

12pm – 4.00pm

House Flat Breads:

Tomato, Mozzarella & Basil (v)	16
Zucchini, Peppers, Olives, Caramelised Onion & Goats Cheese (v)	20
Chorizo Sausage, Roast Peppers & Fetta	20
Moroccan Spiced Roast Lamb, Pumpkin, Mozzarella & Mint Yoghurt	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
Warm Breakfast Salad w/ Honey Baked Carrots, Kale, Avocado Mousse, Chargrilled Cauliflower, Crispy Quinoa, Sesame Infused Fetta, Almonds & Poached Egg (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
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
Twice Cooked Goats Cheese Soufflé w/ Roasted Root Vegetables, Crispy Kale & Walnut Crumbs (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
Parmesan Crusted Rockling Fillet w/ Olive Infused Potato Rosti, Semi-Dried Tomatoes & Zucchini Basil Velouté (gf)	33
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 & Potatoes w/ Baby Peas & Crispy Bacon	10

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