

- LITTLE BIRD ALL DAY MENU -

BREAKFAST

CHIA & OATMEAL BREAKFAST BOWL (v) \$18.9
rolled oats, chia seeds, milk, hazelnut crumble,
poached pear + fresh berries

APPLE + COCONUT GRANOLA \$18.9
maple baked oats, toasted coconut, nuts, seeds,
fresh apple served with coconut yoghurt + milk

SMASHED AVO (v, gfo) \$25.9
poached eggs, chevre, almond dukkah
+ lemon on ancient grain toast

HAM + POTATO CROQUETTES \$26.9
poached eggs, avocado smash, halloumi + romesco

LONG PADDOCK THREE-EGG OMELETTE (v) \$25.9
asparagus, peas, zucchini, chevre
+ dill creme fraiche on ancient grain toast

12 HOUR SLOW-COOKED PORK BENEDICT \$26.9
chipotle, poached eggs, hollandaise
+ granny smith sticks on toasted brioche

CHILLI SCRAMBLED EGGS (gf,df) \$25.9
house-made chilli sauce, cashew cream + sourdough

FULL BREAKFAST \$28
poached eggs, free range bacon, baby spinach,
roasted tomato, seasonal mushrooms + sourdough

B&E ROLL (gfo) \$16.9
bacon, fried eggs, cheddar, milk bun,
smoky bbq sauce + mayo

BUTTERMILK WAFFLE \$24.9
toffee banana and vanilla gelato
with a white chocolate macadamia
+ coconut crumb

TOAST+ HOUSE CONDIMENTS \$9
Three Mills fruit loaf, ancient grain,
white sourdough, Deeks gluten free

CONDIMENTS
nutella, vegemite,
honey, jams, peanut butter

EGGS ON TOAST \$15.9
Long Paddock free-range fried,
scrambled or poached eggs
on white sourdough

SIDES \$6
bacon, avocado, roast tomato,
grilled halloumi, herbed mushrooms,
wilted spinach, ham + potato croquettes



LUNCH

MAPLE ROASTED PUMPKIN SALAD (gf, v) \$24.9
lentils, quinoa, cranberries, avocado, almonds,
dukkah, tahini yoghurt + chevre

CHIMICHURRI CHICKEN SALAD (gf, df) \$26.9
brown rice, black beans, rocket, charred corn,
avocado, pepitas, tomato + romesco

GRILLED SALMON (df) \$28.9
soba noodles, snow peas, edamame, avocado
+ miso dressing

SOUTHERN FRIED CHICKEN BURGER \$24.9
bacon, cheddar, slaw, sauerkraut, chipotle mayo + chips

WAGYU BEEF BURGER \$24.9
pickles, cheddar, tomato, lettuce,
mustard, ketchup, mayo + chips

HOUSE-MADE PORCINI GNOCCHI \$27.9
slow-cooked lamb, mushrooms + spinach

NOURISH BOWL (vegan,df) \$24.9
falafel, brussel sprouts, quinoa, brown rice,
kale, brocolini, spinach,
avocado, beetroot hummus + dukkah

FISH AND CHIPS \$27.9
fresh panko crumbed Blue Grenadier
with green leaves + tartare sauce