

**BLUEBERRY OATS (V,GF)**

hot oats, apple and pear puree
with mixed seeds & coconut yoghurt \$15

GREEN SMOOTHIE BOWL (V,GF)

apple, avocado, silverbeet, spinach, kiwi, banana,
coconut yoghurt & maple granola \$15

FRENCH TOAST

blueberry compote, macerated strawberries
with co-yo and honeycomb \$18.5

AVO CRUSH (GF option)

avocado on toast with goats cheese mousse, red kale,
radish and a poached egg \$17.5

OPEN SALMON OMELETTE (GF option)

salmon and goats cheese, capers, with soft herbs and
a piece of toast \$18.5

HERBED POLENTA AND MUSHROOM (GF)

served with a poached egg and pinenuts,
saganyaki, pesto \$18.

WINTER HASH (V)

triple cooked sweet potato with a medley of stir-fried veg
served with a poached egg \$17.5

SCRAMBLE TOFU (V)

scrambled tofu, onion, chilli, peas, broccolini,
micro herbs, sesame dressing with sourdough \$18

BUILD YOUR OWN BREAKFAST

eggs your way on toast. Scrambled or poached \$12

SIDES

smoked salmon \$5
bacon /avocado/ mushrooms \$4.5
spinach+silverbeet/ goats mousse/ roasted tomato \$4
hollandaise / tomato relish / chilli jam/ egg \$3

BREAKFAST BRIOCHE BUN

bacon and egg with cheddar and relish \$12

SEASAME MUSHROOM BRIOCHE BUN

roasted field mushroom with onion jam and
sesame mayonnaise \$12

TOAST (V)

grain, fruit, white or GF bread (+\$1),
served with butter + your choice of conserve \$7.5

SANDWICHES

Granny triple smoked ham, tomato, tasty cheese mustard
mayo + shaved cabbage served with veg crisps \$13

Salami, tomato, Kalamata olives, fresh basil, tasty cheese +
baby spinach served with veg crisps \$15

Rosemary roasted pumpkin, kale pesto, roasted red
capsicum, baby spinach and pine nuts \$13

Ham & Cheese Croissant \$10

SOUP OF THE DAY

ask for soup of the day \$12

WINTER SALAD (V,GF)

spicy roast beets and cauliflower with mix of
brown rice, mint, coriander, chervil, pepitas
and sunflower seeds. Topped with apple cider
vinaigrette and hazelnut chilli dukkah.

add salmon \$16
add poached egg \$5
\$3

PORK, FENNEL AND MANDARIN SALAD (GF)

poached fennel, mixed salad leaves, with dill
and house dressing \$18.5

OPEN REUBEN SANDWICH

toasted rye with Russian dressing, pulled
corned beef, gruyere cheese, topped
with house-made pickled cabbage,
house-made dill gherkin \$18.5

SLOW COOKED LAMB

with heirloom carrots and herbed couscous and
lemon yogot \$19.5

KIDS MENU (UNDER 10)

ham and cheese toastie \$6
egg on toast \$6
with bacon \$9

(V) – is or can be made vegan

(GF) – is or can be gluten free

Despite best practices, we can not guarantee that
allergens will not be present in all of our products.

**Noughts + Crosses have a strong belief in
working with quality produce that is both
seasonal and sustainable.** These are some of the
suppliers who make our vision possible:

Small Batch Coffee
Sungold Dairy
Mill & Bakery – Docklands
Bills Farm – Vic Markets
Burd Eggs – Goulburn Valley
Largo's Butcher – Brunswick St

15% surcharge on public holidays
No split bills during busy periods

**NOUGHTS
CROSSES+**



DRINKS

COFFEE

flat white / latte / cappuccino	
long black / espresso	\$4
hot chocolate / iced chocolate	
iced latte	\$4.5
chai	\$4.5

FILTER

batch brew	\$4
pour over	\$5
(please ask your waiter for more info)	

TEA

EBT	\$4.8
earl grey	
lemongrass & ginger	
peppermint	
jasmine (pearls)	
fragrant (oolong)	
fresh mint	

HOME-MADE SODAS

lemonade	\$4.5
lemon, lime & bitters	
COLA (Hepburn Springs)	\$5

KOMBUCHA

original	\$5
lemon & ginger	

JUICE

orange	\$5
healthy humans (gorgeous green, pressed apples, living ginger beer)	\$5

STILL/SPARKLING WATER (500ml)	\$5
-------------------------------	-----

REFRESHMENTS

THE

Bloody Mary	\$12.5
Gin + Tonic	\$12
Negroni	\$19

BEER

Two Birds	\$8.5
sunset	
Old mate	
pale	\$8.5
Cricketers arms	
lager	\$8.5

CIDER

The hills apple	\$9
-----------------	-----

SPARKLING

Better Half	\$9/\$40
Yarra Valley	

WHITE

Bass River Riesling (V)	\$9.5/\$43
Gippsland	
Fratelli Pinot Gris	\$9.5/\$43
King Valley	
Smallfry Tangerine Dream	\$11.5/\$50
Barossa Valley	
Thistle Ridge Sauvignon Blanc	\$9/\$40
Waipara	
Significant Other Chardonnay	\$10.5/47
Yarra Valley	

ROSÈ

Greystone (V)	\$9.5/\$43
Yarra Valley	

RED

Significant Other Pinot Noir	\$11/\$49
Yarra Valley	
Smallfry Tempranillo (V)	\$11.5/51
Barossa Valley	
Kemosabe Shiraz	\$9/\$40
Heathcote	
Smallfry Shiraz	\$12.5/\$55
Barossa	