

ALL DAY BREAKFAST AND LUNCH MENU

TOAST, 5 Grain, Sourdough, Rye, Gluten free \$7

FRUIT TOAST Buckwheat \$9 - GF

w Myrtleford Butter AND either Wild Hive Honey,
Peanut Butter, Vegemite OR Jam

HOUSE MADE CRUMPETS, Barringa organic
honeycomb, orange poached figs, lemon butter \$17 - v

CRANBERRY AND COCONUT GRANOLA, vanilla
yoghurt, poached pear, grilled peach, fresh fruits \$16 - v

RICOTTA HOTCAKES, lemon curd, freeze dried
raspberries, meringue shards, pistachio crumble, vanilla
mascarpone \$19 - v, N

AVOCADO, roasted corn croquettes, black sesame,
portabello mushroom, baby beetroot, corn salsa,
poached egg \$20 - v

CRISPY SKIN PORK BELLY, polenta, corn puree, tomato
jam, poached egg \$21

HOUSE SMOKED SALMON STEAK, dill rosti, braised
leek, asparagus, slow roasted tomato, herbed creme
fraiche, poached eggs \$22

QUINOA BREAKFAST SALAD, peas, asparagus,
broccolini, pumpkin, walnuts, shaved red radish and
ricotta salata \$18 - v, GF, N

GOATS CHEESE AND ZUCCHINI BLINTZES,
toasted barley, walnuts, cauliflower, siracha aioli,
pangrattato \$20 - v, N

EGGS YOUR WAY - folded, fried or poached - on Toast \$10

w Bacon, Portabello Mushroom,
Baby Spinach, Avocado, Slow-Roasted
Tomatoes, Grilled Haloumi \$4 ea

w Smoked Salmon Steak, Potato Rosti \$5 ea

PAN-FRIED GNOCCHI, prawns, cannellini beans,
heirloom cherry tomatoes, basil, pancetta crumble \$29
(*vegetarian option available \$25*)

VONGOLE, chilli, garlic, dill, fresh linguini, white wine
butter sauce, pangrattato \$27

BEEF BURGER, house made spiced tomato relish,
bacon, caramelised onion, rocket, american cheese,
thick cut chips \$22

POACHED CHICKEN SALAD, quinoa, pumpkin,
cauliflower, gold beets, sorrel, pinenuts, parmesan,
vincotto \$23 - GF, N

CRISPY KING SALMON, sweet corn two ways,
broad-beans, pomegranate, saffron roasted kipfler
potato \$29 - DF, GF

VEAL COTOLETTA, grilled lemon, broccolini, fennel and
apple salad \$28

KIDS

KIDS EGGS, folded, fried, or poached \$8 - GF

KIDS BOARD, poached egg, yoghurt, fresh fruits,
toast soldiers \$12 - GF

KIDS PANCAKES, maple, icecream and chocolate soil \$12

KIDS CHICKEN, diced breast, buttermilk and herb coating,
thick cut chips and tomato sauce \$12

KIDS BURGER, beef, cheese, tomato sause, thick cut chips \$12

KIDS MEATBALLS, napoli, linguini, parmesan cheese \$12

NOSH - TO SHARE

chef recommends 3 nosh for 2 people or 5 nosh for 3 people

ZUCCHINI FLOWERS, herbed goats curd, saffron
aioli \$16 - v

SEARED TUNA, orange and chilli dressing, fresh orange,
pancetta crumble, shaved red radish, cucumber \$17 - DF, GF

ITALIAN MEATBALLS, napoli, buffalo mozzarella,
pana di casa \$16

DUCK CIGARS, labne, marmalade syrup \$19

MUSHROOM AND MOZZARELLA ARANCINI, truffle
aioli \$18 - v

SEARED SCALLOPS, cotechino, pea salsa, vincotto - \$17

POLENTA CHIPS, herb pesto, aioli, parmesan, truffle \$16 - v

SIDES

THICK CUT CHIPS, confit garlic aioli \$10

BROCOLLINI, pomegranate, salted ricotta \$12 - GF

HALLOUMI, pear maple roasted pecans, rocket \$14 - GF, N



please let us know if you have any allergies

GF - can be or is Gluten Free **DF** - can be or is Dairy Free

V - Vegetarian

N - contains Nuts

please note there is a 10% surcharge on public holidays



DOCASA



@docasaivanhoe

find and tag us at Facebook and Instagram