



Toast

Wild Life Bakery Organic Sourdough or
GF Precinct Gluten-free, cultured butter, served with a choice
of housemade raspberry jam, peanut butter or vegemite

13 GF + 4.⁵

Housemade Apricot & Fig Fruit Bread

served with French butter

14

Breakfast Tart

bacon, cherry tomato, emmental cheese,
caramelised onion, Day's Walk Farm leaves

21

Bircher Muesli

fresh mango, berries & passionfruit, coconut yoghurt,
maple syrup, buckwheat crisp VG

23.⁵

Acai Bowl

fresh berries, banana, kiwi fruit,
coconut yoghurt, activated buckwheat granola GF VG

23.⁵ + PEANUT BUTTER 2

Housemade Wholemeal Crumpets

French butter, housemade raspberry jam,
orange blossom honey

15.⁵

Housemade Brioche French Toast

muscat de Beaumes de Venise poached peach,
vanilla custard, strawberry & rhubarb compote, almonds,
crème fraîche, lemon verbena (GF: brioche)

27.⁵

Dukkah Eggs

chermoula roasted eggplant & stracciatella tartine, avocado,
confit onion, Day's Walk Farm leaves, pomegranate dressing
(GF: sourdough)

28.⁵

Pan-fried Semolina

sautéed wild mushrooms, Raffa Family Farm asparagus,
stracciatella, Mount Zero lemon oil, toasted walnuts, crispy
chicken skin, poached egg (V: crispy chicken skin)

28.⁵ + PORK & FENNEL SAUSAGE 5

Corn, Zucchini & Quinoa Fritters

avocado, refried Ayocote beans, charred corn,
tomato & jalapeño salad, housemade salsa roja,
cashew cream, poached egg GF DF (VG: egg)

27.⁵

All-Day Dining

Breakfast Roll

fried egg, bacon, comté cheese, avocado,
Day's Walk Farm leaves, aioli, tomato kasundi
(V: bacon) (GF: brioche roll)

24

Shakshuka

baked eggs, chorizo, heirloom tomato,
eggplant, Persian feta, green chilli oil, sourdough
(GF: sourdough) (V: chorizo)

29.⁵

Benedict-style Eggs

organic cider slow-braised pulled pork shoulder,
apple & pecan, potato rosti, hollandaise GF

28.⁵

Mountain Ash House-smoked Ōra King Salmon

housemade crumpet, spanner crab mayonnaise, cucumber,
Day's Walk Farm greens, curry leaves, poached egg

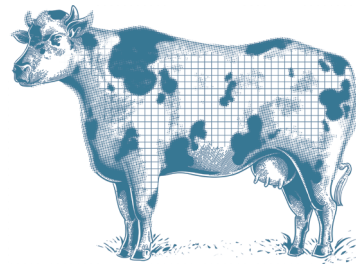
(GF: crumpet)

30.⁵

Local Free-range Eggs

Poached, Fried, or Scrambled, served on
two slices of Wild Life Bakery organic toast

17.⁵



Cauliflower & Quinoa Salad

poached eggs, blanched kale, avocado, smoked almond
cream, dukkah, puffed wild rice, souk oil dressing GF DF
(VG: poached eggs)

25.⁵ + TEA-SMOKED CHICKEN 4

Broccolini & Sorghum Salad

pan-warmed greens, heirloom beetroot, smoked yoghurt,
Aleppo pepper, mint, toasted almonds, lemon GF
(VG: yoghurt)

25.⁵ + TEA-SMOKED CHICKEN 4



Brown Rice & Tofu Purée Salad

fried brown rice onigiri, avocado,
heirloom tomato, edamame, pickled cucumber & daikon,
Day's Walk Farm leaves, sesame & soy dressing GF VG

24.⁵ + TORCHED MISO-BUTTERED SALMON 9

Darling Downs Wagyu Beef Burger

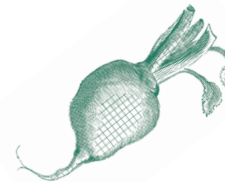
housemade bordelaise sauce, fried egg,
comté cheese, pickles, caramelised onion, aioli, fries
(GF & DF: brioche roll, comté cheese)

30.⁵

Fries

rosemary, crushed garlic, housemade aioli V GF

13



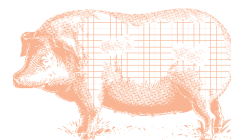
Sides

Relish / Butter / Hollandaise
+ Free-range Egg / Gluten-free Bread / + Toast 4.⁵ EA

Baked Beans / Persian Feta
Sautéed Spinach / Avocado / Roasted Mushrooms
Stewed Tomatoes / Potato Rosti / Small Fries 6.⁵ EA

Free-range Bacon / Pork, Fennel & Chilli Sausage 7.⁵ EA

Mountain Ash House-smoked Ōra King Salmon 9.⁵



Sandwiches

Made with sourdough bread 17.⁵

+ GLUTEN-FREE 4.⁵

+ DRESSED LEAVES 6.⁵

Free-range Organic Chicken

horseradish mayonnaise, Day's Walk Farm leaves, pickles

Reuben

housemade beef pastrami, sauerkraut,
emmental cheese, pickles, Russian dressing

+ FRIED EGG 3

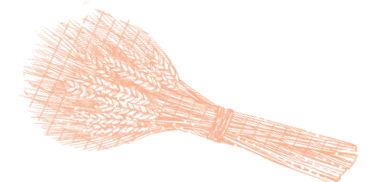
Ōra King Salmon

watercress, capers, kohlrabi & celeriac remoulade

Roasted Cauliflower

spinach, cashew cream, onion jam & green chilli oil VG

+ FRIED EGG 3



Pastry

Housemade with an all-butter pastry,
served with dressed leaves

Tarts

filled with a variety of fresh ingredients 22

Rolls

Pork, Beef & Lamb Sausage or Spinach, chard & feta 22.⁵

Pies

served with housemade relish 22.⁵



Red Door Corner Store

NORTHCOTE 3070

Organic sourdough
bread & viennoiserie from
Wild Life Bakery.

Pasture-fed Black Angus
Beef and White Lambs
from Romsey Range farm.

Free-range Chickens that
live a happy carefree
life west of Bendigo.

Sustainably and ethically-
farmed Ora King Salmon
from New Zealand.

Free-range eggs from
Keans Eggs.

Bacon by Valenca free-
range pork. The pigs are
genuinely free-range,
24/7, not "outdoor-bred"
or stall-bred.

Certified Organic Raw
Honey from an off-grid
farm in Marraweeney,
North-east Victoria.

Certified organic greens
from Day's Walk Farm
in the Keilor Valley and
Natoora's farm partners.

Schulz Organic Dairy milk
from Timboon.

Organic Coffee by Dukes
Coffee Roasters & Market
Lane Coffee.

We bake all of our pastry and sweet items in-house using
organic flour, cultured Danish-style butter, French or Belgian
chocolate and local organic fruit.

We are committed to local, traceable and sustainable
produce and mindful eating practices.

We are pleased to accommodate dietary requirements
where possible. Please allow us a moment to confer
with the Chef if required. We apologise if we are unable to
vary the menu on some occasions.

A 10% SURCHARGE APPLIES ON SATURDAY & SUNDAY.
A 15% SURCHARGE APPLIES ON ALL
VICTORIAN & FEDERAL PUBLIC HOLIDAYS.

A 1% CARD TRANSACTION SURCHARGE APPLIES TO ALL
CARD TRANSACTIONS.



Coffee

Roasted by Dukes Coffee Roasters & Market Lane Coffee

Espresso & Filter

Espresso, Black or White 5⁵

Filter, Batch Brew or Cold Brew 5⁵

| | | | |
|----------|-----|----------|-----|
| + STRONG | 50c | + ALMOND | 50c |
| + DECAF | 50c | + SOY | 50c |
| + LARGE | 90c | + OATLY | 50c |

Drinks

Mörk Original Dark Hot Chocolate 6⁵

+ SOY, OATLY OR ALMOND MILK 50c

Iced Coffee / Chocolate / Chai / Matcha 8⁵

+ SOY, OATLY OR ALMOND MILK 50c

Cold-pressed Fresh Orange Juice 8⁵

Good Brew Kombucha 0.33L 8⁵

Hibiscus & Ginger / Apple & Bush River Mint
Pineapple & Coconut / Yerba Maté

Pulpy's Cold-pressed Juices 6⁵

Cloudy Apple / Watermelon & Pear / Super Greens

Daylesford & Hepburn Mineral Springs Co 7⁵

Lemonade / Ginger Beer / Blood Orange

Fountain of Youth Coconut Water 0.52L 8⁵

Sparkling Mineral Water 0.33L 6⁵

Smoothies 10⁵

- #1 Banana, Blueberry, Almond butter
 - #2 Strawberry, Raspberry, Coconut yoghurt, Cashew
 - #3 Spinach, Apple, Avocado, Spirulina, Ginger, Lemon NF
- ALL MADE WITH CANADIAN HEMPSEED MILK GF VG

Milkshakes 9⁵

Chocolate / Coffee / Berry / Vanilla malt
+ SOY, OATLY OR ALMOND MILK 50c

Tea & Tisane

Organic Loose-leaf, by Love Tea, brewed behind the bar

5⁵

English Breakfast

Blend of high-grown, quality
Ceylon tea enjoyed with or without milk

Earl Grey

Blend of premium quality Ceylon black tea, with the
essential oil of bergamot harvested from the Calabrian region
in Southern Italy, to create a refreshing and vibrant flavour
balanced with muscatel tones

Peppermint

Sourced direct from Egypt, this tea is refreshing,
delicate and cooling and is known for its therapeutic benefits

Calming

A carefully selected blend of herbs including chamomile,
lemon balm and lavender to help calm the nervous system

Genmaicha

Australian sencha, stone-ground matcha and puffed brown
rice have been combined to create this powerful and unique
green tea. It is rich in antioxidants, chlorophyll and offers a
mildly uplifting effect from its caffeine content.

6



Monk's Organic Chai Latte

5⁵

+ SOY, OATLY OR ALMOND MILK 50c

Shoku Iku Organic Ceremonial-Grade Matcha

7

+ SOY, OATLY OR ALMOND MILK 50c
+ STRAWBERRY SYRUP 50c

