

HOT DRINKS

Espresso based w milk 4 (Four stones blend)

- + Large 1
- + Extra shot 0.3
- + Decaf 0.5
- + Soy 0.5
- + Lactose free 0.5
- + Oat 0.5
- + Almond 1
- + Coconut 1

Filter 5 (Rotating single origins)

Teas 5 (Yarra Valley Tea Co.)

- English Breakfast
- Countess Grey
- Uncle Vic Green Tea
- Jasmine Green
- Orange Pekoe Black
- Dandelion & Chicory
- Detox
- Rooibos
- Peppermint
- Lemongrass & Ginger
- Chai (house made)

Hot Chocolate 5

Chai 4.5

Turmeric latte 4

COLD DRINKS

Iced coffee 7.5 Iced latte 5

Cold drip 5 (single origin in rotation)

Iced Chocolate 7.5

Soft drink

- + Mineral Water 500ml 6.5
- + Cola 5
- + Lemonade 5
- + Ginger beer 5
- + Blood Orange 5

Juice

- + Orange 5
- + Apple 5
- + Pineapple 5
- + Banana, mango, passionfruit 5

Cold pressed juice

- + Eagle eye; carrot, apple, orange, pineapple, lemon, turmeric 6.5
- + Sweet cheeks; watermelon, apple, cucumber, raspberry, lime 6.5
- + Up beet; beetroot, carrot, apple, celery, ginger, lemon 6.5
- + Tropi cool; pineapple, apple, orange, lemon, mint 6.5
- + Green with envy; apple, celery, spinach, kale, lemon, cucumber, parsley 6.5

Milkshake

- + Chocolate & Hazelnut 7.5
- + Banana & Caramel 7.5
- + Vanilla 7.5
- + Blueberry 7.5
- + Raspberry 7.5
- + Strawberry 7.5

BEER, WINE, CIDER, SPIRIT

Beer

- + Watt's River 'River Session' Pale Ale 7
- + Hargreaves Hill Pale Ale 7
- + Hop Hen Pale Ale 7
- + Hop Hen JJ's IPA 7
- + Watts River IPA 7
- + Hargreaves Lager 7
- + Hargreaves ESB 8
- + Watts River Stout 8

Cider

- + St Ronan's apple cider 7
- + Napoleone pear cider 7

Wine

- + NV M & M Lyons Grande Cuvee 11
- + 2017 Valentine Riesling 9
- + 2019 Wayward Child Ilion 12
- + 2019 Precipice Pinot Noir Rose 9
- + 2017 Payne's Rise Pinot Noir 11
- + 2017 Featherstone Sakura 11

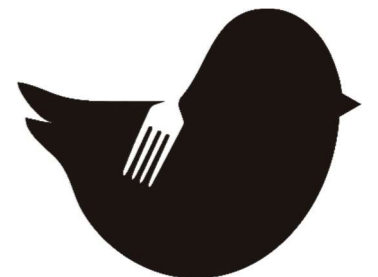
Spirit

- + Four Pillars Gin 10
- + Alchemy Vodka 10
- + Starward Whisky 10
- + Substation No. 41 Rum 10
- + Maidenii Vermouth 10

Cocktails

- + Negroni 16
Four Pillars spiced Negroni Gin, Causes & cures vermouth, Adelaide Hills bitter orange
- + Bloody Mary 18
Alchemy Vodka, tomato juice, lemon, Worcestershire sauce, tabasco
- + Old fashioned 16
Starward Whiskey, maple syrup, bitters
- + Valley mule 18
Four Pillars Gin, ginger beer, strawberry jam & mint, citrus
- + Fruit Jug 25 (for two)
Alchemy Vodka, Maidenii Sweet Vermouth, lemonade, berries, citrus, mint

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SIMPLICITY = HAPPINESS

Sourdough **toast** with St David's cultured butter 7 (gfo +2)

+ Selection of house made jams 2

+ Vegemite/Peanut butter/Nutella 0.5

Sourdough **fruit toast** w St David's cultured butter 8 (gfo +2)

+ Selection of house made jams 2

+ Ricotta, cinnamon, maple whip 2

Dr Marty's **crumpets** w st davids butter & honey or jam 8

Croissant 5

+ Jam 1 /cheese 2 /tomato 2 /ham 2

House made **granola**, seasonal fruit, St David's vanilla yoghurt 17

House made **bircher**, seasonal fruit & St David's vanilla yoghurt 17 (gf)

House made English muffin, **sausage & egg**, hash brown, cheese, aioli, cucumber relish 18 (gfo+ 2)

House made English muffin, **spinach & egg**, hash brown, cheese, aioli, avocado 18 (gfo +2)

Creamed **Rice**, w poached rhubarb & strawberry, crumble 18 (gf) (v)

WORK FOR ME CHEFS

French toast, tropical pavlova, custard 20

Sweet potato & corn croquettes, haloumi, avocado, salsa, romesco 21

+ egg 3

+ bacon 5

+ chorizo 6

+ house smoked salmon 6

Banh Xeo, turmeric rice crepe, chicken, rice noodles, spring onion, peanut, chilli, sweet soy, fried egg 22

+ spinach 4

+ chorizo 6

+ smoked salmon 6

Mushrooms, crisp polenta, kale, asparagus, macadamia cream 22 (gf)

+ poached egg 3

+ local smoked bacon 5

+ house smoked salmon 6

Potato & zucchini **latkes**, house smoked salmon, sour cream, pickled red onion, potato crisps, 22

+ poached egg 3

+ avocado 5

LILYDALE'S LUNCH BREAK

Lamb **burger**, haloumi, beetroot relish, avocado, spinach, chips & aioli (gfo +2) 21

BBQ **brisket burger**, coleslaw, pickled jalapeno, burger cheese, chips & aioli 21 (gfo +2)

Caramel chilli **pork rib** w green mango, peanut slaw, kaffir dressing 24

Potato **gnocchi** w confit duck, pear, walnut, gorgonzola, spiced honey 25

Fried calamari, pomelo, broccoli, coriander, pickled cucumber, yuzu aioli, black sesame tapioca crisps, fried shallot (gfo) 24

Chips w aioli or tomato relish 9 (gfo)

Nutrition bowls 18 (gfo & vegan)

***Quinoa**, cauliflower fritters, mixed greens, coconut yoghurt dressing, pepitas

***Green bowl**; zoodles, peas, asparagus, pumpkin, hummus, vegan pesto

+ house smoked salmon/ smoked chicken 6

+ tofu 5

JUST PUT GOOD PRODUCE ON THE PLATE

Eggs on sourdough your way – poached, fried, scrambled 11

tofu scrambles 13 (vegan – sides with a (v) denote vegan)

+ Local Smoked Bacon 5

+ Haloumi 5

+ Yarra Valley Dairy Persian fetta 5

+ Avocado ½ or smashed 5 (v)

+ Pork & fennel sausage w cucumber relish 6

+ Smoked chicken 6

+ Smoked salmon 6

+ Chorizo/ ham hock 6

+ Extra egg 3

+ Aioli 2.5

+ Seasonal mushrooms 4 (v)

+ Hello Friends vegan haloumi 5 (v)

+ Botanical cuisine vegan fetta 5 (v)

+ Roast tomato 4 (v)

+ Hash brown 4 (v)

+ Sautéed spinach 4 (v)

+ Tomato relish 2.5 (v)

+ Beetroot relish 2.5 (v)

+ Cucumber relish 2.5 (v)

+ Hollandaise 3

YARRA VALLEY VEGANS

House made **Granola**, seasonal fruit, coconut yoghurt 17

House made **Bircher**, seasonal fruit, coconut yoghurt 17 (gf)

Chia, peanut butter mousse, chocolate, blackberry 18 (gf)

Mushrooms, crisp polenta, kale, asparagus, macadamia cream 22 (gf)

Tofu **stir fry**, seasonal vegies, Laura's miso dressing 18 (gf)

Smashed avocado, macadamia fetta, fried capers, mint, sourdough (gfo +2) 20

Jackfruit zinger **burger**, crumbed jackfruit, cos, siracha mayo, vegan cheese, chips & vegan aioli 20

Potato **gnocchi** w eggplant & capsicum ragout, vegan fetta 22

COVID – 19 SAFE CHECK IN →

