

GOOD FOOD. GOOD COFFEE. GOOD PEOPLE.

COFFEE

WHITE	4.5
BLACK W/ SINGLE ORIGIN	4.5
BATCH BREW - HOT / COLD	4.5
ICED LATTE	4
ICED COFFEE / CHOCOLATE W/ SINGLE ORIGIN + 50C (REFER TO BOARD)	6.5
BREWED CHAI LATTE - HOT / COLD	5
HOT CHOCOLATE	4.5
MATCHA LATTE	6
GOLDEN LATTE MADE W/ SOY	6.5
W/ SOY + 50C W/ OAT + 50C W/ ALMOND + 50C	

TEA

ENGLISH BREAKFAST / EARL GREY / PEPPERMINT / WHITE PEONY / LEMONGRASS & GINGER / CHAI / CHAMOMILE	5
------------------------------------------------------------------------------------------------------	---

SPARKLING MINERAL WATER

BOTTLE	5
UNLIMITED	10

SOMETHING FIZZY

KOMBUCHA	5.9
COKE / COKE NO SUGAR / GINGER BEER	4.5

FROM THE FRIDGE

ORGANIC APPLE OR ORANGE JUICE	5.5
-------------------------------	-----

FRESHLY SQUEEZED

THE MORAL HIGH GROUND APPLE, CUCUMBER, CELERY & SILVERBEET	9
----------------------------------------------------------------------	---

PRAHRAN REFRESHER

CARROT, APPLE, CELERY & GINGER	9
--------------------------------	---

PRETTY IN PINK

WATERMELON, APPLE & MINT	9
--------------------------	---

MILKSHAKES

CHOCOLATE / CARAMEL / VANILLA / STRAWBERRY W / SOY + 1 W/ OAT + 1.5 W / ALMOND + 2	9
---------------------------------------------------------------------------------------	---

SMOOTHIES

BERRY NICE MIXED BERRIES, BANANA, GREEK YOGHURT & COCONUT WATER	10.5
------------------------------------------------------------------------------	------

BANANARAMA

BANANA, CINNAMON, HONEY & ICE CREAM W/ ESPRESSO	10.5 + 3
W / SOY + 1 W/ OAT + 1 W / ALMOND + 1	

BEER / CIDER

ASAHI	10
FURPHY	9
JAMES BOAGS PREMIUM LIGHT	8
JAMES SQUIRE ORCHARD CRUSH CIDER	11

ALCOHOL SERVED FROM 11AM

FANCY A GLASS?

SPARKLING FRESCO FRIZZANTI VIC	G / B 9 / 38
------------------------------------------	-----------------

WHITE

SLIPKNOT SAUVIGNON BLANC NZ	10 / 39
PAXTON PINOT GRIS SA	11 / 45

ROSÉ

HOWARD VINEYARD ROSÉ SA	10 / 41
-------------------------	---------

RED

ROB DOLAN TRUE COLOURS PINOT NOIR VIC	10 / 41
PAXTON MV SHIRAZ SA	11 / 45

COCKTAILS

MIMOSA

ORGANIC ORANGE JUICE, PROSECCO & TRIPLE SEC	13.9
------------------------------------------------	------

BLOODY MARY

TRIPLE DISTILLED VODKA, TOMATO JUICE, TABASCO, WORCESTERSHIRE, CUCUMBER & CELERY SALT	15.9
------------------------------------------------------------------------------------------	------

ESPRESSO MARTINI

ESPRESSO, TRIPLE DISTILLED VODKA & KAHLUA	15.9
-------------------------------------------	------

APEROL SPRITZ

APEROL, FRESCO FRIZZANTI SPARKLING + A DASH OF SODA	14.9
-----------------------------------------------------	------

PLEASE SIGN IN FOR CONTACT TRACING
+ TO VIEW OUR VISUAL MENU



TALLEST TIMBER BRUNCH

TOAST*

CIABATTA / FIVE GRAIN / FRUIT TOAST
W/ VEGEMITE, JAM OR CRUNCHY PEANUT BUTTER
GF PRECINCT GLUTEN FREE

8
+ 2

EGGS YOUR WAY*

POACHED, FRIED OR SCRAMBLED ON YOUR CHOICE OF TOAST

11.9

HOUSE BIRCHER MUESLI (V)

W/ RHUBARB, DRIED CRANBERRIES, SLIVERED ALMONDS, HONEY YOGHURT & PISTACHIOS

16.5

CHILLI SCRAMBLED EGGS*

W/ BACON, CHIVES, REGGIANO & FRIED ONIONS ON TOAST
ADD SMASHED AVOCADO

19.9
+ 5

EGGS BENEDICT*

SMOKED HAM HOCK TERRINE, CHAMPAGNE POACHED APPLE & PERFECTLY POACHED EGGS TOPPED
W/ APPLE CIDER HOLLANDAISE, MAPLE BACON CRUMBLE

20.9

FRENCH TOAST (V)

W/ BANANA, CANDIED HAZELNUTS, PISTACHIOS, MACERATED BERRIES, CINNAMON & MAPLE
MASCARPONE

19.9

SMASHED AVOCADO* (V, VO)

W/ ROASTED RED PEPPER HUMMUS, POMEGRANATE, MARINATED FETA, SPICED NUTS AND SEEDS ON
FIVE GRAIN TOAST W/ BALSAMIC GLAZE
ADD POACHED EGG

18.9
+ 3

SHAKSHUKA* (V)

EGGS GENTLY POACHED IN A BASE OF TOMATOES, ONION, EGGPLANT, RED CAPSICUM AND SPICES W/
WARMED TURKISH BREAD
ADD CHORIZO

19.9
+ 5

SUPER GREEN SALAD* (V, VO)

BROCCOLI, ASPARAGUS, KALE & EDAMAME BEANS TOSSED W/ QUINOA, ALMONDS, CURRANTS, CORN
SALSA, BABY BEETS, FETA & AVOCADO ON FIVE GRAIN TOAST & A POACHED EGG

20.9

SAUTÉED CAULIFLOWER* (V)

W/ KALE, MARINATED FETA, POMEGRANATE, QUINOA, TAHINI YOGHURT, SWEET POTATO HUMMUS,
SPIED NUTS, MEDLEY BEETS & POACHED EGGS

19.9

WARM SPICED BEEF SALAD

W/ GLASS NOODLES, ASIAN SLAW, CORIANDER, RED CHILLI, PEANUTS, SPRING ONION & CRISPY
SHALLOTS

22.9

FRIED CHICKEN PO BOYS

W/ SHAVED FENNEL, ASIAN SLAW, CHIPOTLE SAUCE & KEWPIE MAYO ON BRIOCHE SLIDERS
ADD CHUNKY CHIPS

18.9
+ 4

CHUNKY CHIPS

W/ ROASTED GARLIC AIOLI

S 4.9 L 7.9

EXTRAS

HOLLANDAISE / TOMATO RELISH / EXTRA EGG

3

EXTRA SLICE OF TOAST

3.5

DOUBLE SMOKED BACON / THYME BUTTERED MUSHROOMS / CHORIZO / MARINATED FETA /
SMASHED AVOCADO / GOATS CHEESE

5

SMOKED TROUT

6

* CAN BE MADE GLUTEN FREE
(V) VEGETARIAN
(VO) VEGAN OPTION

PLEASE ALERT US OF ANY ALLERGIES

TALL TIMBER.
PRAHRAN

THE FOLLOWING SURCHARGES APPLY:
+ 10% SURCHARGE ON WEEKENDS
+ 15% SURCHARGE ON PUBLIC HOLIDAYS
PROCESSING FEE ON CARDS

SORRY, NO CHANGES OR SPLIT BILLS ON WEEKENDS / PUBLIC HOLIDAYS