

breakfast

7:00-11:30am

sonoma toast	6 ⁰⁰
soy linseed country white walnut + raisin gluten free	
choice: nutella, peanut butter, vegemite, strawberry jam, marmalade or butter	
grilled haloumi cheese stack (GF)	17 ⁰⁰
w poached eggs, baby spinach, balsamic glaze + pesto on turkish toast	
buttermilk vanilla pancakes	15 ⁰⁰
w banana brulee, fruit + maple syrup	
baked eggs (GF)	16 ⁰⁰
w spicy new england baked beans, chorizo sausage, cherry tomato + country white	
poached sunny side up scrambled (GF)	16 ⁰⁰
eggs w bacon, roasted tomato + country white	
scrambled tofu	14 ⁰⁰
w cherry tomato, baby spinach, onion mushroom + soy linseed	
spicy scrambled eggs (GF)	16 ⁰⁰
w avocado, baby spinach + roasted tomato on soy linseed	
sweetcorn fritters (GF)	17 ⁰⁰
w avocado and cherry tomato salsa, poached egg + bacon	

light - all day

7:00-3:00pm

brat (bacon, rocket, avocado, tomato) (GF)	14 ⁰⁰
w housemade aioli in hand rolled brown panini	
brown rice congee	14 ⁰⁰
asian porridge w minced pork, ginger + poached egg	
banana bread	9 ⁰⁰
w fruit, coulis + butter	
smoked salmon, avocado on brioche (GF)	13 ⁰⁰
w cucumber relish, rocket, sour cream + honey-lemon dressing	
traditional bruschetta (GF)	12 ⁰⁰
w tomato, basil, spanish onion, danish feta, olive oil dressing, on sourdough	
wild mushroom bruschetta (GF)	18 ⁰⁰
wild mushroom, baby spinach, cherry tomatoes, w balsamic glaze, danish feta + pinenuts on soy linseed	

armchair collective

muesli	14 ⁰⁰
choice: toasted spelt housemade bircher w fruit + yoghurt	
seasonal fruit salad (GF)	12 ⁰⁰
w yoghurt + honey	
collective bacon & egg roll (GF)	10 ⁰⁰

lunch

11:30-3:00pm

72-hr-beef open lasagna	19 ⁰⁰
w massaman sauce, couscous, corn, herbs + chick pea	
armchair salad (GF)	16 ⁰⁰
w roasted beetroot, quinoa, spinach, goat cheese, pine nuts + honey-mustard dressing	
beer battered flathead	25 ⁰⁰
w housemade tartare sauce + thick cut chips	
collective beef burger (GF)	19 ⁰⁰
w chilli jam, caramelised onion, fresh tomato, beetroot, baby cos, tasty cheese, housemade aioli + thick cut chips	
grilled green chicken (GF)	18 ⁰⁰
herb marinated chicken w seasonal roasted vegetable + baby spinach	
salt and pepper squid (GF)	17 ⁰⁰
w fennel salad, sweet chilli + lime aioli	
softshell crab burger	19 ⁰⁰
w housemade wasabi mayo, baby cos, alfalfa, danish feta + thick cut chips	
tricolore pasta beef ragu	18 ⁰⁰
8-hr housemade ragu w herbs + parmesan	
soup of the day w soy linseed toast (on board)	
thick cut chips	8 ⁰⁰
served w housemade harissa mayonnaise	
extras	
smoked salmon, grilled haloumi cheese	5 ⁰⁰
bacon, chorizo, avocado, spicy new england baked beans, wild mushrooms	4 ⁰⁰
roasted tomato, baby spinach	3 ⁰⁰
a slice of toast (with meal)	2 ⁰⁰
grilled chicken (lunch only)	5 ⁰⁰

(GF) : GLUTEN FREE OPTION AVAILABLE, PLEASE ADVISE.

We use free range eggs and grass fed meat. Please advise of any allergies

HOT DRINKS

COFFEE ^{by} *single origin roasters*

	t/a	dine in
SMALL	3 ⁵⁰	3 ⁸⁰
LARGE	4 ⁰⁰	4 ⁵⁰
[flat white, cappuccino, latte, long black]		
cold drip	4 ⁰⁰	
espresso	3 ⁰⁰	
macchiato	3 ⁵⁰	
piccolo latte	3 ⁵⁰	
affogato	6 ⁰⁰	

armchair *collective*

TEA 4⁰⁰

english breakfast, lemon & ginger,
earl grey, green tea, peppermint,
natures garden tea

	t/a	dine in
chai tea w milk	4 ⁰⁰	5 ⁰⁰
hot chocolate, mocha, chai latte	4 ⁰⁰	
babycino	2 ⁰⁰	
[soy, decaf, extra shots + 0 ⁵⁰]		

COLD DRINKS

milkshakes : chocolate, strawberry, vanilla, caramel	6 ⁵⁰
blended iced chai latte	7 ⁰⁰
iced coffee : blended or traditional	7 ⁰⁰
blended iced chocolate	6 ⁵⁰
smoothies : mixed berry banana salted caramel + peanut butter	8 ⁰⁰
fruit frappe mixed berry	8 ⁰⁰
fresh orange juice pineapple juice	5 ⁰⁰

ADULT DRINKS

white	glass	bottle	rosé + red	glass	bottle
pikes pinot grigio	8 ⁰⁰	32 ⁰⁰	tamar ridge pinot noir	11 ⁵⁰	45 ⁰⁰
philip shaw sauvignon blanc	9 ⁰⁰	36 ⁰⁰	st hallet rosé	9 ⁰⁰	36 ⁰⁰
philip shaw-the architect chardonnay		36 ⁰⁰	pikes shiraz		36 ⁰⁰
petaluma riesling		45 ⁰⁰			
sparkling croser nv brut				9 ⁰⁰	36 ⁰⁰
champagne Bollinger Special Cuvée					90 ⁰⁰
apple thief pink lady cider kosciusko pale ale pikes oakbank pilsner					8 ⁰⁰