



**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

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

**DOCTOR'S ORDERS 27** (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 29.5** (GF\*)  
Blue swimmer crab, free range eggs, fried shallot + chilli oil served on sourdough toast

**SHAKSHUKAH 27** (GF\*)  
Baked eggs in a spicy tomato, roast capsicum + chickpea sauce w feta, HM dukkah + multigrain toast

**ZUCCHINI FRITTERS 27.5**  
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 27** (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 27**  
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** 5.5 / 6.5

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** 6 / 7

**MATCHA MAIDEN** 6 / 7 **ICED MATCHA** 9.5

**HOT CHOCOLATE** 5.5 / 6.5

**ICED LATTE** 6.5 / 7.5

**ICED COFFEE / ICED CHOCOLATE** 9.5

**CALMER CHAI LATTE** 6 / 7 **ICED CHAI** 9.5

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** 11.5

Freshly squeezed oranges

**OPSM** 11.5

Orange, pear, strawberries + mint

**VERDE GOOD FOR YOU** 11.5

Cucumber, apple, celery, lemon

**WATERMELON QUENCHER** 11.5

Watermelon, orange, strawberries + mint

**TONY'S TONIC** 11.5

Carrot, celery, pear, ginger, lemon

## COLD PRESSED JUICES

**GARROT** 11.5

Carrot, orange, pineapple, ginger

**KALE** 11.5

Kale, celery, apple, lemon, ginger

**BEETROOT** 11.5

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 5

Coconut Water 5.5

Ginger Beer 6.5

Lemon lime + Bitters 9

Natural Sparkling Mineral Water S.Pellegrino 4 / 8

Sparkling water for table - bottomless 5

## KOMBUCHA - GOOD BREW

Bushtucker bubblegum 9

Hibiscus, ginger + lemon grass 9

## 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.

11

**STONE & WOOD - PACIFIC ALE**

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

11

**BODRIGGY STINGRAY - DRAUGHT**

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

11

**HEAPS NORMAL - QUIET XPA - NON ALCOHOLIC**

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

11

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