

UN CAFE

MERCHANT COFFEE ROASTERS

We source our delicious beans from absolute legends, Merchant Coffee Roasters in Mansfield. Take some home with you from the produce store..

THE COTTAGE HERBALIST

Award winning herbalist Caroline Parker has made an array of teas and tonics using ingredients from Wombat Forest to soothe the soul. Caroline has collaborated with us on our very own blends, Harvest Sunset and Harvest Romance, available for purchase in our produce store. You can find her on instagram @thecottageherbalist

BUT FIRST, COFFEE...

Coffee	4.5	5.5
Long black or Espresso	4	5
Matcha or Tumeric latte	4	5.5
Anushka sticky chai	5	
Iced latte	4.5	
Iced coffee or chocolate <i>with ice cream</i>	7.5	
Babyccino	2	
Vietnamese coffee <i>Coffee + condensed milk</i>	6	
Vanilla syrup	+1	
Speciality milk Happy Happy Soy Boy, Milk Lab Almond, Minor Figures Oat	+1	

A SOOTHING POT OF SPECIAL-T

COTTAGE BREAKFAST

Ceylon black tea

FRENCH EARL GREY

Ceylon black tea, rose petals, cornflowers, bergamot oil

SENCHA GREEN

Traditional green tea, sweet, green, grassy flavours

WILD APPLE CHAI

Ceylon black tea, apple chips, ginger, cinnamon, rose hips, orange rind, clove

SOOTHE

Spearmint, lemon balm, chamomile, marshmallow root

SWEET DREAMS

Scullcap, passionflower, chamomile, hops, cornflowers, calendula, lavender

HARVEST SUNSET

Tulsi, ginger, cinnamon, sweet orange rind, apple

G + L

Ginger root, lemongrass

NETTLEMINT

Nettle, spearmint, peppermint, oat straw

SANCTUM

Tulsi, oat straw, liquorice, cornflowers, lavender

LOVE POTION

Rose petals + hips, hawthorn berry, hibiscus, marshmallow root

NOURISH

Nettle, peppermint, fennel, aniseed, caraway

ELDERBERRY BLUSH

Elderberry, echinacea, rosehips, hibiscus, cinnamon

HARVEST ROMANCE

Rooibos, rose petals + hips, hibiscus & calendula petal

6

EAT

LITE BITES

Haloumi, local honey, herbs ^{V GF}	16
House pâté, sourdough, lavosh, preserves ^{GFO}	19
Garlic Bread ^{V GFO}	12
Marinated Mt Zero olives ^{VE GF DF}	12
White anchovies, croutons ^{GFO}	12
Baked Italian meatballs, mozzarella, sourdough ^{GFO}	17
Fried buttermilk chicken ^{GF}	16
Grazing board ^{GFO}	(2-3) 30 (4-6) 54
Soup of the day, sourdough, local butter	16
Crispy calamari salad, chef's chilli sauce, pickled cabbage, roquette and coriander ^{GF}	19
Three cheese souffle, hazelnut crust, roquette ^V	18.5

MAIN

Roasted chicken breast, sweet potato & garden zucchini gilette, salsa verdi, sweet mustard sauce ^{GF}	36
180g Beef fillet, creamed potato, asparagus, chef's butter, house jus ^{GF}	48
Fish of the day	MP
Garden Tart, onion marmalade, GF Vegan puff pastry, maple tapenade, salsa verdi, roquette salad <i>Add feta +4 or White anchovies +6</i>	32

ON THE SIDE

Suitable for 1-2 people

Green beans, garlic butter ^{V VO GF DFO}	14
Crispy baby potatoes, lemon, peas, confit garlic, bacon ^{VEO GF DFO}	15
Fries, aioli ^{V VEO GF DFO}	10
Chef's salad ^{V VEO GF DFO}	14

SOMETHING SWEET

Vanilla crème brûlée, seasonal fruit ^{GF}	16
White chocolate mousse, pistachio praline, spiced dark chocolate, compot ^{GF}	16
Affogato - espresso, vanilla ice cream, Frangelico ^{GF DFO}	12/ 18
Gundowring Ice cream Vanilla, raspberry, chocolate, salted caramel, liquorice, lemon curd, ginger, dairy-free strawberry	4.5

CHEESE

Roquefort Papillon, Gruyère, Bûche d'Affinois, accompaniments	
Cheese board (3)	32
Single serve	12