

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

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

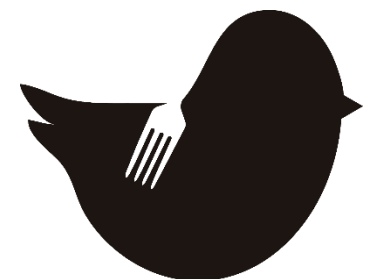
Wine

- + 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

Mixer

- + Negroni 16
- + Bloody Mary 18
- + Gin & Tonic 16
- + Mimosa 15
- + Caipiroska 16

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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
 + 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

Lemon + Ricotta **Hotcake**, vanilla custard, berries, pistachio crunch 20 (gf)

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

Parmesan bread, roasted mushroom, salsa verde, poached egg, hollandaise 22
 + chorizo 6
 + local smoked bacon 5
 + house smoked salmon 6

Potato Galette, sofrito, **white anchovy + sage fritters**, tarama, poached egg 22 (gfo)
 + Persian fetta 5
 + chorizo 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 (gf & vegan)

***Quinoa**, sweet potato, kale, corn, crunchy chickpeas, seeded mustard dressing

***Brown rice**; gochujang eggplant, edamame, pickled slaw, avocado, sesame ginger dressing

+ 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	+ Seasonal mushrooms 4 (v)
+ Haloumi 5	+ Hello Friends vegan haloumi 5 (v)
+ Yarra Valley Dairy Persian fetta 5	+ Botanical cuisine vegan fetta 5 (v)
+ Avocado ½ or smashed 5 (v)	+ Roast tomato 4 (v)
+ Pork & fennel sausage w cucumber relish 6	+ Hash brown 4 (v)
+ Smoked chicken 6	+ Sautéed spinach 4 (v)
+ Smoked salmon 6	+ Tomato relish 2.5 (v)
+ Chorizo 6	+ Beetroot relish 2.5 (v)
+ Extra egg 3	+ Cucumber relish 2.5 (v)
+ Aioli 2.5	+ 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, salsa verde, hash brown, vegan fetta 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 chips & vegan aioli 20

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

COVID – 19 SAFE CHECK IN

