

12pm – 4.00pm

House Flat Breads:

Tomato, Mozzarella & Crispy Basil (v)	16
Pesto, Zucchini, Kale, Caramelised Onion, Olives & Ricotta (v)	19
Chorizo Sausage, Roast Peppers & Fetta	20
Moroccan Spiced Roast Lamb, Pumpkin, Ashed Goats Cheese & Roquette	20
Prosciutto, Blue Cheese, Apple & Balsamic Glaze	22

Smashed Avocado w/ Egyptian Dukkah, Yarra Valley Fetta, Sweet Potato Crisps on 5 Grain Toast (v) (gfa) (vga)	19.5
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Breakfast Salad w/ Sweet Potato, Spinach, Asparagus, Cauliflower, Hazelnuts, Bitter Leaves, Poached Egg & Blue Cheese Dressing (v) (gf)	22
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Sugar Cured Salmon & Smashed Avocado on Cauliflower & Cheddar Fritters w/ Poached Eggs	22.5
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Open Free Range Omelette w/ Heirloom Tomatoes, Buffalo Mozzarella, Spinach & Fresh Herbs (v) (gfa)	18.5
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Vegan Soft Shell Taco – Black Bean & Capsicum Stew w/ Corn Salsa, Avocado Mousse & Almond Aioli (v) (vg)	16
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Baked Eggs w/ Roast Peppers, Chorizo & Smoked Mozzarella	19.5
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Chicken Salad w/ Quinoa, Baby Cos Leaves, Avocado Mousse, Parmesan, Tomato, Red Onion, Cucumber & Pinenuts w/ Honey & Mustard Dressing	22
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Twice Cooked Carrot & Gruyere Soufflé w/ Baby Spinach Puree, Hazelnuts, Butter Roasted Carrots & Turnips (v)	24
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Crispy Calamari w/ Petite Salad, Lemon & Chipotle Mayonnaise	22
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Summer Risotto w/ Asparagus, Peas, Spinach, Reggiano Parmesan & a Lemon Mascarpone (v) (gf)	24
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Seafood Linguine w/ Chilli, Garlic, Prawns, Calamari, Mussels, Olive Oil & White Wine	34
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Crispy Skin Barramundi w/ Pea & Mint Puree, Roasted Fennel, Asparagus, Crispy Capers & Vincotto Glaze (gfa)	34
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SOM Beef Burger w/ Caramelised Onions, Swiss Cheese, Lettuce, Tomato & Pickle on a Brioche Bun w/ Fries	19.5
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Sides Roquette, Radicchio, Pear, Walnut & Parmesan Salad	8
French Fries Green Vegetables w/ Toasted Almonds	8

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