

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

Smashed Avocado w/ Yarra Valley Fetta, Medley Tomato Salad
& Egyptian Dukkah on Five Grain Toast (v) **19.5**

Breakfast Salad - Chargrilled Summer Vegetables, Peas, Corn,
Black Rice Puffs, Toasted Almonds, Lemon Ricotta & Poached Egg (gf) **22**

Vegan Pea Smash w/ Almond Fetta, Sauté 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/ Asparagus, Tomato, & Goats Cheese (v) **18.5**

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

Moroccan Chicken Salad w/ Roast Sweet Potato, Tomatoes, Dates, Fetta,
Red Onion, Cucumber, Toasted Chickpeas & Mint Yoghurt Dressing (gf) **22**

Twice Baked Blue Cheese Soufflé w/ Roast Beetroot, Endives,
Radicchio Salad, Toasted Pinenuts & Balsamic Glaze (v) **19**

Crab Stack w/ Avocado, Potato Crush & Tomato Gazpacho Sauce (gf) **24.5**

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

Seafood Linguine

w/ Chilli, Garlic, Calamari, Mussels, Prawns, Olive Oil & White Wine **32.5**

Oven Roast Barramundi Fillet w/ Chargrilled Fennel,
Sauté 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**