

HOT DRINKS

Espresso based w milk 4.5 (Four stones blend)

- + Large 1
- + Extra shot 0.5
- + Decaf 0.5
- + Soy 1
- + Lactose free 0.5
- + Oat 1
- + 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 5

Turmeric latte 4

COLD DRINKS

Iced coffee 8

Iced latte 6

Cold drip 6.5 (single origin in rotation)

Iced Mocha 8.5

Iced Chocolate 8

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 8.5
- + Banana & Caramel 8.5
- + Vanilla 8.5
- + Blueberry 8.5
- + Raspberry 8.5
- + Strawberry 8.5

BEER, WINE, CIDER, SPIRIT

Beer

- + Watt's River 'River Session' Pale Ale 8
- + Hargreaves Hill Pale Ale 8
- + Watts River IPA 9
- + Hargreaves Lager 8
- + Hargreaves ESB 9
- + Watts River Stout 9

Cider

- + St Ronan's apple cider 8
- + Napoleone pear cider 8

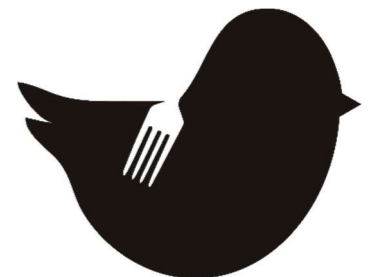
Wine

- + NV M & M Lyons Grande Cuvee 11
- + 2020 Mac Forbes Riesling 10
- + 2020 Rouleur Chardonnay 11
- + 2018 First Foot Forward Pinot Noir 11
- + 2020 Mac Forbes Syrah 12
- + 2015 Squitchy Lane Cabernet Blend 12

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 8 (gfo +2)

+ Selection of house made jams 2

+ Vegemite/Peanut butter/Nutella 0.5

Sourdough **fruit toast** w St David's cultured butter 10

+ Selection of house made jams 2

+ Ricotta, cinnamon, maple whip 2

Bear **Bagel** 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 18

House made **bircher**, seasonal fruit & St David's vanilla yoghurt 18 (gf)

House made English muffin, **sausage & egg**, hash brown, cheese, aioli, cucumber relish 20 (gfo+ 2)

House made English muffin, **spinach & egg**, hash brown, cheese, aioli, avocado 20 (gfo +2)

WORK FOR ME CHEFS

Brioche **French toast**, salted caramel popcorn, chocolate gelato, hazelnut crème 23

Breakfast **burrito**, scrambled egg, black beans, guacamole, loaded wedges w bacon, sour cream, bbq sauce & cheddar 23

Smashed avocado, haloumi chips, eggplant kasundi, sourdough 23 (gfo+2)

+ egg 3

+ bacon 5

Spring onion **waffle**, prawn fritters, tomato chilli jam, poached egg, hollandaise 24 (gfo)

+ spinach 4

+ persian fetta 5

+ hollandaise 3

Truffled mushroom 'croque monsieur', brioche, mornay sauce, shaved ham, comte 24 (gfo+2)

+ spinach 4

+ egg 3

LILYDALE'S LUNCH BREAK

Peri Peri **chicken burger**, avocado, lettuce, tomato, onion, chips & aioli 25 (gfo +2)

Double **beef burger**, lettuce, tomato, cheese, pickle, ranch sauce, relish, chips & aioli 25 (gfo +2)

Soup of the day w sourdough 15

Gnocchi, heirloom tomato, Stracciatella, prosciutto, basil 25

Market fish, potato gratin, crushed peas, café di Paris butter 28 (gf)

Chips w aioli or tomato relish – Large 10 / Small 5 (gfo)

Bento bowl, miso rice, teriyaki tofu, avocado, broccoli, edamame, pickled carrot, vegan kimchi (gf + v) 20

+ smoked salmon 7

+ mushrooms 5

JUST PUT GOOD PRODUCE ON THE PLATE

Eggs on sourdough – poached, fried or scrambled 12

Tofu scrambles 14 (vegan – sides with a (v) denote vegan)

+ Local Smoked Bacon 5

+ Haloumi 5

+ Yarra Valley Dairy Persian fetta 5

+ Hollandaise 3

+ Pork & fennel sausage w cucumber relish 6

+ Coffee cured house smoked salmon 7

+ Chorizo 7

+ Cheese kransky 7

+ Extra egg 3

+ Aioli 3

+ Avocado ½ or smashed 5 (v)

+ Vegan haloumi 5 (v)

+ Vegan fetta 5 (v)

+ Roast tomato 5 (v)

+ Hash brown 5 (v)

+ Sautéed spinach 4 (v)

+ Tomato relish 3 (v)

+ Beetroot relish 3 (v)

+ Cucumber relish 3 (v)

+ Mushrooms 5 (v)

YARRA VALLEY VEGANS

House made **Granola**, seasonal fruit, coconut yoghurt 18

House made **Bircher**, seasonal fruit, coconut yoghurt 18 (gf)

Creamed rice pudding, apple & rhubarb compote, strawberries, pistachio praline 20 (gf)

Smashed avocado, vegan haloumi, eggplant kasundi, sourdough 23 (gfo + 2)

Tofu **stir fry**, seasonal vegies, Laura's miso dressing 20 (gfo)

Brioche, **tempura avocado**, mushroom, sesame nori, miso mayo 23 (gfo +2)

Eggplant schnitzel burger, lettuce, tomato, tzatziki, relish, haloumi, chips & vegan aioli 25

Gnocchi, roasted heirloom tomatoes, grilled zucchini, vegan fetta, basil 23



Location code A27 8R3