

12pm – 4.00pm

**House Flat Breads:**

Tomato, Mozzarella & Crispy Basil (v)	16
Pesto, Pumpkin, Zucchini, Caramelised Onion, Olives & Salted Ricotta (v)	20
Chorizo Sausage, Roast Peppers & Fetta	20
Moroccan Spiced Roast Lamb, Ashed Goats Cheese, Roquette & Spanish Onion	20
Prosciutto, Blue Cheese, Apple & Balsamic Glaze	22

**Smashed Avocado** w/ Beetroot Hummus, Yarra Valley Fetta  
& Sumac on Five Grain Toast (v) (vga) (gfa) 19.5

**Breakfast Salad** w/ Sweet Potato, Spinach, Asparagus, Cauliflower,  
Hazelnuts, Bitter Leaves, Poached Egg & Blue Cheese Dressing (v) (gf) 22

**Sugar Cured Salmon & Smashed Avocado**  
on Sweet Corn Fritters w/ Poached Eggs 22.5

**Open Free Range Omelette** w/ Ricotta, Spinach,  
Snow Peas, Pinenuts & Salsa Verde (v) (gfa) 18.5

**Chicken Salad** w/ Quinoa, Baby Cos Leaves, Avocado Mousse, Parmesan,  
Tomato, Red Onion, Cucumber & Pinenuts w/ Honey & Mustard Dressing 22

**Baked Eggs** w/ Roast Peppers, Chorizo & Smoked Mozzarella 19.5

**Twice Cooked Goats Cheese Soufflé** w/ Wilted Baby Spinach, Hazelnuts  
& Maple Glazed Roasted Pear & Root Vegetables (v) 24

**Mushroom Risotto** w/ Asparagus, Baby Spinach, Truffle Oil  
& Reggiano Parmesan (v) (vga) (gf) 26.5

**Crispy Calamari** w/ Petite Salad, Lemon & Chipotle Mayonnaise 22

**Seafood Linguine** w/ Chilli, Garlic, Prawns, Calamari, Mussels,  
Olive Oil & White Wine 34

**Crispy Skin Barramundi** w/ Parsnip Cream, Sauté Asparagus,  
Wilted Radicchio, Crispy Capers & a Salsa Verde (gfa) 34

**SOM Beef Burger** w/ Caramelised Onions, Swiss Cheese, Lettuce,  
Tomato & Pickle on a Brioche Bun w/ Fries 19.5

**Sides** Roquette, Radicchio, Pear, Walnut & Parmesan Salad 8  
French Fries | Green Vegetables w/ Toasted Almonds 8  
Roast Carrot w/ Baby Peas & Crispy Bacon 8

(v) vegetarian (vg) vegan (vga) vg option (gf) gluten free (gfa) gf option