

**TOASTED SOURDOUGH, FRUIT LOAF OR CRUMPETS / 14.0 / VG**

Kookaberry Farm jam, macadamia butter

**BANANA BREAD / 19.0 / VG**

Coffee mascarpone, quandong & blackberry gel, raspberry floss, davidson plum shortbread, raspberry dust

**BREKKY ROLL / 19.0**

Brioche bun, fried egg, bacon, pineapple relish, curry myrtle kewpie, King Island aged cheddar

**SPICED EGGS (mild) / 24.0**

Toasted croissant, aged chorizo, green tomatillo chutney, nduja, miso folded scram, kunzea furikake, crumbed Yarra Valley fetta

**POKE BOWL / 24.0 / + house-cured king fish 8.0 / VG VO**

Brown rice, edamame, cabbage, pickled onion, carrot, cucumber, wasabi, native lemongrass kewpie, avocado & sesame

**MANGO FIG BIRCHER / 23.0 / VG VO**

Fig & mango bircher, lemon myrtle curd, tangerine pearls, davidson plum shortbread, freeze-dried mango, sweet muntrie gel, yoghurt shards

**PAPERBARK BREAKFAST / 29.0 / + hash brown 8.0 / VGO VO**

Eggs your way, native basil pesto, bacon, tomato, mushrooms, greens, aged chorizo, foccacia

**BREAKFAST TOWER FOR 2 / 75.0 / VGO**

Scrambled egg, spinach, avocado, hash brown, tomatoes, mushrooms, smoked salmon, Yarra Valley fetta, sourdough, assorted sweets & fruit

**EGGS ON TOAST / 14.5 / VG**

Eggs your way, sourdough, relish or butter

**EXTRAS**

+ sourdough / 1.5

+ egg / 3.5

+ smoked salmon / 8.0

+ avocado / 5.0

+ sautéed spinach / 5.0

+ garlic mushrooms / 5.0

+ halloumi / 5.0

+ macadamia butter / 2.0

+ Marvick Farm desert lime marmalade OR Kookaberry Farm jam / 1.5 ea

+ Precinct GF bread / 3.0

+ bacon / 7.0 + chorizo / 7.0

+ native basil tomatoes (2) / 7.0

+ native thyme hash brown / 8.0

+ goats cheese / 5.0

+ hollandaise / 5.0

+ relish / 3.0 + cream / 1.5

+ Coppertree Farms butter / 1.0

**BENE BAGEL (mild) / 27.0 / VGO**

Lamb rib, kunzea chilli honey, nashi pear, smashed avocado, hollandaise, poached eggs (2), whipped Meredith goats fetta, native dukkah, kakadu plum & tomato hummus

**SWEET POTATO CALAMARI / 24.0**

Sweet potato crumbed calamari, heirloom tomatoes, saltbush verde, fingerlime kewpie, micro coriander, lemon wedge

**SEAFOOD FETTUCCINE / 32.0**

Scallop & prawn, house-made fettuccine, native basil oil, shaved parmesan, gin caviar, sundried tomato sauce

**BEEF BURGER / 25.0**

Angus beef, bacon, lettuce, tomato, onion, rosella beetroot relish, fried egg, smoked black garlic kewpie, sweet potato fries

**SUNRISE SALAD / 22.0 / + poached egg 3.5 / V**

Falafel, beetroot hummus, kale, pickled onion, rice noodles, melody tomatoes, sunrise lime dressing, brown rice, carrot, cabbage, wattleseed dukkah

**CHICKEN KATSU SANDWICH / 25.0**

Panko fried chicken thigh, smoked fingerlime kewpie, dill slaw, sweet pickles, kunzea & bush tomato ketchup, fries

**TRUFFLE FRIES / 15.0 / VG**

Truffle oil, black garlic kewpie, shaved parmesan

**SALTBUSH FRIES / 10.0 / V**

Kunzea & bush tomato ketchup

**GRAZING FOR 2 / 70.0 / VGO / + 2 glasses of Prosecco sparkling 15.0**

House-made dips, 3 meats, cheese, fruit, pickled vegetables, nuts, olives, focaccia

**DAILY TOASTIES ON CIABATTA WITH FRIES / 19.5**

(Ask our friendly wait staff for availability)

Truffle roast chicken, spinach, kewpie, pickled onion, smoked cheddar

Mortadella, tomato pesto, tomato, blue cheese, basil

Black garlic mushroom, pesto, brie, spinach / VG VO

Please be aware that our food may contain or come into contact with common allergens, but not limited to: dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

V = Vegan VG = Vegetarian VGO = Vegetarian Option VO = Vegan Option

## COFFEE BEVERAGES - KURANGA HOUSE BLEND

Black / 4.5

long black / espresso / double espresso / short macchiato / long macchiato

White / S 5.0 / L 6.0

latte / flat white / cappuccino / mocha / piccolo / magic

## ADD ONS

+ extra shot / decaf / macadamia / hazelnut / caramel / vanilla / honey / 0.5

+ almond milk / oat milk / soy milk / lactose free / 1.0

## COFFEE ALTERNATIVES

Prana chai / 6.5

hot chocolate / chai latte / matcha latte / turmeric latte / 5.5

babycino / 2.5

## ARTISAN LOOSE LEAF TEA BY TEA DROP / 5.0

earl grey / english breakfast

## SOUTHERN LIGHT HERBS LOOSE LEAF TEA / 6.0

bush billy blended with eucalyptus leaves

organic chai - black tea, aniseed, cardamom, cinnamon, cloves, ginger + liquorice

peppermint - an infusion of mentha piperita

lemon myrtle - an infusion of backhousia citriodora

Australian green tea - lemon myrtle, strawberry gum, spearmint + chamomile

## COLD DRINKS

iced long black / 6.0

iced latte / iced chai / 6.5

iced coffee / iced mocha / iced chocolate / served with ice cream / 8.5

Coke / Coke no sugar / lemonade / lemon lime bitters / 6.0

Olinda Spring Water 350ml - Sparkling / Still / 6.0

## NOAH'S CREATIVE JUICES / 6.5

Please ask our friendly staff about flavours currently available.

## MILKSHAKES / Kids 6.0 / Regular 9.0

vanilla / strawberry / chocolate

## ETCH SPARKLING, MT MARTHA, VIC / 7.5

Finger Lime, Lemon Myrtle + Rosemary - refreshing, citrus, lemon + lime

Davidson's Plum - sweet berry aromatics, crisp + clean

Bush Apple + Kakadu Plum - zesty apple, musk + pear

Orange + Quandong - juicy orange + sweet native peach

Mountain Pepperberry + Raspberry - ripe red berries & subtle hint of pepper

## COCKTAILS WITH A NATIVE TWIST / 18.0

citrus & pepperberry sour / fingerlime & rivermint mojito / lemon myrtle mule

## SPARKLING

NV Pizzini prosecco, King Valley, Vic / G 11.0 / B 44.0

## WHITE

Medhurst Estate sauvignon blanc, Gruyere, Vic / G 13.0 / B 52.0

Sir Paz 'Bee Hive' chardonnay, Monbulk, Vic / G 14.0 / B 56.0

## ROSÉ

Sir Paz 'Cherry Tree' rosé, Monbulk, Vic / G 13.0 / B 52.0

## RED

Rob Dolan black label pinot noir, Coldstream, Vic / G 14.0 / B 56.0

Zonzo Scoperta sangiovese, Heathcote, Vic / G 12.0 / B 48.0

## BEER / 11.0

Hop Hen Lilydale Lager

Hargreaves Hill Pale Ale

Hargreaves Hill Stout

Beereratne Victorian Pilsner

## CIDER / 11.0

Hargreaves Hill/Innocent Bystander apple cider

Napoleone pear cider

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## WATTLESEED SCONES / VG / 15.0

Subtle coffee, chocolate, hazelnut flavour. 2 scones served with double cream, Kookaberry Farm jam and house-made macadamia butter

## LEMON MYRTLE SCONES / VG / 15.0

Aromatic lemongrass lime and lemon flavour. 2 scones served with double cream, Marvick Native Farm desert lime marmalade and house-made macadamia butter



**PAPERBARK CAFE**

**OPEN EVERY DAY 8:30AM - 4:30PM  
ALL DAY MENU SERVED 8.30AM - 3PM**

A 10% surcharge applies on Saturdays & Sundays. A 15% surcharge applies on public holidays.