



37.89°S 144.99°E  
PLAIN SAILING  
ELWOOD

## COFFEE

|                               |     |
|-------------------------------|-----|
| House Blend by Niccolo Coffee | 4.5 |
| + Large                       | 0.5 |
| + Bonsoy                      | 0.5 |
| + Almond Milk - Milk Lab      | 1.0 |
| + Oat Milk                    | 1.0 |
| Batch Brew                    | 5.0 |
| Cold Brew                     | 5.0 |

## NOT COFFEE

|  |                   |
|--|-------------------|
| Mork - Junior Dark 50% Cacao<br>OR Original Dark 70% Cocoa<br>Over ice   | 5.5<br>5.5        |
| Raja Chai Latte<br>Over ice<br>Pot of Chai Tea   | 5.5<br>5.5<br>6.0 |
| Golden Grind Turmeric Latte  | 5.5               |
| Organic Tea  | 5.0               |
| English Breakfast / Earl Grey / Green /<br>Chamomile / Peppermint / Lemongrass   |                   |
| Lemon Tonic - Fresh ginger & lemon,<br>honey, turmeric, lemon myrtle,<br>kaffir lime leaves, schezuan pepper,<br>coconut blossom | 7.0               |

## SOMETHING NAUGHTY

|   |      |
|---|------|
| BEER/SELTZER  | 11.0 |
| Fizzer Seltzer Tropical Crush<br>Fizzzer Seltzer Piney Lime |      |
| Moon Dog Tropical Lagar<br>Moon Dog Lager                   |      |
| Moondog Pale Ale  |      |
| COCKTAILS   |      |
| Espresso Martini  | 17.0 |
| Bloody Mary   | 16.0 |
| Aperol Spritz   | 16.0 |
| Mimosa  | 11.0 |

## SOMETHING CHILLED

|  |      |
|--|------|
| Hepburn Still Water  | 5.0  |
| Hepburn Sparkling Water  | 5.5  |
| Lemon Tonic Chilled  | 7.5  |
| Coca Cola / Sprite / Coke Zero   | 6.5  |
| Blood Orange / Lemon Lime Bitters  | 6.5  |
| Kombucha (Ask the waiter)  | 7.5  |
| Organic Orange Juice   | 8.0  |
| Cloudy Apple   | 8.0  |
| Cold Pressed Juice By Supagreen  | 9.5  |
| Watermelon, Pineapple, Mint  |      |
| Beetroot, Carrot, Lemon,<br>Celery, Apple                                      |      |
| Orange, Carrot, Turmeric,<br>Apple, Lemon                                      |      |
| Kale, Cucumber, Celery, Green<br>Capsicum, Lemon, Cos Lettuce,<br>Cloudy Apple |      |
| Smoothies  | 13.0 |
| Mango, Pitaya, Strawberries,<br>Banana, Pineapple & Coconut Water              |      |
| Acai, Blueberry, Apricot, Banana,<br>Coconut Milk & Chia Seeds                 |      |

## KIDS DRINKS

|                                  |     |
|----------------------------------|-----|
| Kids Organic OJ                  | 5.0 |
| Kids Cloudy Apple                | 5.5 |
| Kids Watermelon, Pineapple, Mint | 5.5 |

|  |       |
|--|-------|
| WINE   |       |
| SPARKLING  |       |
| Prosecco Extra Dry, DOC                            | 12/50 |
| WHITE  |       |
| La Prova, Pinot Grigio, Adelaide Hills             | 14/54 |
| Casas Del Bosque, Chardonnay, Chile                | 12/44 |
| PINK   |       |
| The Palm, Rose, Provence, France                   | 13/54 |
| RED  |       |
| Pike & Joyce Rapide, Pinot Noir,<br>Adelaide Hills | 15/58 |

## BRUNCH

10% SUNDAY SURCHARGE / 15% PUBLIC HOLIDAY SURCHARGE / FEES APPLY FOR ALL CARD

|   |              |
|---|--------------|
| Toast - Sourdough, Multigrain   | 9.0          |
| Fruit Toast   | 9.5          |
| Gluten Free - extra per slice   | +1.0         |
| Sticky Date, Cinnamon and Coconut Bircher<br>w/ Poached pear, Rhubarb Labna, Almond<br>and Walnut Crumble, Seasonal Fruits<br>(dfo, opt, n)   | 20.5         |
| Vegan Coconut And Cherry Pannacotta<br>w/ Wild Hempnola Muesli, Salted Caramel<br>Labna, Strawberries, Blueberries,<br>Kiwifruit, Pistachios  | 20.5         |
| House-made Banana Bread w/ Peanut Butter<br>Mascarpone, Walnut and Cashews Crumble,<br>Salted Caramel, Seasonal Fruits,<br>Fresh Banana, Pistachios, Maple Syrup (n)  | 24.5         |
| Sauteed Greens w/ Asparagus, Green Beans,<br>Broccolini, Carrot, Mix herbs, Kale,<br>Poached Eggs, Quinoa Toast, Feta,<br>Green Hummus, Pesto, Lime, Zataar<br>(gfo, dfo, vegan opt, n)                           | 25.5         |
| Smashed Avocado w/ Quinoa Toast,<br>Pumpkin Hummus, Roasted Carrot, Cherry<br>Tomatoes and Herb Salad, Goats Cheese,<br>Pepitas, Target Beetroot, Pesto, Lime<br>(gfo, dfo, vegan opt, n)                         | 24.5         |
| Sauteed Moroccan Cauliflower<br>w/ Chickpeas, Kale, Herbs, Red Beans,<br>Feta, Dried Cranberries, Poached<br>Eggs, Beetroot Hummus, Green Tahini,<br>Pomegranate, Zataar<br>(gf, dfo, vegan opt, n)<br>+ Add Lamb | 25.5<br>+7.5 |
| Sauteed Portobello and King Oyster<br>Mushroom Bruschetta Toast w/ Poached<br>Egg, Green Hummus, Green Tahini Dressing,<br>Bocconcini Cheese, Pepitas, Fresh Herbs,<br>Almond Dukkah (gfo, dfo, vegan opt, n)     | 25.5         |
| Slow Cooked Pulled Pork Benedict<br>w/ Potato Roastie, Poached Eggs, Apple<br>Cider Hollandaise, Fennel, Apple and<br>Herbs Salad, Pomegranate Molasses (gf)  | 27.0         |
| Eggs Your Way on Sourdough<br>Poached, Fried<br>Scrambled   | 13.0<br>14.0 |
| n - Contains nuts<br>gf - Gluten free<br>df - Dairy free<br>gfo - Can be made gluten free<br>dfo - Can be made dairy free<br>vegan-opt - can be made vegan  |              |

## SIDES

|  |     |
|--|-----|
| Salmon / Haloumi / Potato Rosti / Bacon                          | 6.5 |
| Samashed Avocado / Roasted Mushrooms                             | 6.0 |
| Roasted Tomato / Wilted Spinach                                  | 4.5 |
| Hollandaise / Tomato Relish / Feta /<br>Goats Cheese / Extra Egg | 4.0 |

## LUNCH 12PM ONWARDS

|  |      |
|--|------|
| Slow Cooked Crispy Skin Chicken Thigh<br>w/ Pearl Barley, Fennel, Peas, Mint,<br>Parsley, Carrot & Kale Salad, Green<br>Hummus, Feta, Cumin Labna, Green<br>Tahini, Dukkah (dfo) | 27.0 |
| Middle Eastern Lamb Salad w/ White Quinoa,<br>Zucchini, Red Beans, Mint, Parsley, Pickle<br>Cabbage, Almond, Pumpkin Hummus, Labna,<br>Lime, Zataar (gf, dfo)                    | 28.5 |
| Roasted Sweet Potato and Halloumi Salad w/<br>White Quinoa, Red Beans, Pickle Cabbage,<br>Herbs, Edamame, Beetroot Hummus, Feta,<br>Pumpkin Labna, Lime, Zataar<br>(gf, dfo)     | 25.5 |
| Spicy Pulled Pork Brioche Burger<br>w/ Wombok, Herbs, Fennel, Jalapenos,<br>Pickles, Cheese, Avocado, Pickles,<br>Special Sauce  | 24.5 |
| BBQ Slow Cooked Pulled Chicken Tacos<br>w/ Blue Corn Tortilla, Fennel, Apple Mint<br>Slaw, Avocado, Coriander, Lime, Shallots,<br>Sesame Crumble, Siracha Mayo (gf, n, dfo)      | 25.0 |

|  |      |
|--|------|
| Chip Beer Batter Steakfries<br>w/ Chicken Salt, Chipotle Aioli | 10.0 |
|--|------|

## KIDS MENU

|   |      |
|---|------|
| Kids Banana Bread w/ Salted Caramel,<br>Berries, Peanut Butter Mascarpone | 14.0 |
| 1 Egg on Toast - Poached/Scrambled/Fried                                  | 8.5  |
| Cheesy Ham Toasted Sandwich   | 8.5  |
| Kids Muesli w/ Fruits   | 9.0  |

Please let us know if you have any dietary requirements. Sorry, no changes to the menu on weekends.

10% Surcharge applies on Sundays  
15% surcharge on public holidays