

All day

Toast, sourdough, multi-grain or fruit loaf served with butter and jam 1 slice 4.5 2 slices 7.5	
Superfood bowl with pitaya, goji berries, granola, Inca berries, seasonal fruit and vanilla yoghurt	16
Porridge with caramelised pear, rhubarb, pepitas, sunflower seeds and honey	14
Smashed avo bruschetta with feta, tomato salsa, mint, basil, balsamic glaze on multi-grain	14.9
Corn and haloumi fritters (GF) with bacon, egg, avo and tomato salsa	19.5
Eggs Benedict with two poached eggs, crispy prosciutto, avo, rocket and hollandaise on sourdough	19.5
Salmon Florentine two poached eggs on multi-grain with smoked salmon, spinach and hollandaise	19.5
Forest mushroom bruschetta with smoky cauliflower puree, spinach and truffle oil on sourdough	18.9
Garden cottage eggs with sugar snaps, broccolini, diced avo, kale, cherry tomato, whipped goat's cheese, EVO oil, lemon and two poached eggs on sourdough	19.5
Brekky burger with chorizo, egg, tomato, rocket and Mr B special sauce	12
Focaccia BLT 12 BLAT 14 Egg, bacon, cheese and Mr B special sauce 12	
Toasties Ham, cheese and tomato	8
Two free-range eggs your way on sourdough toast	9.5
+ 4.5 bacon / avo feta mash / salmon + 4 mushrooms / feta / half avo + 3.5 Roma tomato / wilted spinach / hollandaise + 3 extra free-range egg + 3.5 aioli / gluten-free bread	



Lunch from 11.30 a.m.

Field mushroom risotto with pumpkin, pinenuts, rocket, ricotta salata and truffle oil	19
Semolina salt and pepper calamari with young leaf salad and lemon and dill aioli	14.5
Tempura battered flathead with tartare sauce, chips and salad	18.5
Mr Burton salad with lamb or chicken with tomato, cucumber, quinoa, charred zucchini, eggplant capsicum, onion and minted yoghurt served with flat bread * without lamb or chicken	19.5 16
Focaccia with charred eggplant, zucchini, capsicum, spinach and hommus	12
Mr Burton Wagyu burger with tomato, pickles, Mr B special sauce served with chips	17
Cashewed egg on Super-green salad with diced avo, pumpkin, pepitas, beetroot hummus, crispy kale, quinoa and mint yoghurt dressing (also available for breakfast)	19.5
Fries served with chipotle aioli	8
Gelato (ask waiter for flavours) 1 scoop 4.5 2 scoops 8	

For the littlies

Fish and chips	10
Nuggets and chips	8
Cheeseburger and chips	10
Cheese and Vegemite toastie	5
Hot cakes with banana, Nutella and maple syrup	7
Scrambled eggs on toast	7
Choconana smoothie chocolate, banana, vanilla yoghurt, milk	4.5

Drinks

Coffee	
How you like it - black/white	3.8
Dutch hot chocolate/mocha	4
Babycino with a freckle + 0.5 Bonsoy +1 almond milk	2
Frappe - blended with ice and milk	
Coffee	5
Dutch chocolate	5
Organic matcha with honey	7
Calmer Sutra organic and fair trade teas	4.5
Chai brewed freshly with or without milk	
Evermore (breakfast tea)	
Lady Melba (Earl Grey)	
Emerald Bloom (jasmine green)	
Grass Roots (lemongrass, ginger, turmeric)	
Peppermyle (peppermint leaves, native lemon myrtle)	
Freshly juiced	7
Orange	
Kick Start - carrot, apple, orange juice, ginger	
Greenie - apple, kiwi, mint, kale, spinach, cucumber	
Zinger - beetroot, ginger, apple, orange	
Milkshakes	6
Chocolate / vanilla	
Super Smoothies	9
Purple Power - acai, banana, blueberries, raspberries and almond milk	
Golden Boy - banana, mango, passionfruit, chia seeds, mesquite, almond milk	
Morning Sunshine - banana, strawberries, organic rolled oats, almond milk, vanilla yoghurt, organic honey	
Softies	
Coke / Diet Coke / Sprite	4
Capi sparkling sodas lemon / blood orange / pink grapefruit	4
Capi sparkling water - 700ml	7.5

For cocktails, beers and cider, please see over page





Starters

Semolina salt and pepper calamari with baby chard salad and lemon and dill aioli	14.5
Saganaki with EVO oil, oregano and lemon	12
Dip served with charred bread	9
Flat bread	3



Sides

Brussel sprouts with maple and bacon	14
Charred corn with aioli, chilli and dry ricotta	9
Steamed greens with silverbeet, broccolini, seasonal greens, EVO oil and lemon	10
Rosemary chats	9
Fries served with chipotle aioli	8
Leafy green salad	7



For the littlies

Fish and chips	10
Nuggets and chips	8
Cheeseburger and chips	10

Dinner

Field mushroom risotto with pumpkin, pinenuts, roquette, ricotta salata and truffle oil	19
King prawns 4 jumbo king butterflied prawns with lime / lemon, garlic and parsley	35
Chicken skewer with lemon / lime zest and black pepper	12
Lamb backstrap skewer with oregano and lemon	12
Haloumi skewer with zucchini and cherry tomato	12
Mr Burton salad with lamb or chicken with tomato, cucumber, quinoa, charred zucchini, eggplant capsicum, onion and minted yoghurt served with flat bread * without lamb or chicken	19.5 16
Whole flounder served with a dill, capers and wine butter sauce	25
Maple lamb cutlet - 2 point	14
Mr Burton Wagyu burger with tomato, pickles, Mr B special sauce served with chips	17
Rump Wagyu MB6+ (300g)	33
Gippsland Rib-eye Grass-fed (600g - serves 2)	55
Porterhouse Angus Grass-fed (300g)	37

We recommend all steaks are cooked medium to medium-rare, to caramelise the marbling and enhance the flavour.

All steaks are sliced and can be shared and are served with mustards and herb butter.

Cocktails, Beer, Cider

Aperol Spritz Aperol, prosecco, Capi sparkling soda, fresh orange	13
Frosé strawberry and pink grapefruit infused rosé slushy	10
Mimosa prosecco and freshly juiced orange	9
Espresso Martini fresh espresso, vanilla vodka, coffee liqueur	15
Beer	
Peroni Nastro Azzuro	8
Corona	8
Craft beer	
Bridge Road Beechworth Pale Ale	9
Yenda Pale Ale	8
Cider	
Pressman's Cider	8



Desserts

Cream brulee served with vanilla ice-cream	12
Callebaut dark chocolate fondant served with ice cream	14
Gelato (ask waiter for flavours)	
1 scoop 4.5 2 scoops 8	

