

12pm – 4.00pm

House Flat Breads:

Tomato, Mozzarella & Basil (v)	14
Zucchini, Peppers, Olives, Caramelised Onion & Goats Cheese (v)	19
Chorizo Sausage, Roast Peppers & Fetta	19
Moroccan Spiced Roast Lamb, Pumpkin, Mozzarella & Mint Yoghurt	20
Kohlrabi & Avocado Pillows w/ Orange Salad, Pistachio Crumble & Sriracha Glaze (v) (vg) (gf)	18
Smashed Avocado w/ Yarra Valley Fetta, Medley Tomato Salad & Egyptian Dukkah on Five Grain Toast (v)	19.5
Breakfast Salad w/ Honey Baked Carrots, Kale, Avocado, Chargrilled Cauliflower, Crispy Quinoa, Sesame Infused Fetta, Almonds & a Poached Egg (v) (gf)	22
Vegan Pea Smash w/ Almond Fetta, Sautéed Peppers, Pumpkin Puree & Pinenuts on Toasted Crumpet (v) (vg)	18
Sugar Cured Salmon & Avocado – Sweet Corn Pikelets w/ Sugar Cured Salmon, Avocado Smash & Poached Eggs	22.5
Open Free Range Omelette w/ Zucchini, Tomato, & Goats Cheese (v)	18.5
Moroccan Chicken Salad w/ Roast Sweet Potato, Tomatoes, Dates, Fetta, Red Onion, Cucumber, Toasted Chickpeas & Mint Yoghurt Dressing (gf)	22
Baked Eggs w/ Roast Peppers, Chorizo & Smoked Mozzarella	19.5
Grilled Fig Tart w/ Caramelised Onion, Prosciutto, Mossvale Blue Cheese, Vincotto Glaze & Toasted Pinenuts	19.5
Crispy Calamari w/ Petite Salad, Lemon & Chipotle Mayonnaise	22
Seafood Linguine w/ Chilli, Garlic, Prawns, Calamari, Mussels, Olive Oil & White Wine	34
Baked Barramundi Fillet w/ Chargrilled Fennel, Sautéed Asparagus, Crispy Capers & a Mint Pea Purée, (gf)	34
SOM Beef Burger w/ Caramelised Onions, Swiss Cheese, Lettuce, Tomato & Pickle on a Brioche Bun w/ Fries	19.5
Sides Green Vegetables w/ Toasted Almonds	8
French Fries Roquette & Parmesan Salad	8