DAY LONG

Toast ^{gfo}	6.90
Sourdough, salted butter, jam/honey/peanut butter	
Fruit toast	8.00
Milawa artisan-bakers' fruit toast, butter, Beechworth honey	
Banana & walnut bread	8.50
House-baked banana & walnut bread, burnt fig & ricotta spread	
E&B	15.90
Bahn mi roll, egg & bacon, house bbq, pickled cucumber, tomato	
Corn Bread & Vegetables ^{gfo}	15.00
Grilled vegetables, pesto, relish, haloumi, Milawa corn-bread bun	
Baguette of the Day	14.50
Ham, cheese, tomato, roquette, mustard	
Granola ^{gf}	14.00
House granola, yoghurt berry pannacotta, nuts, dried fruits, macerated berries	
Eggs ^{gfo}	11.90
Organic free range eggs, sourdough toast, butter	
Make it scrambled	14.40
Hotcake	20.50
Buttermilk, poached seasonal fruit, High Grove berries, pistachios, salted maple syrup	

PLEASE NOTE: Our kitchen is not allergen free but our team will endeavour to meet your needs.

Fritter ^{gf}	21.50
Corn & zucchini fritter, salted peanut, tomato relish, haloumi, avocado, rocquette	
Full Deck	24.50
Chicken & herb sausage, Kergunyah mushrooms, local bacon, potato & chive salad, Echuca black pudding, cherry tomatoes, pesto, eggs	
Avocado ^{gfo}	17.90
Smashed avocado, Yarra Valley feta, chilli flakes, tomatoes, candied walnut, radish, lemon	
Hollandaise ^{gfo}	17.90
Organic Milawa eggs, rockett pesto, local smoked bacon	

EXTRAS

Gluten-free bread / Relish / Hollandaise	2.50
Extra egg / Extra toast / Chicken & herb sausage	3.50
Mushrooms / Tomato / Feta	4.00
Smoked bacon / Avocado / Chorizo / Black pudding	5.00
Grilled salmon / House-cured salmon	6.00

SIDES

7.00

Shoe string chips Truffle salt, mayo

Grilled vegetables ^{gf/v/vgn} Broccollini, capsicum, mushrooms, eggplant, zucchini, roasted garlic oil, lemon

Onion rings Sriracha mayo

House salad ^{gf/v/vgn} Herbs, rocket, frisee, mizuna, buckwheat, tomato, cucumber, walnuts

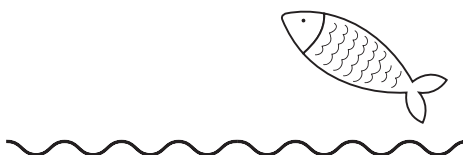
JUNIORS

Children 12 & under

Egg Relish, toast, butter (until 11:30am) 10.00

Pancake Whipped cream or ice-cream, berries, salted maple 10.00

Battered fish / steak / sausage Salad and chips 12.00



DINNER

Friday - Saturday

TO START

Australian olives House-marinated	7.50
Duck spring roll Sriracha mayo	6.50 ea
House made flat bread Dips	14.00
Zucchini flower Ricotta, lemon, herbs, tempura, pesto	4.50 ea
Calamari fritti Hollandaise	9.50

ENTRÉE

Tomato gazpacho Mozarella, brioche croutons, herb oil, cucumber, watermelon, olives	17.50
House cured duck breast Pickled stone fruit, avocado mousse, beetroot, shallot rings	18.50
House cured salmon Vodka-infused, finger lime salsa, tomato jelly, Wagga green olives, leek	19.50
Seared scallops Bagna cauda, whipped goat's curd, black pudding crumb, chorizo, capers salsa	22.50
Fried sardines Escabache, salsa verde, grilled toast, anchovies	19.00
Ancient grain salad Persian fetta, pistachios, raddish, mint	18.50
Selection of locally cured meats Chutney, grilled bread, pickles	19.50

MAIN

House made ricotta gnocchi Pumpkin, pickled zucchini & flower, pepitas, persian fetta	28.50
Milawa free-range duck House spiced, Camargue organic red rice, roasted vegetables, jus	37.50
Slow cooked & grilled lamb rump Spinach purée, sweet breads, corn salsa, spiced puff corn	37.50
Market fish Mussels, scallop, leek, saffron poached potato, fennel, succulents, sauce rouille, lobster sauce	36.50
Pork belly Rare breed, crispy skin, onion, carrot, grain mustard, egg emulsion	35.50
Grilled eye fillet 250g Bone marrow croquette, herb salad, potato terrine, red wine jus	39.50

SIDES

Shoe string chips Truffle salt, mayo	7.50
Grilled vegetables ^{gf/v/vgn} Broccollini, capsicum, mushrooms, eggplant, zucchini, roasted garlic oil, lemon	8.50
Onion rings Sriracha mayo	7.50
House salad ^{gf/v/vgn} Herbs, rocket, frisee, mizuna, buckwheat, tomato, cucumber, walnuts	8.50

CHILDREN (UNDER 12)

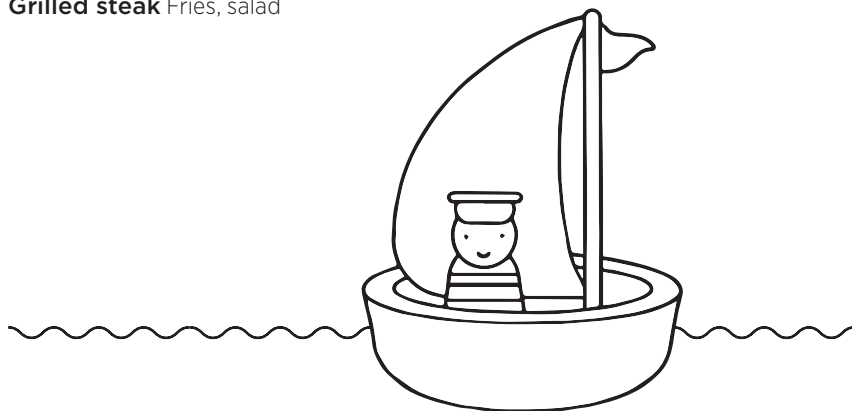
10.50

House made ricotta gnocchi Sugo, parmesan

Battered fish Fries, salad

Fried calamari Fries, salad

Grilled steak Fries, salad



DESSERT

14.50

Chilled bread & butter pudding

Macerated High Grove berries, crème fraiche ice cream, meringue

Chocolate

Bitter, white, milk, honeycomb, pickled stone fruit, salted caramel pearls, puffed rice

Cheesecake

Goat's curd, gingersnap crust, caramelised figs, vincotto, walnut brittle