

SAINT ERNEST



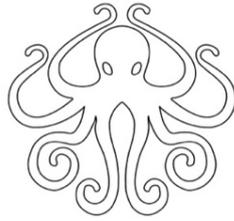
All day dining...

Toasted sourdough, fruit bread			11
GF Precinct buckwheat and chia loaf			12
Served with butter, jam, honey, vegemite or peanut butter			
Free range eggs from "Happy Chickens"			13
Poached, fried or scrambled			
Add sides...(all GF)			
Cheese Kransky	5	Smoked Bacon	5
Herb roasted field mushroom	5	Salmon Gravlax	7
Grilled Haloumi	5	Cherry tomato salad	5
Kale Slaw	4	Extra Egg	3
Beachside "wake me up" breakie bowl			18
Coffee and almond milk soaked chia, date, summer berries (GF/DF/Vegan)			
Banana Bread sandwich			18
Grilled banana, rum & raisin mascarpone, macadamia crumble (GF)			
House blend granola			16
"Shultz" organic natural yoghurt, orange caramel, fresh orange			
Avocado, black sesame seeds, herbed quark cheese, togarashi,			19
buckwheat & chia toast (GF/V/VeganO)			
+ poached egg			+3
Beetroot and potato hash, salmon gravlax, smashed pea, poached egg,			26
Yarra Valley caviar (GFO/DF)			
"Benny's" Eggs Bene			25
Apple cider braised "St. Bernards" free-range pulled pork, poached eggs, apple hollandaise, pork crackle crumb, sour dough toast			

Please note, we will take all care, however, highly allergic cases are advised that there may be traces of nuts, gluten, crustacea, sulphites, dairy and other allergens in our kitchen and therefore, we take no responsibility for possible cross contamination.

(VO)Vegetarian Option **(GFO)** Gluten Free Options **(DF)** Dairy Free **(V)** Vegetarian

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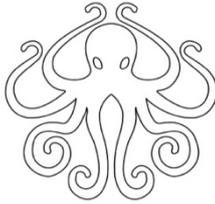
For the Little Ones...

"Make your own" fairy bread (GFO)	8
Rice bubbles, chocolate milk	8
Fried egg, smoked bacon, toast, red sauce (GFO)	12
Fish finger sandwich, house mayo, chips	12
Crumbed chicken, chips	12

Something Lunchy (1200-230)

Buckwheat noodle salad	22
Black tahini dressing, pumpkin hummus, broccolini, roast pepitas (GF/V)	
Add "Flinders" lamb shoulder/St. Bernard's pork	+8
Dromana mussels	25
Fermented chilli and tomato broth, gremolata, grilled bread (GFO)	
Free-range Pork Schnitzel	24
Waldorf slaw, seeded bun, chips	
Spaghettoni, clams, nduja, spring onions	25
Pressed, slow-braised "Flinders" lamb shoulder	28
Smokey eggplant, spiced labne, kale salad (GF)	
Crinkle cut chips, herbed salt, garlic aioli	10

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Snacks & Small Plates

Mount Zero Olives, chilli and citrus (gf/df/v)	10
Seeded waffle cone, smoked eggplant, saltbush sprinkles (two cones)	10
Crispy spiced chicken bite, black garlic emulsion (two pieces) (df)	12
Whipped cod roe, Yarra Valley caviar, sea succulents, squid ink crisp	16.5
Grilled new season asparagus, herbed quark cheese, seeds, spiced egg (gf)	18
Duck terrine, pickled peach, congo crisps (gf/df)	19

Big Plates

'Roaring forties' lamb rump, fromage frais, broadbean, mint (gf/dfo)	39
Market fish, salmoriglio, red cos lettuce (gf)	MP
250g grass fed "Bass Strait" sirloin, kombu butter, burnt carrot, kale (gf)	39
Ancient grains, peas, pistou, fried seaweed (gfo/v/vo)	28

On the Side

Crinkle chips, herbed salt, garlic aioli	12
Local farmer's lettuce leaves, buttermilk, chamomile (gf/v/vo)	12
Roasted beetroot, macadamia, blood orange, amaranth (gf/v/vo)	16

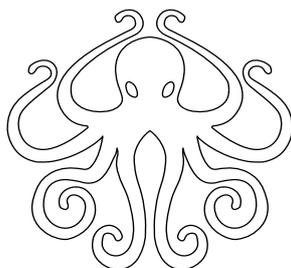
To finish

Cheese, fruit paste, toasted bread (gfo/v)	
One/two/three cheeses	12/18/25
Bomboloni doughnuts, peach jam, lemon myrtle sugar, icecream	17
Liquid cheesecake, raspberries, caramel crunch (gf)	17

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SUNDAY TAPAS... 3-6pm.

Mount Zero Olives, chilli & citrus (GF)	9
Oysters, naked or pink peppercorn mignonette (GF)	(1/2 doz) 24 (doz) 46
Seeded savoury waffle cone, smoked eggplant, saltbush (V) (two cones)	11
Grilled king prawns, seaweed butter, fried wakame (GF) (three prawns)	22
Crispy spiced fried chicken, black garlic emulsion (two pieces)	12
Pulled pork tortilla, fermented chilli caramel, pickled shallot (two tortilla) (GF)	16
Roast pumpkin and manchego croquettes, pumpkin seed verde (V) (three croquettes)	15
Crinkle cut chips, herbed salt, aioli	12

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15% surcharge applies on all public holidays