



WELCOME TO OUR HOME

FRESH PRESSED ORANGE JUICE	\$5,9
G.H MUMM CHAMPAGNE, 110ML	\$15,9
BREAKFAST MARTINI	
MARMALADE VODKA, CONTRATTO APERITIF, LEMON	\$14,9

PASTRIES & TOASTY THINGS

PASTRIES	
SEE OUR DISPLAY, UNTIL SOLD OUT	\$4,9

CROISSANT	
LESCURE BUTTER, SECOND HOME JAMS	\$6,9

TOASTED NOISETTE FRUIT BREAD	
LESCURE BUTTER, SECOND HOME JAMS	\$8,9

TOAST - SOURDOUGH OR HONEYED FIVE GRAIN	
W/ LESCURE BUTTER & YOUR CHOICE - SECOND HOME JAMS, VEGEMITE, JOSEPHINE’S SALTED BUTTER CARAMEL OR PEANUT BUTTER	\$7,9

‘PICK ME UP PLEASE’	
TOASTED ENGLISH MUFFIN STUFFED W/ GOLDEN FOLDED EGGS, EMMENTAL CHEESE, GRANDMOTHER’S HAM	\$6,9
+ SPICED RED PEPPER RELISH	\$7,9

TOASTED CROISSANT	
- GRANDMOTHER’S HAM, EMMENTAL CHEESE & MUSTARD BÉCHAMEL	\$9,9
- THYME BUTTERED MUSHROOMS, EMMENTAL CHEESE & BÉCHAMEL	\$9,9

‘DR MARTY’S’ TOASTED WHOLEMEAL CRUMPETS	
STRAWBERRY + RHUBARB JAM, LEMON + VANILLA MASCARPONE	\$11,9

OUR FAMOUS GRILLED ‘CHEESY TOAST’	
THREE CHEESES GRATINÉED ON FIVE GRAIN TOAST & BÉCHAMEL	
SERVED WITH OUR SPICED RED PEPPER RELISH	\$12,9
+ GRANDMOTHER’S HAM OR POACHED EGGS	\$16,9
+ BOTH OF THE ABOVE FOR THE MOST MARVELLOUS HANGOVER CURE	\$19,9

MONTREAL STYLE TOASTED BAGEL	
HICKORY SMOKED & FLAKED SALMON, DILL CREAM CHEESE, PICKLES	\$15,9

HEALTHY BODY, HEALTHY MIND

SEASONAL TROPICAL FRUIT BOWL (V,GF)	
VANILLA BEAN YOGHURT	\$13,9
+ OUR CRUNCHY TOASTED GRANOLA	\$16,9

DRAGON BOWL (VGN,DF,GF)	
PINK DRAGON FRUIT SMOOTHIE BOWL TOPPED W/ BLUEBERRIES,KIWI FRUIT, BANANA, STRAWBERRY, PASSIONFRUIT, COCONUT & BUCKINIS	\$15,9
+ OUR CRUNCHY TOASTED GRANOLA	\$18,9

BLUEBERRY & COCONUT CHIA PUDDING (VGN,GF,DF)	
BANANA, GOJI BERRY, TOASTED MAPLE BUCKWHEAT CLUSTERS, BLUEBERRY JUICE ‘POUR OVER’	\$14,9

BREAKFAST SUPER SALAD (VGN,GF,DF)	
BROCCOLI, PEAS, MINT, KALE, CHARRED CORN, BLACK BEANS, QUINOA, AVOCADO, BEETROOT HUMMUS	\$17,9
+ A POACHED EGG	\$19,9
+ HICKORY SMOKED & FLAKED SALMON	\$23,9
+ ADD BOTH	\$25,9

BEAUTIFUL BRUNCH

ALL DAY, EVERY DAY....

MR JONES’ FAMOUS ‘GOLDEN FOLDED EGGS’ (V)	
CREAMY, DREAMY EGGS W/ GOATS CHEESE & HERBS ON GRAIN TOAST	\$15,9

SECOND HOME RICOTTA HOT CAKE (V)	
CARAMELISED BANANA, BERRIES, REAL MAPLE SYRUP, TOASTED NUTS	\$17,9
+ VANILLA BEAN ICECREAM	\$19,9
+ CANDIED MAPLE BACON	\$21,9
+ ADD BOTH FOR A TOTALLY LUSH BRUNCH	\$23,9

OUR BENEDICT (GF)	
BRAISED SMOKEY HAM HOCK, CRISPY POTATO, THYME & PARMESAN STACK, POACHED EGGS, APPLE CIDER HOLLANDAISE	\$19,9

‘BANG BANG’ EGGS (V)	
BRAISED SPINACH ON TOASTED DR MARTY’S WHOLEMEAL CRUMPETS W/ POACHED EGGS, RED PEPPER SALSA, YARRA VALLEY PERSIAN FETTA & HAZELNUT DUKKAH	\$18,9

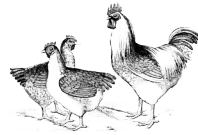
BREAKFAST BURGER	
GRILLED 180G BEEF PATTY, SMOKED BACON, TOMATO RELISH, FRIED EGG & MONTERAY JACK CHEDDAR ON A BRIOCHE BUN	\$18,9
+ FRENCH FRIES, JUST BECAUSE YOU CAN!	\$22,9

THE OBLIGATORY ‘SMASHED AVOCADO’ (V)	
YARRA VALLEY PERSIAN FETTA, ‘VEGEMITE SALT’, MINT & FIVE GRAIN TOAST	\$17,9
+ A POACHED EGG	\$19,9

‘SPAG ON TOAST’	
HOMEMADE SPAGHETTI, TOMATO SUGO, PROSCIUTTO, PECORINO, SOURDOUGH TOAST & A POACHED EGG	\$18,9

A HEARTY HOME	
DOUBLE SMOKED BACON, SLOW ROASTED HERBY TOMATO, THYME BUTTERED MUSHROOM, HOUSEMADE BREAKFAST SAUSAGE, AVOCADO & POACHED EGGS	\$22,9

A VEGIE HOME (V)	
GRILLED HALOUMI, CORN FRITTER, SLOW ROASTED HERBY TOMATO, BUTTERED MUSHROOM, AVOCADO, BEETROOT RELISH, POACHED EGGS	\$21,9



FREE RANGE FARM EGGS

- POACHED OR FRIED ON BUTTERED SOURDOUGH TOAST	\$10,9
- FOLDED WITH FRESH HERBS ON BUTTERED SOURDOUGH TOAST	\$11,9

TO THE SIDE

G.F PRECINCT GLUTEN FREE BREAD	\$1.5
THYME BUTTERED MUSHROOMS	\$4,0
SLOW ROASTED HERBY TOMATOES	\$4,0
BRAISED SPINACH	\$4,0
SMASHED AVOCADO	\$4,0
CORN FRITTERS	\$4,0
DOUBLE SMOKED BACON	\$5,0
HOUSE MADE BEEF BREAKFAST SAUSAGE	\$5,0
HICKORY SMOKED & FLAKED SALMON	\$7,0
YARRA VALLEY PERSIAN FETTA	\$4,0
GOATS CHEESE	\$4,0
GRILLED HALOUMI	\$4,0
SPICED RED PEPPER RELISH	\$2,5
APPLE CIDER HOLLANDAISE	\$2,5

LOVELY LUNCHEON

11:30AM ONWARDS

PIADINI - ITALIAN TOASTED SANDWICH	\$14,9
+ A LITTLE GREEN SALAD OR FRENCH FRIES	\$17,9
1. GRILLED EGGPLANT, ZUCCHINI, ROAST PUMPKIN, GOATS CHEESE, OLIVES (V)	
2. TOMATO BRAISED MEATBALLS, BÉCHAMEL, MOZZARELLA & SPINACH	

MONTREAL STYLE TOASTED BAGEL	\$15,9
SERVED WITH SALTED PRETZELS	
+ A LITTLE GREEN SALAD OR FRENCH FRIES	\$18,9

1. HICKORY SMOKED & FLAKED SALMON, DILL CREAM CHEESE, PICKLES
2. ‘REUBEN’ PASTRAMI, SAUERKRAUT, SWISS CHEESE, RUSSIAN DRESSING & PICKLES

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PLOUGHMANS LUNCH	
CHICKEN, PORK & PISTACHIO TERRINE, GEORGIO’S BURRATA CHEESE, PROSCIUTTO, GRILLED & MARINATED EGGPLANT & ZUCCHINI, BEETROOT RELISH, CUCUMBER PICKLE, CHARGRILLED SOURDOUGH	\$20,9

MISO ROASTED SWEET POTATO & ANCIENT GRAIN SALAD (VGN,DF)	
CASHEW CREAM, SPROUTED SEEDS & TOASTED NUTS	\$19,9

GNOCCHI (V)	
HOUSE MADE GNOCCHI, CREAMED ZUCCHINI, WHIPPED LEMON RICOTTA, SMOKED CREAMY EGG YOLK, PECORINO	\$22,9

SEASONAL GARDEN TART (V)	
LOCAL ASPARAGUS, GREEN PEA & GOATS CURD W/ A LITTLE SIDE SALAD OF RADICCHIO & GOLDEN BEETS	\$20,9

CITRUS CURED & GRILLED OCEAN TROUT (DF)	
CUCUMBER, RADISH, MINT & GINGER SALAD, LIME & SESAME DRESSING	\$22,9

SLOW BRAISED & CHARGRILLED LAMB (GF)	
SLOW BRAISED ROSEMARY & HONEY LAMB, FENNEL, HEIRLOOM CARROT & HERB SALAD, CITRUS YOGHURT DRESSING, SALSA VERDE	\$24,9

SECOND HOME CHEESEBURGER	
GRILLED 180GM BEEF PATTY, MONTEREY JACK CHEDDAR, BLOODY MARY AIOLI, GREENS & PICKLES ON A TOASTED BRIOCHE BUN W/ FRENCH FRIES	\$22,9

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FRENCH FRIES, BLOODY MARY AIOLI	\$7,9
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LITTLE GREEN SALAD - LEAVES, RADISH, WALNUTS	\$7,9
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“LEAVE A LITTLE SPARKLE WHEREVER YOU GO”

WALT DISNEY, 1966



GOOD MORNING...

SUPER DUPER SMOOTHIES \$9,9
+ WHEY PROTEIN POWDER OR NUT BUTTER \$10,9

ELVIS
BANANA, PEANUT BUTTER & SALTED CARAMEL, DAIRY MILK

UP-BEET JUICE
BEETROOT JUICE, BANANA, BERRIES, BASIL, BRAZIL NUTS

ZINGZIBAR
ORANGE, GOJI, MANGO, GINGER, TURMERIC

GREEN MACHINE
KIWI, SPINACH, APPLE, MINT, CHIA SEED, COCONUT WATER

SOFTS & CO

PURE CARBONATED BOTTLED DRINKS FROM MELBOURNE BASED, CAPI \$4,5
GINGER BEER, BLOOD ORANGE, LEMONADE, SODA
PINK GRAPEFRUIT, LEMON, TONIC WATER
COKE, COKE ZERO \$4,0
LEMON, LIME & BITTERS \$4,5
APPLE JUICE \$4,5

COCKTAILS

SO ELTHAM, SO CHIC.....

BLOODY MARY \$13,9
TOMATO, VODKA, WORCESTERSHIRE, GREEN TABASCO, CELERY SALT

VIRGIN MARY \$8,9
TOMATO, WORCHESTERSHIRE, GREEN TABASCO, CELERY SALT

BREAKFAST MARTINI \$14,9
BLOOD ORANGE MARMALADE VODKA, CONTRATTO APERITIF, LEMON

MIMOSA \$11,9
PROSECCO, FRESH PRESSED OJ

BELLINI \$11,9
PROSECCO, WHITE PEACH NECTAR

APEROL SPRITZ \$14,9
PROSECCO, APEROL, CAPI SODA OVER ICE

ESPRESSO MARTINI \$14,9

PREACHER CHALKERS HOUSE SPECIALTIES

LADY RA \$14,9
SUZE, PAMPLEMOUSSE PINK GRAPEFRUIT, LEMON, BITTERS, EGG WHITE

FLAMIN’ GALAH \$14,9
RUM, PINEAPPLE JUICE, RASPBERRY, SPEARMINT SHRUB, CAPI SODA

GOLDEN HOUR \$14,9
ST GERMAIN, LILLET BLANC, PROSECCO, CAPI SODA

BLOODY KNOX \$14,9
STARWARD WHISKY, MADANII VERMOUTH, BLACK WALNUT BITTERS, BLOOD ORANGE JUICE

PRO - COFFEE

OUR HOUSE BLEND IS CUSTOM MADE BY OUR MATE, RAMEZ AT ROSSO ROASTING CO, A MELBOURNE BASED BOUTIQUE ROASTER.

ROSSO ROASTING CO. EXPERTLY HAND ROAST & LOVINGLY PREPARE EACH CUP USING ONLY RAINFOREST ALLIANCE & FAIRTRADE ORGANIC BEANS SOURCED FROM FARMING COMMUNITIES ACROSS SOUTH AMERICA, CENTRAL AFRICA & INDONESIA.

LATTE \$4,0
CAPPUCCINO
FLAT WHITE
MAGIC
MOCHA
MILK HOT CHOCOLATE
COLD DRIP 8 HR COLD EXTRACTION SERVED OVER ICE
LONG BLACK \$3,5
ESPRESSO - SINGLE / DOUBLE \$3,0 / \$3,5
MACCHIATO - SHORT / LONG \$3,5 / \$4,0
ICED COFFEE, CHOCOLATE OR MOCHA \$5,0
CHAI LATTE \$4,5

SINGLE ORIGIN +,50c

BONSOY +,50c

DECAF +,50c

LARGE + \$1,0

ALMOND MILK + \$1,5

COCONUT MILK + ,50c

EXTRA SHOT + ,50c

ANTI - COFFEE

LARSEN & THOMPSON HERBAL TEA \$4,5
ORGANIC TEA FROM NORTH COBURG BASED LARSEN & THOMPSON, SOURCED FROM THE WORLD’S FINEST BIODYNAMIC HARVESTS.

ENGLISH BREAKFAST, EARL GREY, LEMONGRASS & GINGER
CAMOMILE, JASMINE PEARLS GREEN TEA, PEPPERMINT

MATCHA MAIDEN LATTE \$4,5
PURE JAPANESE-CERTIFIED ORGANIC GREEN TEA LEAVES GROUND INTO A FINE POWDER. BOOSTS METABOLISM, IMMUNITY, ENERGY & DETOXIFICATION. SERVED WITH HONEY AS A ‘LATTE’ - SOOO HIPSTER!

“CA PHE DA” VIETNAMESE ICED COFFEE \$4,9
COLD BATCH BREW, SWEETENED CONDENSED MILK & SHAKEN OVER ICE - SO DELICIOUS!

‘GOLDEN GRIND CO.’ TUMERIC LATTE \$4,5
100% VEGAN, SUGAR FREE, NUT FREE, GLUTEN FREE, DAIRY FREE & PRESERVATIVE FREE BLEND OF DELICIOUS POWER PACKED SPICES OF TUMERIC, CINNAMON, GINGER & BLACK PEPPER, WE SERVE OUR GOLDEN LATTES W/ A COCONUT MILK BASE FOR MAXIMUM CREAMINESS & FLAVOUR

THE GOOD STUFF

FIZZ & CHAMPAGNE

PROSECCO - CASTELLARGO BRUT, ‘DOC’ TRENTINO, ITALY \$ 9,0 \$44,0
CHAMPAGNE - G.H MUMM, FRANCE \$15,9 \$89,0
MOSCATO - INNOCENT BYSTANDER, YARRA VALLEY, VIC \$11.0 (250ML)

WHITE

RIESLING - GARAGISTE ‘CÔTIER’, MORNINGTON, VIC \$12,0 \$51,0
PINOT GRIS - LUCKY CAT, YARRA VALLEY, VIC \$10,0 \$40,0
SAUVIGNON BLANC - MAHANA GRAVITY, NELSON, NZ \$11,0 \$45,0
CHARDONNAY - MOUNT MACLEOD, GIPPSLAND, VIC \$12,0 \$51,0

ROSÉ -SCHMOLTZER & BROWN, BEECHWORTH, VIC \$11,0 \$45,0

RED

PINOT NOIR - NARKOOJEE, GIPPSLAND, VIC \$12,0 \$51,0
SANGIOVESE - SEDONA ESTATE, YEA VALLEY, VIC \$13,0 \$59,0
CABERNET - SHAWS ROAD, ARTHURS CREEK, VIC \$12,0 \$51,0
SHIRAZ - TOOLANGI, YARRA VALLEY, VIC \$11,0 \$45,0

BEERS & CIDERS

APPLE - ‘FAIRE FERMENTS’ GOULBURN VALLEY CO OP, VIC \$9,0
PEAR - NAPOLEAN, VIC \$9,0

LAGER - PERONI RED, ITALY \$8,0

SUMMER ALE - TEMPLE, ‘BICYCLE’ BEER, VIC \$9,0
PALE ALE - ROGUE WAVE BREWING, VIC \$9,0
GOLDEN ALE - HACKS BREWERS, VIC \$9,0

LIGHT - PRICKLY MOSES, OTWAY BREWING CO, VIC 2.9% ABV \$7,0

SH LONGNECK ‘DU JOUR’ \$MP
BOY ARE THERE SOME SURPRISES!!
+ ADD CAPI LEMONADE & MAKE IT A ‘SHANDY’ + \$4,5