

BREAKFAST

SERVED ALL DAY

LITTLE LOCAL TOAST

Toasted Lievito sourdough white or multigrain with butter & spreads 9.5

+ *Gluten-free or raisin sourdough* 3

CRUMPETS

Served with your choice of

+ *Butter & maple syrup or stringybark honey* 14.9

+ *Raspberry mascarpone with drizzled honey* 18.9

GRANOLA LASSI

Comprising strawberries & bananas with toasted granola, seasonal fruits, roasted slivered almonds, currants & shredded coconut 19.9

WAFFLES

Stacked Belgian waffles, served with raspberry mascarpone, passionfruit puree, strawberry sauce, seasonal fruit & Biscoff crumb (VEG) 22.9

EGGS BENEDICT

Slow-cooked pulled pork shoulder on bagel with poached eggs, gochuchang hollandaise, broccolini, deepfried shallots 24.9

+ *GFO-Herbed potato roesti* 6.5

CHILLI SCRAMBLED EGGS

Chilli scrambled eggs on toasted sourdough with birdseye chilli, heirloom tomato, spring onion, chimichurri sauce, bacon & Grana Padano on top (VEGO/GFO) 22.9

MUSHROOM MEDLEY

Pan-fried seasonal & wild mushrooms on potato roesti with basil pesto, broccolini, chard, sundried tomato, radish & truffled balsamic glaze drizzled over the top (VEG/VGO/GFO) 23.9

+ *Poached egg* 3.5

SMASHED AVOCADO

Smashed avocado with Thai basil on SD multigrain, field mushrooms, heirloom cherry tomatoes, watermelon radish, herbed labne, crumbled fetta, sumac & balsamic glaze (VEG/VGO/GFO) 23.9

+ *Poached egg* 3.5

LILO'S ZUCCHINI & CORN FRITTERS

Zucchini & corn fritters with cabbage & mint, pickled zucchini & red cabbage, roquette salad, labne, corn & black bean salsa, poached egg & fetta crumble (GF/VEG) 23.9

+ *Crispy bacon* 6.5

FREE RANGE EGGS ON TOAST WITH SIDES

Poached, scrambled or fried on Lievito sourdough toast 13.5

SIDES

Gluten free bread 3

Egg / hollandaise / tomato & capsicum relish 3.5

Grilled halloumi / super greens / crushed advocado / roasted cherry tomatoes / field mushrooms / marinated goats cheese 5

Free range bacon / smoked salmon / herbed potato roesti 6.5

LUNCH

SERVED 11:30 - CLOSE

LILLO POKE BOWL

Poke bowl served with brown rice & tri-quinoa, avocado, carrot, heirloom cherry tomato, seaweed, pickled red cabbage & zucchini, edamame, cauliflower falafel & house dressing (VG/GF) 24.9

+ *Poached egg* 3.5

+ *Chargrilled ginger & garlic chicken* 6.5

SOFT-SHELL TACO TRIO

Three soft-shell tacos with option of grilled chicken OR Ciprian halloumi with avocado, cos, pickled jalapeno & red cabbage, chipotle mayo & corn & black bean salsa (VEGO/GF) 26.9

LAMB BACKSTRAP SALAD

Served with cous cous, herbed labne, heirloom cherry tomato, roast pumpkin, roasted slivered almonds, chard & roquette, cucumber & a mild chimichurri dressing 26.9

LANCEFIELD BLACK ANGUS BEEF BURGER

Beef burger with bacon, tomato, cos, pickled gherkin, caramelised onion, Dijonnaise & Swiss cheese on brioche bun 21.9

+ *Fried egg* 3.5

+ *Chips* 6.5

CHICKEN BURGER

Burger with grilled chicken thigh marinated in buttermilk, ginger, garlic, coriander, soy, ground cumin & served with, Swiss cheese, cos, tomato, pickled jalapeno & zucchini on Brioche bun 20.9

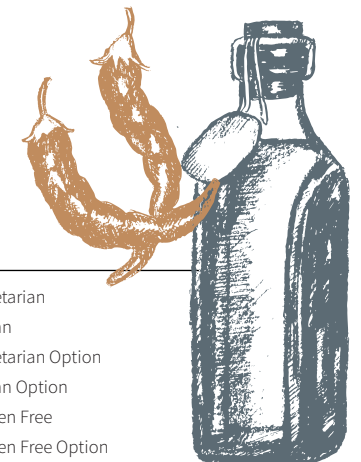
+ *Chips* 6.5

CHIPS

Served with Dijon aioli

Large 10

Small 6.5



VEG Vegetarian
 VG Vegan
 VEGO Vegetarian Option
 VGO Vegan Option
 GF Gluten Free
 GFO Gluten Free Option

DRINKS

COFFEE BY PADRE

Black 4
 White 4.3
 Iced coffee (with ice cream) 7
 Cold brew 5.8
 Batch brew 5.8
 Single origin French press 7
 + Soy milk 0.8
 + Almond milk 1
 + Coconut milk 1
 + Oat milk 1
 + Lactose-free milk 1
 + Decaf 0.7
 + Extra shot / large 0.7
 + Mug 2.5
 Hot chocolate / mocha / chai 5.5
 Iced chocolate / mocha / chai 7
 Prana chai latte / tea 6.5
 Golden grind / matcha latte 6
 Affogato 7

ORGANIC LOVE TEA 5.5

English breakfast
 Earl Grey
 Chamomile
 Green
 Moroccan Mint
 Licorice Root
 Ginger & Lemongrass
 Turmeric

MILKSHAKES 9.5

(No Premix Syrups)
 Budd
 Chocolate
 Strawberry
 Vanilla
 Nutella

FRESHLY SQUEEZED JUICE 12.5

Orange
 Apple
 Pear
 Pineapple
 Ruby grapefruit
 Green: Cucumber, parsley, celery, spinach,
 apple Carrot, orange & ginger

SMOOTHIES 12.5

Barney Banana
*Banana, honey, cinnamon, protein powder
 & milk*
 Lean Green
*Spinach, parsley, mango, spirulina, dates,
 hemp seed/LSA, banana & coconut water*

Mango Llassi
*Mango, vanilla yoghurt, mint &
 coconut milk.*

Berry Frozen Yoghurt
*Greek yoghurt blended with apple juice,
 mixed berries & hemp seed/LSA*

HEPBURN SPRINGS 5.8

Pink grapefruit
 Blood orange
 Organic cola
 Lemon squash

REMEDY KOMBUCHA 5.8

Lemon, lime & mint
 Apple crisp
 Cherry & Kakadu plum
 Peach
 Orange

ALCOHOL

BEER & CIDER

The Hills Apple Cider 9
Adelaide Hills
 Colonial Draught 9
Port Melbourne
 Monteith's IPA 9
Greymouth NZ

Cooper Original Pale Ale 8
South Australia

Pieroni Nastro Azzuro 8
Italy

WINE

2018 Redbank Prosecco 9 / 39
King Valley VIC

2018 Lucky Cat Pinot Gris 10 / 49
King Valley VIC

2018 San Pietro Chardonnay 11 / 45
Mornington Peninsula VIC

2018 Jack & Jill Rosé 10 = 42
Bellarine Peninsula VIC

2017 Six Foot Pinot Noir 11 / 45
Geelong VIC

2017 Secret Garden Shiraz 9 / 39
Murray Darling NSW

2017 Montera Cabernet Sauvignon 11 / 45
Grampians VIC

COCKTAILS

Bloody Mary / Virgin 14 / 10
*Vodka, tomato juice, tabasco, worcerstorshire, lemon,
 celery, salt & pepper*

Little Local Mimosa 10
Fresh OJ & Redbank Prosecco

Espresso Martini 15
Vodka, Padre espresso, Kahlua & vanilla panella syrup

Aperol Spritz 14
Aperol, Prosecco, soda & fresh orange

Little Local Paloma 15
*Grapefruit kombucha, lime juice, agrave syrup, &
 Blanco tequila*

Negroni 15
Gin, Rosso vermouth & Campari

