

## DRINKS

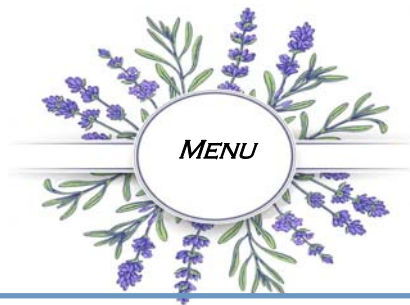
<b>Coffee:</b>	Short Black	\$4.00	<b>Tea:</b>	English Breakfast	\$4.50
	Long Black	\$4.00		Earl Grey	\$4.50
	Cappuccino	\$4.50		Chai	\$4.50
	Chai Latte	\$5.00		Lavender Camomile	\$4.50
	Latte	\$4.50		Lavender Black	\$4.50
	Vienna	\$4.50		Lavender Mixed Herbs	\$4.50
	Flat White	\$4.50	<b>Other:</b>	Hot Chocolate	\$5.00
	Babycino	\$1.50		Affogato	\$9.00
				<i>Mugs—\$0.50 extra ∞ Almond or Soy Milk—\$0.50 extra</i>	

<b>Milk Shakes:</b>	\$5.50	<b>Iced Drinks:</b>	\$5.50
Caramel		Caramel	
Chocolate		Chocolate	
Raspberry		Coffee	
Vanilla		Lavender Honey	
		Raspberry	

<b>Juice:</b>	\$2.50	<b>Display Fridge-Cold Drinks</b>	
Apple		Bottled Water	\$3.00
Orange		<i>All other</i>	\$4.50

<b>Wine: by the glass</b>			
House White	\$6.00	House Red	\$6.00
Selection of Yarra Valley Wines	\$11.00		

Selection of Local Craft Beers & Cider: \$8.00

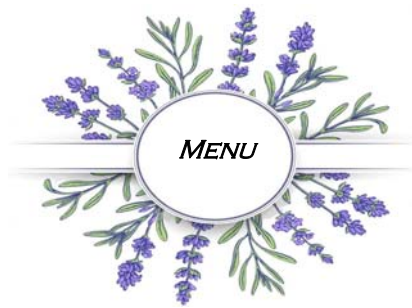


## BREAKFAST SERVED UNTIL 12.00

<b>Toast</b>	\$5.00
A choice of white, wholemeal sourdough, or gluten free with local honey or jam-2 slices	
<b>Fruit Toast</b>	\$5.00
Fruit toast with butter-2 slices	
<b>Banana Bread</b>	\$6.00
Homemade banana bread toasted golden & served with butter-1 slice	
<b>Eggs Your Way</b>	\$12.50
A choice of two eggs, poached, fried or scrambled: served on toasted white, wholemeal sourdough or gluten free bread	
<b>Extras:</b> Bacon-\$3.00, Smoked Salmon-\$4.00, Tomato-\$2.00, Mushrooms \$3.00	
<b>Eggs Benedict</b>	\$15.00
Two poached eggs and ham served on a toasted English muffin finished with Hollandaise sauce	
<b>Eggs Atlantic</b>	\$16.50
Two poached eggs, Smoked salmon served on a toasted English muffin and finished with Hollandaise sauce	

## SOMETHING SWEET

<b>Warratina Scones</b>	\$6.50
Home made lavender or plain scone served with Wandin Yallock Farm's raspberry jam and thick double cream	
<b>Lavender Honey Ice Cream</b>	\$7.00
Home made ice cream made with fresh cream & lavender honey infused with oil of lavender and sprinkled with dried lavender flowers	
<b>Lavender Shortbread Biscuits</b>	\$1.50
Delectable butter shortbread biscuit baked with dried lavender	
<b>Sweet or Savoury Muffins</b>	\$5.50
A range of muffins in Display Counter - <i>See specials board</i>	



## LUNCH

<b>Soup of the Day</b>	\$11.00
Home made soup served with locally baked toasted herb bread & butter.	
<b>Bruschetta</b>	\$14.50
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.	
<b>Focaccia</b> <i>served with garden salad</i>	\$16.00
<u>Turkey:</u>	Turkey breast, Roasted pumpkin, Brie, Mixed leaves, Cranberry sauce.
<u>Ham:</u>	Smoked leg ham, Caramelised onion, Roasted red capsicum, Mixed leaves with green tomato relish.
<u>Vegetable:</u>	A variety of Roast vegetables, Mixed leaves, Crumbled feta and Green tomato relish.
<u>Salmon:</u>	Smoked salmon, Dill infused cream cheese, Red onions, Capers and Mixed leaves.
<b>Quiche of the Day:</b> <i>Served with garden salad</i>	\$16.50
Choose from Quiche Lorraine, Spinach & Feta, or Salmon with Cream Cheese and Dill. <i>See specials board</i>	
<b>Pie of the Day:</b> <i>Served with garden salad</i>	\$16.50
<i>See specials board</i>	
<b>Garden Salad</b>	\$15.00
Mixed leaves with Roasted garden vegetables topped with Italian dressing. Add: Olives <i>and/or</i> Fetta      Extra \$3.00	
<b>Warratina Caesar Style Salad</b>	\$18.50
Mixed leaves, bacon pieces, shaved parmesan & anchovies dressed with a Caesar dressing, topped with herb croutons & poached egg.	