



BRUNCH 7:00am - 2:30pm

Bread and Spread served with pepe saya butter (v) \$7.5

Choose your bread – white sourdough / soy and linseed sourdough/ fig and raisin sourdough (+\$1)

Choose your spread – extra pepe saya butter (+\$1) / homemade jam / peanut butter / vegemite / honey / ricotta (+\$1)

*make your own breaky with any sides

The Incinerator Bacon and Egg Roll \$12.5

Streaky bacon, free-range egg, homemade tomato chutney on lightly toasted milk bun

Add Cheese (+\$1.5)

Pea and Avo Smash (v) \$16

On thick sliced soy and linseed sourdough toast, smashed avocado and peas, feta, lemon, chilli flakes and one poached egg

Something Crunchie (v) \$19

House baked oat granola, toasted seeds and nuts, citrus salad, yoghurt and fresh & freeze-dried fruits Served with choice of milk (full cream, skim milk, almond milk, soy milk)

Pretty In Pink (v) \$21

Ricotta hotcakes, strawberry cream, pistachio, vanilla ice cream and rose fairy floss

The Incinerator French Toast \$20

Soft brioche, burnt butter caramel ice cream, brûlée banana, maple syrup and fresh & freeze-dried fruits

Green Breaky Bowl (gf,v) \$18

Kale and baby spinach, avocado, beetroot hummus, white quinoa, halloumi, toasted seeds, pistachio dukkah, fresh coconut and one poached egg

Mediterranean Breakfast Bowl (v) \$19

House-made hummus, grilled halloumi, heirloom tomatoes, cucumber, olives, oregano, crispy chickpeas, pita bread and one poached egg

The Incinerator Eggs Benedict \$19

Shaved Lucas ham, two soft poached eggs, real hollandaise sauce on charcoal sourdough (house smoked salmon option +\$3 / swap ham for bacon)

Smokehouse Salad (gf,df) \$21

Smoked chicken, cherry tomato, silver beet, roasted cauliflower, parsley, mint, toasted almond with agro dolce

Green Goddess Sandwich (v) \$20

Avocado, tomato, cucumber, butter lettuce, buffalo mozzarella and green herb mayo on panini bread, served with hand cut chips

Daily Baked Pumpkin & Caramelized Onion Tart \$24 (Available after 11am)

Tomato, cucumber & pomegranate salad with lemon vinaigrette

Hiramasu Kingfish Ceviche (gf,df) \$27

Baby coriander, finger lime, puffed wild rice, pomegranate and saffron skordalia

Wagyu Moo Burger \$24

American cheese, lettuce, tomato, dill pickle, crisp onion rings and smokey bbq sauce served with hand cut chips

The Angel and The Crab \$28

Angel hair pasta, crab meat, chilli, garlic, parsley and parmesan crisp

Fish Out Of The Blue \$27 (Available after 11am)

Pan seared Barramundi, fennel & potato puree, chargrilled asparagus & salsa verde

COCKTAIL

The Incinerator Gin & Tonic \$16.0

Tanqueray gin, tonic water and lemon sorbet

Very Berry Gin \$16.0

Tanqueray gin, yuzu water and mixed berry sorbet

Mimosa \$14.0

Fresh OJ and Villa Sandi Prosecco

Aperol Spritz \$12.5

Villa Sandi Prosecco, Aperol & soda

<u>Sides</u>	
Tomato chutney (v/gf/df)	\$3.0
House made hash brown	\$4.0
Roasted tomato	\$4.0
Grilled field mushroom	\$5.0
Sliced avocado (v/gf/df)	\$5.0
Free range egg (fried/poached)	\$3.0
Scramble eggs	\$5.0
Streaky bacon	\$6.0
Rodriguez spicy chorizo	\$6.0
Grilled halloumi	\$5.0
House smoked salmon	\$6.0
Smoked chicken	\$7.5
Spinach (fresh/wilted)	\$4.0
Hand cut chips	\$10.0

(Add sides with any item on the menu)

<u>Kids</u>	
Vegemite toast	\$5.0
Cheese toastie	\$6.0
Eggs on toast	\$8.0
Bacon sandwich	\$8.0
Hotcake w banana & syrup	\$8.0
Avo on toast	\$10.0
Crumbed fish & chips	\$12.0
Chicken tenders w chips	\$12.0
Penne pasta w beef bolognaise	\$12.0

(Under 12 years old)

BUBBLE

Villa Sandi Prosecco \$12/\$47

(Italy)

La Gioisa Prosecco \$46

(Italy)

Pommery Brut Royal Champagne \$68

(France) *375ml

NOT ALL INGREDIENT ARE LISTED ON THE MENU, PLEASE MAKE YOUR SERVER AWARE OF ANY DIETARY REQUIREMENTS BEFORE ORDERING

ALL CARD TRANSACTION INCURS A 1.5% MERCHANT PROCESSING FEE. A 15% SURCHARGE ON PUBLIC HOLIDAY

NO SPLIT BILLS ON WEEKENDS & PUBLIC HOLIDAY



WHITE

Baby Doll Sauvignon Blanc 2018 \$12/\$46

(Marlborough, NZ)

Philip Shaw "The Gardener" Pinot Gris 2018 \$49

(Orange, NSW)

Howard Park Chardonnay 2017 \$50

(Great Southern, WA)

Wilson Watervale Riesling 2018 \$11/\$44

(Claire Valley, SA)

Wallflower Riesling 2016 \$46

(Great Southern, WA)

Oakridge Over the Shoulder Chardonnay 2016 \$12/\$47

(Yarra River, VIC)

The Lane Block 10 Sauvignon Blanc 2017 \$53

(Adelaide Hills, SA)

Santi Sortesele Pinot Grigio 2016 \$11/\$43

(Delle Venezie, Italy)

Ara Single Estate Pinot Gris 2016 \$11/\$43

(Marlborough, NZ)

ROSE

Philip Shaw Saignee Rose 2017 \$51

(Orange, NSW)

Mirabeau Classic Rose 2018 \$12/\$48

(Côte de Provence, France)

TEA & COFFEE

<i>Black Coffee</i>	\$3.8/\$4.5	<u>Coffee Extras</u>
<i>Milk Coffee</i>	\$4.0/\$4.5	<i>Decaf \$0.50</i>
<i>Tea</i>	\$4.0	<i>Extra shot \$0.50</i>
<i>Brewed Sticky Chai Latte</i>	\$4.5/5.0	<i>Soy milk \$0.50</i>
<i>Affogatto/ Iced Latte</i>	\$6.0	<i>Almond milk \$1.00</i>
<i>Batch Brew/ Cold Drip/ Iced Long Black</i>	\$5.0	
<i>Iced Coffee/ Iced Chocolate/ Iced Mocha</i>	\$6.0	

JUICE

<i>Emma & Tom's Orange/ Cloudy Apple</i>	\$4.5
<i>Fresh Orange Juice</i>	\$6.0
<i>Cold Pressed Watermelon, Raspberry, Cucumber, Apple & Lime</i>	\$8.5
<i>Cold Pressed Pineapple, Lemon, Apple & Mint</i>	\$8.5

ORGANIC FIZZ

<i>Kombucha Original/ Ginger & Lemon</i>	\$7.5
<i>Karma Cola</i>	\$5.0
<i>Lemmy Lemonade</i>	\$5.0
<i>Lemmy Lime Bitters</i>	\$5.0

RED

Pampas Del Sur Malbec 2018 \$11/\$44

(Mendoza, Argentina)

Ingram Road Pinot Noir 2017 \$11/\$45

(Yarra River, VIC)

Maxwell Silver Hammer Shiraz 2017 \$11/\$43

(McLaren Vale, SA)

Howard Park Cabernet Sauvignon 2016 \$12/\$50

(Margaret River, WA)

Josef Chromy Pinot Noir 2016 \$69

(Tasmania)

Pikes Shiraz Tempranillo 2015 \$10/\$43

(Clare Valley, SA)

Four in Hand Shiraz 2015 \$49

(Barossa, SA)

Robert Oatley Cabernet Sauvignon 2017 \$56

(Margaret River, WA)

BEER

Heineken \$9.0

(Netherlands)

Pikes Pale Ale \$11

(Clare Valley, SA)

Hargreaves Hill E.S.B. \$12

(Yarra Valley, VIC)

Pressman's Original Apple Cider \$10

(AUS)

SHAKE

<i>Chocolate Tim Tam</i>	\$4.5/\$8.5
<i>Vanilla Malt</i>	\$4.5/\$8.5
<i>Banoffee Pie</i>	\$4.5/\$8.5
<i>Banana and Oat</i>	\$4.5/\$8.5
<i>Fairyberry</i>	\$4.5/\$8.5

SMOOTHIE

<i>Mixed Red Berry</i>	\$4.5/\$8.5
<i>Boot Camp Green</i>	\$8.5
<i>Acai & Berry</i>	\$8.5

H2O

<i>Still Water (600ml)</i>	\$4.0
<i>Sparkling Water (500ml)</i>	\$7.5