

SOAZ 22

Sourdough By 'Cobb Lane' (gfo) 11

Served with Butter & House-made Jam

Eggs on Toast (gfo) 14

Eggs your style / Sourdough & Butter

Your Brunch Combo 26

Eggs your style / Sourdough & Butter / Salad / Choice of 2 sides

Soft Boiled Eggs (v) 18

<<À la coque>> / Croissant Sticks & Mont Priscilla Cheese / Pickles

Croque Madame 22

Bechamel / Ham / Gruyère / Dijon / Fried Egg & Salad

Prawn Burger 33

Brioche Bun / Celeriac Remoulade / Lettuce / Pickles / Fries or Salad

Confit Salmon Benedict 28

Confit Salmon / House-made Crumpet / Spinach / Poached Egg / Whipped Cream Cheese / Prawn Hollandaise / Pickled Onion / Grated Bottarga

Avocado Toast (gfo, vo) 24

Sourdough / Fermented Chilli / Feta / Orange Segments / Red Onion / Cherry Tomatoes

Corn Fritter (v) 25

Smashed Avocado / Poached Egg / Pickled Onion / Semi-Dried Tomatoes / Rocket Salad / Gruyère Cheese / Spiced Yogurt

SOAZ Blanc



Brunch Combo



Soft boiled eggs



Prawn Burger



Avocado Toast

Baked Eggs (gfo) 25

Mushroom Ragout / Soft Boiled Eggs / Sourdough

Jambon & Burrata (gfo, vo) 26

Jambon Ham / Pear & Rocket Salad / Burrata / Walnut / Balsamic / Sourdough

Citrus Garden Bowl (v, vgo, gfo) 24

Radicchio / Witlof / Orange segments / Pomegranate / Candied Walnut / Grains / Halloumi / Croutons / Poached Egg / Blood Orange Vincotto Vinaigrette

Beef Rib Mezze Rigatoni 32

Braised Beef Rib Fingers / Gochujang / Red Wine / Stracciatella / Nduja Crumbs

Steak Baguette 35

O' Connor Flank Steak / Pickled Mushroom / Caramelised Onion / Cheddar Cheese / Fries / Salad

Roasted Chicken (gfo) 35

Assorted Mushroom Cream / Roasted Potatoes / Brioche Croutons / Leek / Herb Oil

French Fries with Black Garlic Aioli 11

SOAZ 22 French Toast (v) 24

Croissant / Rum / Orange Caramel / Vanilla Ice Cream / Seasonal Fruit / Pistachio

Sides

Smashed Avocado | Halloumi Cheese | Smoked Mushrooms | Truffle Chicken | Hash Brown | Chorizo | Celeriac Remoulade | Streaky Bacon | Cured Salmon | Jambon Ham



Baked Eggs



Beef Rib Pasta



Roasted Chicken

Strawberry Matcha Cascade



WINE

<u>Bubbles</u>	G / B
SOAZ 22 Sparkling Wine, <i>South Australia</i>	13 / 50
Bellenda Sei Uno Prosecco Metodo Classico DOPG, <i>Veneto</i>	17 / 70
<u>White</u>	
Dog Point Sauvignon Blanc, <i>Marlborough</i>	15 / 60
Domaine Naturaliste Chardonnay, <i>Margaret River</i>	15 / 60
<u>Rosé</u>	
Devil's Cave Grenache Rosé, <i>Heathcote</i>	15 / 60
<u>Red</u>	
SOAZ 22 Pinot Noir, <i>South Australia</i>	13 / 50
Clarendon Hills Domaine Clarendon Syrah, <i>McLaren Vale</i>	15 / 60

BEER

Stone & Wood Pacific Ale 330mL	9
Bridge Road Beechworth Pale Ale 330ml	9

COCKTAILS

Mimosa – <i>Prosecco / Orange Juice</i>	15
Bellini – <i>Prosecco / Peach Purée</i>	15
Aperol Spritz – <i>Aperol / Prosecco / Soda water / Orange</i>	15
Gimlet – <i>Gin / Lime Cordial</i>	16
ONA Coffee Martini – <i>ONA Coffee Espresso / Vodka / Kahlua</i>	18
Tropical Sunrise – <i>Pink Grapefruit / Pineapple Purée / Tonic Water / Choice of Vodka or Gin (or Mocktail for \$10)</i>	16
Lychee Highball – <i>Umenoyado Lychee Liqueur / Gin / Soda Water</i>	16

WATER & SOFTS

Juice ‘ <i>Almighty Organic</i> ’ – <i>Orange / Apple / Orange, Apple & Mango / Guava, Lime & Apple / Carrot, Orange & Turmeric</i>	7.5
Mineral Water ‘ <i>Shelf Table</i> ’ – <i>Still / Sparkling (750 ml)</i>	9.5
Lo-cal Soda ‘ <i>Strange Love</i> ’ <i>Yuzu / Cloudy Pear / Mandarin / Lemon Squash</i>	5.5

WINE & COCKTAIL & SOFT

SOAZ 22

Coffee&CO.

White - Maple 5.5 / 6
Latte / Flat White / Cappuccino / Magic / Mocha (+0.5)

White - Raspberry Candy 6 / 6.5
Latte / Flat White / Cappuccino / Magic / Mocha (+0.5)

Black - Raspberry Candy 6 / 6.5
Espresso / Double Espresso / Long Black

Iced Filter / Batch Brew 6
Rotating single origin

Honey Chai Latte/Dirty Chai 7 / 7.5

Matcha Latte (H / C) 8

Hot Chocolate 5.5 / 6

Chamellia Organic Tea 5
*English Breakfast / Earl Grey / Green / Chamomile /
Lemongrass & Ginger / Peppermint*

Signature

Soaz Blanc (H / C) 8
Black coffee w/ homemade crème

Matcha Yuzu Mist (C) 8
Matcha , Yuzu Honey , Soda Water

Peach lover (C) 10
Jasmine tea, peach, fresh lime and cold brew coffee

Osmanthus Latte (H / C) 10
*Home-brew osmanthus syrup steamed with oat milk and a
single shot of espresso, topped with dried osmanthus flower*

Espresso Yuzu Tonic (C) 9
Single origin espresso, honey yuzu, tonic water

Strawberry Matcha Cascade (C) 10
*House-made strawberry jam, oat milk, matcha mascarpone
cheese cream*

Rose Tea Latte (H) 9
Brewed rose tea, rose water, coconut milk, roasted pistachio