

WAKE ME UP

Mon-Fri 7am-10am | Sat-Sun 7am-11am

Toast & Butter Vegemite / Jam / Peanut butter	J	8
Choice of Sourdough / Multigrain Gluten free / Croissant		+2
2 Eggs on Sourdough Poached / Scrambled / Fried	4	16
Ham & Cheese Croissant You can take me away		13
Omelette Mushroom, goat's cheese, tarragon	J	17
UmamiPapi Chilli Eggs 3 scrambled eggs, locally made UmamiPapi chilli oil	J	19
Breakfast Fried Rice Zucchini, chorizo, prawns, chilli, spring onion, fried egg		23
Granola Bowl Acai sorbet, seasonal fruit, granola, coconut, honey-infused yoghurt	J	21
Avocado on Toast Sliced avocado, cherry tomatoes, garlic chilli oil, coriander, pomegranate, house-made fennel focaccia	J	24
1851 Bene Whole wheat crumpet, Kaiserfleisch, kale, poached eggs, brown butter Bearnaise		26
What's up Duck Confit duck, caramelised onion, Gruyère quiche, fennel salad		22
Hot Cakes Ricotta hot cakes, lavender mascarpone, maple syrup, blueberries		20

Take your breakfast to the next level

Garlic & thyme roasted mushrooms ½ Sliced avocado 1 Egg	
2 Rashers of bacon	
Meredith goat's cheese	
Grilled halloumi	
Grilled chorizo	
Spanish baked beans	

GET ME GOING

Daily 4pm-9.30pm

Truffle, cheese and Vegemite	9	10
GREAT IN BREAD Anytime Toasties		
Chocolate parfait, praline sauce, raspberry sorbet		1
Pavlova, crème fraîche, strawberry textures		1
Leafy salad, radish, balsamic dressing		1
Broccolini, buttered orange, shallot sauce		1
Super crunch chips, rosemary salt, ketchup		1
300g Porterhouse, harissa carrots, chimichurri		4
Royale with cheese		2
Spaghetti alle vongole, chilli, garlic, white wine, olive oil		3
Pappardelle, confit duck ragù, cavolo nero		2
Agnolotti, shitake, goat's cheese, sun dried tomatoes, olive oil, sage		2
BBQ quail, croquette, sweet potato, jus		3
Citrus cured kingfish, whipped cod roe, Davidson plum, lovage		2
Burrata, pickled strawberries, lemon verbena		2
Want all the above		3
Harissa spiced lamb skewers, minted labneh		1
Fennel seed focaccia, pumpkin hummus, honey		1
Prawn cocktail slider, avocado, finger lime		1
Marinated warm olives		
Spiced mixed nuts		

Truffle, cheese and Vegemite	s	16
Butter Chicken		16
Sloppy Joe		16

LET'S GET CHEESY

Daily 4pm-9.30pm

+4

+6

Select 1	10
Select 4	35
Select 6	45

We will endeavour to cater to all dietary requirements, however due to supply issues we may not be able to fulfill every request. Vegetarian options available. \$5 Tray charge. 15% surcharge applies on Public Holidays.

All served with house condiments, bread and pickles. Please call reception for cheese and salumi options.