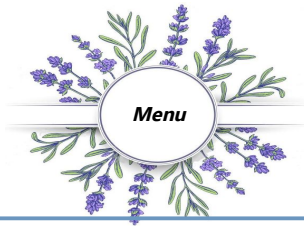


DRINKS

Coffee:	Short Black	\$4.00	Tea:	English Breakfast	\$4.50
	Long Black	\$4.00		Earl Grey	\$4.50
	Cappuccino	\$4.50		Chai	\$4.50
	Chai Latte	\$5.00		Lavender Camomile	\$4.50
	Latte	\$4.50		Lavender Black	\$4.50
	Vienna	\$4.50		Lavender Mixed Herbs	\$4.50
	Flat White	\$4.50	Other:	Hot Chocolate	\$5.00
	Babycino	\$1.50		Affogato	\$9.00
		<i>Mugs—\$0.50 extra</i>	∞	<i>Almond or Soy Milk—\$0.50 extra</i>	
Milk Shakes:		\$5.50	Iced Drinks:		\$5.50
	Caramel			Caramel	
	Chocolate			Chocolate	
	Raspberry			Coffee	
	Vanilla			Lavender Honey	
				Raspberry	
Juice:		\$2.50	Display Fridge-Cold Drinks		
	Apple			Bottled Water	\$3.00
	Orange			<i>All other</i>	\$4.50
Wine: by the glass					
	House White	\$6.00		House Red	\$6.00
	Selection of Yarra Valley Wines				\$11.00
Selection of Local Craft Beers & Cider:		\$8.00			

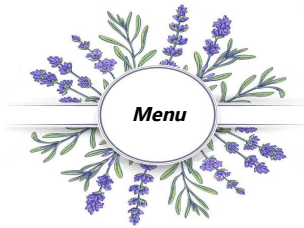


BREAKFAST SERVED UNTIL 12.00

Toast	\$6.50
A choice of white, wholemeal or gluten free with local honey or jam-2 slices	
Fruit Toast	\$6.00
Fruit toast with butter-2 slices	
Banana Bread	\$4.00
Homemade banana bread toasted golden & served with butter-1 slice	
Eggs Your Way	\$12.50
A choice of two eggs, poached, fried or scrambled; served on toasted white, wholemeal or gluten free bread	
Extras: Bacon-\$4.00, Smoked Salmon-\$4.50, Tomato-\$2.00, Fried Mushrooms	\$3.00
Eggs Benedict	\$16.00
Two poached eggs and ham served on a toasted English muffin finished with Hollandaise sauce	
Eggs Atlantic	\$16.50
Two poached eggs, Smoked salmon served on a toasted English muffin and finished with Hollandaise sauce	

SOMETHING SWEET

Warratina Scones	\$6.50
Home made lavender or plain scone served with Wandin Yallock Farm's raspberry jam and thick double cream	
Lavender Honey Ice Cream	\$7.00
Home made ice cream made with fresh cream & lavender honey infused with oil of lavender and sprinkled with dried lavender flowers	
Lavender Shortbread Biscuits	\$1.50
Delectable butter shortbread biscuit baked with dried lavender	
Sweet or Savoury Muffins	\$6.50
A range of muffins in Display Counter - <i>See specials board</i>	



LUNCH

Soup of the Day \$11.00

Home made soup served with locally baked toasted herb bread & butter.

Bruschetta \$16.00

Fresh cherry tomatoes, chopped basil, red onion, garlic, crumbled feta dressed with a balsamic reduction-served on 2 slices of locally baked toasted herb bread, drizzled with olive oil.

Focaccia *served with garden salad* \$17.00

Turkey: Turkey breast, Roasted pumpkin, Brie, Mixed leaves, Cranberry sauce.

Ham: Smoked leg ham, Caramelised onion, Roasted red capsicum,
Mixed leaves with green tomato relish.

Vegetable: A variety of Roast vegetables, Mixed leaves, Crumbled feta and
Green tomato relish.

Salmon: Smoked salmon, Dill infused cream cheese, Red onions, Capers
and Mixed leaves.

Quiche of the Day: *Served with garden salad* \$17.50

Choose from Quiche Lorraine, Spinach & Feta, or Salmon with Cream Cheese and Dill.

See specials board

Pie of the Day: *Served with garden salad* \$18.00

See specials board

Garden Salad \$18.00

Mixed leaves with Roasted garden vegetables topped with Italian dressing.

Add: Olives *and/or* Fetta Extra \$3.00

Warratina Caesar Style Salad \$20.00

Mixed leaves, bacon pieces, shaved parmesan & anchovies dressed with a Caesar dressing,
topped with herb croutons & poached egg.