



**TOAST + JAM** 12 (GF\*)  
AG Bakehouse white sourdough, multigrain or Strada gluten free  
w/ your choice of HM berry jam, HM marmalade or vegemite

**FRUIT LOAF / DR. MARTY'S CRUMPETS** 15  
AG Bakehouse spiced fruit loaf (no nuts) or crumpets served w/ maple butter

**PANNA COTTA GRANOLA** 24  
Ask your server for our latest variety

**DOCTOR'S ORDERS** 26 (VG\*)  
Dr. Marty's crumpets topped w/ grilled banana, strawberries, caramel creme, berry compote + pecan praline

**YOLKO ONO** 15.9 (GF\*)  
Free range eggs served on sourdough toast  
Add bacon +7

**BIG ZEN** 30 (GF\*)  
Poached eggs, Victorian bacon, HM potato hash, smashed avocado, roasted mushrooms + chorizo served on sourdough toast

**BIG DEN** 30 (GF\*)  
Poached eggs, haloumi, HM potato hash, smashed avocado, roasted mushrooms + tomato served on sourdough toast

**HULK SMASH** 23 (GF\*, VG\*)  
Smashed avocado, golden labneh, EXTB seasoning, feta, pepitas, lemon, fresh mint, HM beetroot ginger relish served on multigrain toast  
Add poached egg +3.5

**BENEDICT HASH** 28.9 (GF)  
HM potato hash w/ spinach, poached eggs, hollandaise + pulled brisket or bacon

**MISO TOFU SCRAMBLE** 25 (GF\*, VG)  
Miso tofu, spinach, grilled eggplant + red pepper served on multigrain toast

**CHILLI CRAB SCRAMBLED EGGS** 28.9 (GF\*)  
Blue swimmer crab, free range eggs, fried shallot + chilli oil served on sourdough toast

**SHAKSHUKAH** 25.9 (GF\*)  
Baked eggs in a spicy tomato, roast capsicum + chickpea sauce w feta, HM dukkah + multigrain toast

**ZUCCHINI FRITTERS** 26  
Zucchini, ricotta + leek fritters w/ beetroot tzatziki, spinach, herb oil w/ EXTB seasoning poached egg  
Add haloumi +5

**GRILLED CALAMARI SALAD** 28.5 (GF)  
Calamari w/ rocket, lemon potato, heirloom tomato, pickled onion, cucumber + lemon dill aioli

**ATLANTIC SALMON** 32.9 (GF)  
Crispy skin salmon w/ roasted seasonal vegetables, tahini sauce, za'atar + herb oil

**TRIPPY TOFU** 27 (VG, GF)  
Miso tofu, mushrooms, marinated eggplant, avocado, carrot, crispy rice noodle, spinach, edamame + sesame soy dressing

**MEXICAN BOWL** 26 (GF, VG\*)  
Spiced rice w/ black beans, avocado, jalapeno, sour cream, corn, pico de gallo, corn chips, fire roasted salsa + lime  
Add chicken / pulled brisket / smoked salmon +7

**ANCIENT GRAIN SALAD** 25 (VG\*)  
Freekeh, lentil, avocado, almond, feta, pepitas, herbs, pomegranate, currants, onion, sunflower seeds + red wine vinegar & olive oil dressing  
Add chicken / smoked salmon / pulled brisket +7  
Add haloumi +5 / poached egg +3.5

**FLEETWOOD BIG MAC** 26 (GF\*)  
Beef patty, Victorian bacon, tomato, red onion, cos lettuce, cheese, HM tomato relish, aioli served on brioche bun w/ waffle fries  
Add fried egg +3.5 / double bacon +4

**CHICKEN PARMA SANDWICH** 26  
Crumbed chicken w/ napoli, fior di latte, pesto, rocket, aioli served on Turkish bun w/ shoe string fries

**EXTRAS**  
HM Beetroot Relish / HM Tomato Relish 3  
Feta / Sour cream / HM Chilli jam / HM Berry jam 3  
HM Dukkah / Everything except the bagel seasoning 2  
Extra egg / Extra toast / Hollandaise 3.5  
HM Potato hash / Mushrooms / Haloumi 5  
Avocado / Tomato / Spinach 5  
Victorian bacon / Miso tofu 7  
Smoked salmon / Chorizo / Chicken / Pulled brisket 7  
Waffle fries / Shoe string fries 12  
Gluten free optional (GF\*) +1.5

**FOR THE LITTLE ONES**  
Egg on toast 9 Add bacon 13  
Ham + cheese toastie / croissant 10  
Kids waffle w/ chocolate sauce + icecream 15  
Cheeseburger + waffle fries 17.5

**FOR THE FURRY ONES #DOGGOSOFZENDEN**  
**DOGS BACON BREAKFAST** 7  
**ROO STICK FOR GOOD DOGGOS** 5  
**PUPPERCINO** 3.5

Please advise wait-staff about any dietary requirements especially if you have a condition such as coeliac or nut allergy  
We endeavor to accommodate but cannot guarantee allergy-free meals due to trace allergens in the working environment + supplied ingredients  
(GF) - Gluten friendly (GF\*) - Gluten friendly optional HM Housemade  
(VG) - Vegan (VG\*) - Vegan optional  
EXTB - Everthing Except the Bagel  
Please be aware, during busy periods we may ask for your table back after 30 minutes if you're having coffee and cake.  
Thank you for understanding.  
We don't substitute ingredients  
No variations / split bills on weekends / public holidays  
1.65% surcharge on card transactions  
10% surcharge on weekends  
15% surcharge on public holidays



## COFFEE BY PROUD MARY

### HUMBLER 5 / 6

Origins: Honduras/ Guatemala/ El Salvador

Notes: Chocolate fudge, caramel, date, with a big syrupy body

Humbler blend has been designed to cut through milk to generate a chocolate fudge latte and a rich, syrupy sweet espresso

### EXTRA SHOT / DECAF +0.7

### FILTER COFFEE 6

Batch brew – ask your server for this week’s single origin

### COLD BREW 6

Single origin cold brew, served on ice

### BONSOY

Soy milk +0.8

### MILK LAB

Almond milk +0.8

Lactose free milk +0.8

Coconut milk +0.8

### ALTERNATIVE DAIRY CO.

Oat milk +0.8

### MONIN FLAVOURED SYRUP

Vanilla / Caramel / Hazelnut +0.8

### GOLDEN LATTE 5.5 / 6.5

### MATCHA MAIDEN 5.5 / 6.5 ICED MATCHA 9

### HOT CHOCOLATE 5 / 6

### ICED LATTE 6 / 7

### ICED COFFEE / ICED CHOCOLATE 9

### CALMER CHAI LATTE 5.5 / 6.5 ICED CHAI 9

Aromatic fusion of black tea, Indian spices,

Victorian honey + fresh ginger root

### LOOSE LEAF TEA 6

English Breakfast Tea

French Earl Grey

China Sencha Green

Peppermint

Chai

Chamomile

Lemon Grass + Ginger

## FRESHLY SQUEEZED JUICES

### FRESH OJ 11

Freshly squeezed oranges

### OPSM 11

Orange, pear, strawberries + mint

### VERDE GOOD FOR YOU 11

Cucumber, apple, celery, lemon

### WATERMELON QUENCHER 11

Watermelon, orange, strawberries + mint

## COLD PRESSED JUICES

### CARROT 11

Carrot, orange, pineapple, ginger

### KALE 11

Kale, celery, apple, lemon, ginger

### BEETROOT 11

Beetroot, carrot, orange, apple

## SMOOTHIES

### BERRY GARCIA 11.5

Mixed berries, banana, honey + soy milk

### SMOOTHEST PINEAPPLE 11.5

Pineapple, mango, banana, coconut water

### CACAO KICKER 11.5

Banana, date, peanut butter, cacao nibs + soy milk

shot of coffee + 0.7

Add protein + 1.5

## MILKSHAKES

Chocolate / Vanilla / Caramel 9.9

Strawberry / Blue Heaven 9.9

Kids milkshake 8

## SOFT DRINKS

Coca Cola / Coke No Sugar / Lemonade 4

Coconut Water 5

Ginger Beer 6

Natural Sparkling Mineral Water S.Pellegrino 4 / 8

Sparkling water for table – bottomless 5

## KOMBUCHA – GOOD BREW

Bushtucker bubblegum 8.5

Hibiscus, ginger + lemon grass 8.5

## ALCOHOL

## COCKTAILS

**APEROL SPRITZ** 16

**MOJITO** 16

**WATERMELON MARGARITA** 16

**GIN + TONIC** 16

Four pillars gin, tonic w/ elder-flower + rosemary

**BLOODY MARY** 16

w/ your choice of

Four Pillars Rare Dry Gin or Belvedere Vodka

## FIZZ

**BANDINI PROSECCO** – Veneta, Italy 12/48

## ROSÉ

**HEAD ROSE GRENACHE** – Barossa Valley, SA 12/45

## RED

**MOJO SHIRAZ** – Barossa Valley, SA 11/35

**FAT BASTARD PINOT NOIR** – Southern France 12/40

## WHITE

**TOTARA SAUV BLANC** – Marlborough, NZ 12/45

**AQUILANI PINOT GRIGIO** – Marlborough, NZ 40

**STICKS CHARDONNAY** – Yarra Valley, VIC 45

## BEER

### PHILTER – XPA (Extra Pale Ale)

Tropical fruit aromas, delivering a distinctly refreshing hop flavour and leaving a balanced finish. 10.5

### STONE & WOOD – PACIFIC ALE

Cloudy and golden. It is dry hopped to provide a big fruit aroma and a refreshing finish. 10.5

### BODRIGGY STINGRAY – DRAUGHT

Filtered and fermented at a cool temperature to keep it clean and refreshing. 10.5

### HEAPS NORMAL – QUIET XPA – NON ALCOHOLIC

Tropical and citrus aroma, with balanced bitterness and a subtle malt sweetness. 10.5

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