



**Breakfast:** 7:30am - 10:30am  
**Lunch:** 12:00pm - 3:00pm  
**Coffee & Cake:** 10:30pm - 4:30pm  
**Dinner in Eleonore's** from 6:00pm

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# Breakfast

7:30 am - 10:30 am

## Toasted Ciabatta with Preserves

House-baked Ciabatta with  
jams and spreads (or vegemite)  
(GF option)

8

## Free Range Eggs

Done your way with thick cut hickory  
smoked bacon  
(GF option)

19

## Sweet Corn Fritters

with aged balsamic, avocado, collapsed tomato  
and wild baby roquette

25

## House-made Granola

with natural coconut yogurt, seasonal berries  
and hazelnut dukkha

19

## Smashed Avocado

Served with Yarra Valley Persian  
feta, dill, lemon and roquette on  
house-made bread  
(GF option)

19

## Potato Roesti

Completed with smoked salmon,  
creme fraiche, pickled baby fennel,  
soft poached eggs and fine herbs

23

## Char-grilled Asparagus

with prosciutto, soft poached eggs,  
citrus, béarnaise and micro herbs  
(GF option)

25

## Belgian Waffles

topped with pure Canadian maple syrup,  
seasonal berries, lemon curd, mascarpone and  
chocolate ganache

19

## Eggs Benedict

English muffin topped with smoked ham  
(or salmon), soft poached egg,  
wilted spinach, tomato, hollandaise  
and fine herbs  
(GF option)

22

## Sides / Extras

bacon, mushrooms, avocado,  
spinach, smoked ham,  
smoked salmon, beef chipolatas,  
hollandaise sauce, béarnaise sauce,  
gluten free bread

4 per item



# Lunch

12:00 pm - 3:00 pm

## Smaller Plates

### **Mount Zero Ligurian Olives**

(Vegan & GF option)

### **Steamed Buns (three per serve)**

Filled with bbq pork belly, cucumber pickle, kewpie mayonnaise and mustard seed

### **Hummus**

Topped with toasted sesame and cress on house-made breads  
(Vegetarian)

### **Beef Skewers**

with melted zucchini and sauce vierge  
(Gluten Free)

### **Arancini**

of butternut pumpkin, feta, panko crumb with chipotle mayonnaise and shichimi togarashi

### **Share Platter (serves 2)**

Variations on the above small dishes with available selections of cured meat, seafood, aged cheddar, Danish blue and house-made breads  
(GF option)

## Mains

### **Warm Teriyaki Beef Salad**

Score 5 Southern Rangers strip-loin w soba noodles, baby cos, hot herbs, toasted peanuts & Teriyaki mirin vinaigrette  
(Gluten Free)

### **Salmon Fillet**

Pan fried and sided with beetroot, truffle oil, natural yoghurt, hazelnut, Dutch carrot and asparagus  
(Gluten Free)

### **Alpine Lamb & Pumpkin Curry**

on fragrant rice with dukkah yoghurt, mint and papadum  
(GF option)

### **Crystal Bay Garlic Prawns**

in Champagne & lime cream with coconut lime rice & black sesame broccolini  
(GF option)

### **Wild Mushroom Risotto**

with mascarpone and truffle oil  
(Vegan & GF option)

## **Sides / Extras**

Herbed french fries with garlic mayo 8

Baby roquette, brown pear & Gorgonzola salad 9

House charred bread with Yarra Valley butter 6



# Kids Menu

7:30 am - 3:00 pm

## **Toasted Ciabatta**

with jams and spreads (or vegemite) 6

## **Free range eggs**

Fried or poached with bacon and toast 9

## **Tempura Battered Flathead**

with French fries & kewpie mayonnaise 15

## **Panko Crumbed Chicken Goijons**

with French fries and kewpie mayonnaise 15

## **Linguini**

with smoked bacon, crushed  
tomato, shaved Parmesan 15

## **American waffles**

with Canadian maple  
& sugar syrup strawberries 15



# Wines by the Glass

## Sparkling

NV Chandon 11 59  
Yarra Valley, VIC

## White

2018 Obstgarten Riesling 16 78  
King Valley, Vic

2019 Squitchy Lane Fumé Blanc 10 48  
Yarra Valley, Vic

2015 Yeringberg  
Marsanne Roussanne 27 130  
Yarra Valley, Vic

2018 Boat O’Craig ‘Black Spur’  
Chardonnay 13 59  
Yarra Valley, Vic

2018 Rochford Pinot Gris 12 53  
Yarra Valley, Vic

2017 Soumah Savarro 12 50  
Yarra Valley, Vic

## Rose

2018 Oak Tree Vineyard Rose 13 48  
Yarra Valley, Vic

## Red

2018 St Huberts  
‘The Stag’ Pinot Noir 11 49  
Yarra Valley, Vic

2016 Rob Dolan Four + One 12 50  
Yarra Valley, Vic

2015 Yeringberg  
Cabernet Sauvignon 35 179  
Yarra Valley, Vic

2017 Yering Station,  
Shiraz Viognier 16 78  
Yarra Valley, Vic

## Sweet

2011 De Bortoli  
‘Noble One’ Botrytis Semillon 15 110  
Yarra Valley, Vic

Please see our separate wine menu for an extensive bottle list.



# Beer & Cider

## Local Beer

Coldstream Brewery Czech Pilsner Yarra Valley, VIC	10
Coldstream Brewery Grand Porter Yarra Valley, VIC	10
Coldstream Brewery Pale Ale Yarra Valley, VIC	10
Hargreaves Hill Extra Special Bitter Yarra Valley, VIC	10
Hargreaves Hill Dortmund Style Lager Yarra Valley, VIC	10
Wolf of the Willows Pilsner Yarra Valley, VIC	10
Wolf of the Willows 'Homage' IPA Yarra Valley, VIC	10
Wolf of the Willows XPA Yarra Valley, VIC	10

## Australian Beer

Cascade Premium Light Hobart, TAS	7
James Boags Premium Launceston, TAS	9
Crown Lager Victoria	9
Cascade Pale Ale Hobart, TAS	8

## Imported Beer

Corona Mexico	10
Leffe Blonde Belgium	12
Peroni Italy	10

## Cider

Napoleone & Co Apple Yarra Valley, VIC	10
Napoleone & Co Pear Yarra Valley, VIC	10



# Coffee, Tea & Softdrinks

Coffee	4.5	Soft Drinks	5
Latte, Cappuccino, Flat White, Short or Long Black, Short or Long Mac		Coca Cola	
Mocha +0.2 • Decaf +0.2		Coca Cola No Suger	
Soy Milk +0.5 • Almond +0.5		Capi Lemonade	
Hot Chocolate	4.5	Capi Tonic Water	
Chai Latte	4.5	Capi Ginger Ale	
Teas	4.5	Capi Soda Water	
English Breakfast		Capi Sparkling Fruit Soda's	5
Earl Grey		Pink Grapefruit	
Berries of the Forest		Cranberry	
Peppermint		Blood Orange	
Lemongrass & Ginger		Sunraysia Juices	5
Chamomile		Pineapple	
Buddha's Tears		Apple	
China Jasmine		Tomato	
China Sencha		Pear	
Lapsang Souchong		Capi Water	8
Chai		Still	
Lemon Tang		Sparkling	



# 早餐菜单

7:30 am - 10:30 am

## 蜜饯香烤意式巧巴达 – Toast

手工自制巧巴达面包, 配果酱

## 新鲜的走地鸡蛋 – Eggs

配以厚切的山核桃烟熏培根

## 香甜玉米馅饼 – Corn Fritters

配陈年黑醋, 鳄梨, 番茄和野生小芝麻菜

## 自制格兰诺拉麦片 – Granola

搭配天然椰酸奶, 时令浆果和榛子

## 鳄梨碎 – Smashed Avocado

搭配亚拉河谷波斯羊乳酪, 莴苣, 柠檬和自制面包

## 香煎薯饼 – Potato Roesti

搭配烟熏三文鱼, 焦糖奶油, 小茴香, 水煮蛋和上等香草

## 炭烧芦笋 – Char-grilled Asparagus

8 配意大利熏火腿, 荷包蛋, 柑橘, 蛋黄酱和香草碎 25

## 比利时华夫饼 – Belgian Waffles

19 配以加拿大枫糖浆, 时令浆果, 柠檬酱, 马斯卡彭奶酪和巧克力奶油 19

## 班尼迪克蛋 – Eggs Benedict

25 英式松饼, 配以熏火腿 (或鲑鱼), 荷包蛋, 菠菜, 番茄, 荷兰芹和上等香草 19 22

## 配菜/附加 – Sides / Extras

培根 – bacon  
蘑菇 – mushrooms  
19 菠菜 – spinach  
烟熏火腿 – smoked ham  
烟熏三文鱼 – smoked salmon  
牛肉烤肠 – beef chipolatas  
荷兰酱 – hollandaise sauce  
23 法式伯那西酱 – béarnaise sauce  
鳄梨 – avocado  
无麸质面包 – gluten free bread 4 刀/项





# 午餐菜单

12:00 pm - 3:00 pm

## 小盘

山利古里亚橄榄 – Olives

新鲜包子 (一份3个) – Steamed Buns

香烤猪五花, 腌黄瓜, 蛋黄酱和芥菜籽

鹰嘴土豆泥 – Hummus

自制手工面包配以现烤芝麻和水芹

鲜嫩牛肉串 – Beef Skewers

配西葫芦和番茄橄榄油酱

阿兰斯尼 – Arancini

灰胡桃南瓜, 菲达干酪,  
面包糠配蛋黄酱和七味粉

分享盘 (供2人食用) – Share Platter

自选腌肉, 海鲜, 切达干酪,  
丹麦蓝奶酪和自制面包

## 主食

8 照烧牛肉沙拉 – Teriyaki Beef Salad

A5澳洲纽约客牛排, 配以荞麦面, 莴苣,  
辛香料, 烤花生以及照烧酱

29

香煎三文鱼 – Salmon Fillet

配以甜菜根, 松露油, 天然酸奶,  
榛子, 荷兰胡萝卜和芦笋

34

咖喱慢炖高山羊肉 – Lamb Curry

配以香米, 杜卡酸奶, 薄荷和博饼

29

水晶湾蒜香大虾 – Garlic Prawns

佐以香槟柠檬椰汁奶油,  
配上青柠饭和黑芝麻西兰花

34

野山菌烩饭 – Mushroom Risotto

配马斯卡彭和松露油

28



# 儿童菜单

7:30 am - 3:00 pm

烤巧巴达 – Toast	
配果酱和涂抹酱 (或蔬菜)	6
新鲜走地鸡蛋 – Eggs	
香煎或者水煮, 配以培根和烤面包	9
牛鳎天妇罗 (鱼) – Flathead	
配炸薯条和丘比蛋黄酱	15
香酥炸鸡 – Chicken Goijons	
配炸薯条和丘比蛋黄酱	15
白汁浓香意大利面 – Linguini	
配以烟熏培根碎, 小番茄, 巴马干酪碎	15
美式华夫饼 – Waffles	
配以加拿大枫糖浆 & 冰糖草莓	15

