



37.89°S 144.99°E
PLAIN SAILING
ELWOOD

COFFEE

House Blend by Niccolo Coffee	4.5
+ Large	0.5
+ Bonsoy	0.5
+ Almond Milk - Milk Lab	1.0
+ Oat Milk	1.0
Batch Brew	5.0
Cold Brew	5.0

NOT COFFEE

Mork - Junior Dark 50% Cacao OR Original Dark 70% Cocoa Over ice	5.5 5.5
Raja Chai Latte Over ice Pot of Chai Tea	5.5 5.5 6.0
Golden Grind Turmeric Latte	5.5
Organic Tea	5.0
English Breakfast / Earl Grey / Green / Chamomile / Peppermint / Lemongrass	
Lemon Tonic - Fresh ginger & lemon, honey, turmeric, lemon myrtle, kaffir lime leaves, szechuan pepper, coconut blossom	7.0

SOMETHING NAUGHTY

BEER	9.9
Corona Extra / Mountain Goat Lager Mountain Goat Pale Ale / Summer Ale	

COCKTAILS

Espresso Martini	17.0
Bloody Mary	16.0
Aperol Spritz	16.0
Mimosa	11.0

WINE

SPARKLING	
Prosecco Extra Dry, DOC	12/50

WHITE

Fattori, Pinot Giorgio, Italy	14/54
Hills Casas Del Bosque, Chardonnay, Chile	12/44

PINK

The Palm 2022 Par L'escarelle, France	13/54
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RED

Pike & Joyce Rapide, Pinot Noir, Adelaide Hills	15/58
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SOMETHING CHILLED

Acqua Panna Still Water	5.0
San Pellegrino Sparkling Water	5.5
Lemon Tonic Chilled	7.5
Coca Cola / Sprite / Coke Zero	6.5
San Pellegrino Sparkling Drinks Chinotto, Limonata, Aranciata, Aranciata Rossa	6.5
Two Boys Brew Kombucha French Kiss - Hibiscus, Chamomile, Lavender & Vanilla	7.5
Silk Road - Ginger, Lemon Myrtle, Cinammon & Clove	
Organic Orange Juice	8.0
Cloudy Apple	8.0
Cold Pressed Juice By Supagreen Watermelon, Pineapple, Mint	9.5
Beetroot, Carrot, Lemon, Celery, Apple	
Carrot, Orange, Turmeric, Apple, Lemon	
Kale, Cucumber, Celery, Green Capsicum, Lemon, Cos Lettuce, Cloudy Apple	
Smoothies	13.0
Mango, Pitaya, Strawberries, Banana, Pineapple & Coconut Water	
Acai, Bluebery, Apricot, Banana, Coconut Milk & Chia Seeds	

KIDS DRINKS

Kids Organic OJ	5.0
Kids Cloudy Apple	5.5
Kids Watermelon, Pineapple. Mint	5.5

KIDS MENU

Kids Muesli w/ Seasonal Berries, Raspberry Labneh	10.0
Kids French Toast w/ Caramel Sauce, Seasonal Berries	14.0
Cheesy Ham Toasted Sandwich	8.5
1 Egg on Toast - Poached/Scrambled/Fried	8.5

BRUNCH

10% SUNDAY'S SURCHARGE / 15% PUBLIC HOLIDAY SURCHARGE / FEES APPLY FOR ALL CARDS

Toast - Sourdough, Multigrain	9.0
Fruit Toast	9.5
Gluten Free - extra per slice	+1.0
Apple, Cinnamon & Date Bircher w/ Poached Pear, Raspberries Labneh, Strawberry Syrup, Almond & Coconut Crumble, Seasonal Berries, Figs, Freeze Dried Raspberries. (gf,n)	21.5
Chilli Scramble Eggs On Brioche Toast w/ Parmesan Cheese, Sweet Potato Hummus, Pickle Red Chilli, Fennel, Fresh Herbs Toppings, Almond Crumble and Sesame Shallot Crumble. (gfo, dfo) Upgrade to Prawn Brioche Toast	24.5 +4.0
Wood Smoked Salmon w/ Smashed Peas on Multigrain Toast, Beetroot Fetta Puree, Poached Eggs, Beetroot Chips, Sweet Potato Hummus and Sesame Shallot Crumble. (gfo,dfo)	25.5
French Toast w/ Baked Pears, Raspberry Mascarpone, Caramel Sauce, Maple Syrup, Candid Walnuts, Fresh Seasonal Berries, Figs and Freeze Dried Raspberry. (n)	25.5
Zucchini & Pumpkin Fritters w/ White Quinoa, Pickled Carrot & Fennel Salad, Peas, Smashed Avo, Kale, Fresh Herbs, Sweet Potato Hummus, Poached Egg, Almond, Cumin & Lemon Tahini Dressing, Sumac Zaatar And Lime. (gf, dfo, vegan opt, n) Add Grilled Chicken	26.5 +7.5
Sauteed Greens w/ Asparagus, Green Beans, Broccoli, Brussels Sprout, Mix Herbs, Kale, Poached Eggs, Quinoa Toast, Feta, Almond Crumble, Sweet Potato Hummus, Zaatar and Lime. (gfo, dfo, vegan opt, n) Add Grilled Chicken	26.5 +7.5
Smashed Avocado w/ Quinoa Toasts, Sweet Potato Hummus, Corn & Pickled Cabbage Salad With Herb, Goat Cheese, Almond Crumble, Pesto & Lime. (gfo, dfo, vegan opt, n)	25.5
Moroccan Roast Cauliflower w/ Chickpeas, Kale, Mix Herbs, Dried Cranberries, Fetta, Almond Crumble, Poached Eggs, Cumin & Lemon Tahini Dressing, Molasses, Black Bean Hummus, Pomegranate, Zaatar and Lime. (gf, dfo, vegan opt, n) Add Lamb	26.0 +8.5
Pulled Pork Benedict on Rosti w/ Poached Eggs, Apple Cider Hollandaise, Apple & Fennel Slaw With Herbs, Caper Dressing, Pomegranate Molasses. (gfo)	27.5
Eggs Your Way on Sourdough Poached, Fried Scrambled	13.5 14.5

SIDES

Salmon / Wood Smoked Salmon / Haloumi / Potato Rosti / Bacon	6.5
Smashed Avocado / Roasted Mushrooms	6.0
Roasted Tomato / Wilted Spinach	4.5
Hollandaise / Goats Cheese / Extra Egg	4.0
Tomato Relish / Feta	3.5

LUNCH 12PM ONWARDS

Chimichurri Crispy Chicken Thigh w/ Pearled Barley, Pickled Fennel, Carrot, Peas, Kale, Fresh Herbs, Feta, Almond Crumble, Sweet Potato Labneh, Smashed Avocado, Pomegranate, Cumin & Lemon Tahini Dressing, Zaatar and Lime. (dfo, n)	27.5
Middle Eastern Lamb Salad w/ White Quinoa, Almond Crumble, Kale, Herbs, Feta, Pickle Cabbage, Corn, Pomegranate, Sweet Potato Hummus, Basil Labneh, Cumin & Lemon Tahini Dressing, Molasses, Zaatar and Lime. (gf, dfo, n)	29.0
Roasted Pumpkin & Sweet Potato Salad w/ White Quinoa, Almond Crumble, Kale, Fresh Herbs, Black Bean Hummus, Edamame, Feta, Pickled Carrot, Corn, Basil Labneh, Cumin & Lemon Tahini Dressing, Pomegranate, Molasses, Zaatar and Lime. (gf, dfo, vegan opt, n)	26.5
BBQ Pulled Beef Brisket Burger in Brioche Bun w/ Wombok Lettuce, Slaw, Fresh Herbs, Pickled Cucumber, Cheese, Avocado, Basil Mayo, Sesame Shallots Crumble and Lime. Add Chips	25.5 +5.5
Spicy Slow Cooked Pulled Chicken Tacos w/ Blue Corn Tortilla, Fennel, Apple Mint Slaw, Avocado, Sriracha Mayo, Coriander, Sesame and Shallot Crumble, Lime. (gf)	26.5
Beer Batter Chips with Chicken Salt, Sriracha Mayo	10.0

Please let us know if you have any dietary requirements. Sorry, no changes to the menu on weekends.

10% Surcharge on Sundays
15% Surcharge on public holidays

n - Contain nuts
gf - Gluten free
df - Dairy free
gfo - Can be made gluten free
dfo - Can be made dairy free
vegan-opt = Can be made vegan