

ALL DAY BREAKFAST

Sourdough Toast w Plum Jam & Butter \$6

Honey & Cinnamon on Buttered Turkish Toast \$6

PRIDE - Granola Stick with Oats, Apricots, Peanut Butter, Maple, Cranberry, Macadamia & Coconut Served w Fresh Seasonal Fruit & Greek Yoghurt \$15
Vegan Option with Alternative Milks **GF**

WRATH - Spanish Eggs Cooked in our Home-made Salsa, Olives, Red Onion Parmesan, Chorizo, Jalapeños w Sourdough Toast \$20

LUST - Spicy Sweet Potato Latkes on Baby Spinach with Grilled Bacon topped w Sour Cream & Chives \$18 **GF** add Poached Eggs \$6

SLOTH - Chilli Scrambled Eggs, Fresh Chilli, Tofu Marinated in Sesame oil, Mint, Coriander & Thai Basil topped with Dried Shallots on Sourdough \$19

VANITY - Leg Day Breakfast - Honey Lamb & Rosemary Sausage, Grilled Chicken, Poached Eggs w our Sweet Potato Latke \$21.5 **GF**

GLUTTONY - Two Eggs as you like, Roasted Tomato, Bacon, Field Mushrooms & Onion Chutney on Sourdough Toast \$20.5

GREED - Blue Cheese Eggs - Poached Eggs w Braised Field & Swiss Brown Mushrooms in a Creamy White Wine & Blue Cheese Sauce on Sourdough Toast \$18 add Bacon for \$4.5

Green Eggs & Ham - Scrambled Eggs w Pesto, Feta & Virginian Ham on Sourdough Toast \$19

Ask your waiter about our Gluten free (**GF**) & Vegan options

Canadian Pancakes - Grilled Bacon, Maple Glazed Pecans on Thick Buttermilk Pancakes topped w Vanilla Ice Cream, Cinnamon & Drizzled with Maple Syrup \$20

Blueberry Pancakes - Almond & Dark Chocolate Brittle on Thick Buttermilk Pancakes Topped, Vanilla Ice Cream w Blueberries \$19

Banana Pancakes - Two Thick Buttermilk Pancakes topped w Caramel Sauce, Shredded Coconut, Grilled Banana & Vanilla Ice Cream \$19

Florentine - Poached Eggs, Spinach & Hollandaise on Sourdough \$18
Make it an Atlantic with Smoked Salmon for \$5.5

Benedict - Poached Eggs served w Virginian Ham & Hollandaise on Sourdough \$19

Eggs Your Way - Two Free Range South Gippsland Eggs as you like on Sourdough \$12

Or on our Chickpea & Grain Gluten Free Vegan Loaf **GF** add \$3

\$4 Sides - Hashbrowns, Onion Chutney, Field Mushrooms, Roasted Tomatoes, Baby Spinach, Housemade Baked Beans, Marinated Tofu Avocado All Vegan & **GF**, or our Hollandaise

\$5 Sides - Chorizo, Honey Lamb & Rosemary Sausage or Bacon
All GF

\$6 Sides - Grilled Haloumi, Smoked Salmon, or our Chickpea & Grain Gluten Free Vegan Loaf **All GF**

Alterations are \$1 each (not available during peak periods)
Ask your waiter about our Gluten free & Vegan options
We love splitting the bill

ALL DAY LUNCH



Falafel & Grilled Pumpkin Salad, with Green Beans, Avocado, Dukkah Spices, Harissa Hummus & Crisp Kale \$19 Vegan

Add Grilled Chicken \$6, Add Poached Egg \$3

Brioche Lamb Burger, Grilled Halloumi, Harissa Hummus, Salad Greens \$19.5

Chicken Fillet Burger - Cajun Chicken Breast, Bacon, our Chilli Mayo in a Brioche Bun with Pickled Vegetables \$19.5

Bacon & Egg Brioche Roll, Jalapeño Cream Cheese, Hash Browns, Our Chilli Mayo \$17.5

Chicken Parma - Lightly crumbed then Topped w our Home-made Tomato Relish, Ham & Melted Cheese Served w Salad Greens \$20

Add Fries for \$4

Ask your Waiter about Today's Baked Specials
French Fries - Bowl \$8 / Side \$4

LITTLE SINNERS

(IF YOU HAVE BEEN ASKED FOR ID YOU ARE TOO OLD FOR THIS MENU)

One Egg (Poached or Fried) & one side on Sourdough \$11

Ham & Cheese Toastie with Fries \$11

One Pancake w Ice Cream \$11

THE SANDWICH PRESS

Reuben - Shaved Pastrami, Swiss Cheese, Pickled Cabbage & Mustard in Toasted Sourdough w Gherkins \$15

Roast Pumpkin - Sundried Tomato, Pesto, Spinach, Feta & Roast Capsicum toasted in a Turkish Pide \$12

Vegan option with Tofu or Mushrooms \$1 Add Chicken \$3

Shrooomy - Seasonal Mushrooms, Housemade Pesto, Charred Kale & Swiss Cheese \$13.5

Vegan Cheese \$1

Chicken Caesar Pide - Grilled Chicken, Spanish Onion, Bacon, Tasty Cheese & our Famous Anchovy Mayo \$13

Bacon & Fried Egg Pide - with our Onion Jam & BBQ Sauce \$11
Add Tasty Cheese \$1

BLT - Bacon, Lettuce, Tomato & Home-made Lime Mint Mayo in a Toasted Turkish Pide \$10.5

Add a Fried Egg for \$2.5

French Fries - Bowl \$8 / Side \$4

LUSTING FOR MORE OR JUST GREEDY?
HAVE A LOOK AT THE CAKE FRIDGE!

Alterations \$1 each (not available during peak periods)

Ask your waiter about our **GF** and Vegan options

We love splitting the bill

SEDDON DEADLY DRINKS

Cappuccino, Latte, Short Black etc. \$4/\$5

Paper Takeaway Cups 20c, Soy/Lactose free/Almond/Oat Milk 50c

Puppycino - Spoil your pooch, Soy milk w liver sprinkles \$4.5

Loose Leaf Tea - Irish Breakfast, English Breakfast, Earl Grey, Green Tea, Eastern Sunrise, Peppermint, Lemon Rush, Australian Rainforest, and Chai \$4.5/\$5 Almond/Oat Milk 50c Paper Takeaway Cups 20c

Mocca - Skinny or Full Cream \$5.5 Soy/Lactose free/Almond/Oat Milk 50c

Hot Chocolate - w Marshmallows \$5.5 Soy/Almond/Oat Milk 50c

Iced Coffee/Iced Chocolate \$5.5 Soy/Almond/Oat Milk 50c

Milkshakes - Chocolate, Strawberry, Caramel, Vanilla, Blue Heaven or Banana \$7 Soy/Almond/Oat Milk 50c Malt 50c Raw Egg \$2.5

Mount Warning Sparkling Mineral Water 250ml \$4.5

Orange Juice - Freshly Squeezed \$5.5

Emma & Toms Kombucha assorted flavours \$5.5

Emma & Toms Juice - Cloudy Apple, Kick Starter or Green Power \$5.5

Coke Classic or Zero & H2O \$2.5

Bundaberg - Ginger Beer, Traditional Lemonade, Blood Orange, Mango, Pineapple & Coconut, Passionfruit or Lemon-Lime & Bitters, \$5.5

Seddon Deadly Bloody Mary / Bloody Maria \$15

Bloody Caesar with Mott's Clamato \$16

Basic Spirits with Mixer \$11

BEERS

Hop Nation Organic Larger \$8

Hop Nation Pale Ale \$8

Cascade Light \$7

Stella Artois \$8

Corona \$8

SPARKLING

Golden Axe Cider \$8

Stewart & Prentice Cuvée AU

Glass \$9 Bottle \$39

Cremant De Bourgogne FR \$52

De Saint-Gall FR \$109

SEDDON DEADLY REDS

Johnny Q. Cabernet Sauvignon SA 2013 - Full bodied & quite dense fit for any occasion \$10/\$42

Meerea Park XYZ Shiraz NSW 2018 - Traditional open vat fermentation then matured in a French founder cask and French puncheon barrels. Pokolbin, Hunter Valley. \$11/\$48

Inigo Merlot 2012 WA 2014 - Nosing reveals dark mulberry top notes alongside some dark plum followed by cedar & a hint of spicy bay leaf. Full bodied and ripe with no shortage of richness, the palate boasts flavours of black plums and dark chocolate over a very spicy background of earthy cedar \$11/\$48

SEDDON DEADLY WHITES

Treasures Chardonnay SA - Full bodied and rich, yet with an elegant palate of creamy texture & a long crisp finish \$10/\$42

Tahbilk Marsanne 2016 Vic. - The bouquet & palate of this unique unwooded style exhibit intense aroma & flavours of lemon, honey & peach whilst the finish is long & flavoursome \$10/\$42

Babich Sauvignon Blanc 2015 NZ. - Crafted with food in mind; weighty ripe, tropical fruit flavoured style. Rich & rounded from New Zealand's Marlborough \$11/\$48

Singlefile Riesling 2015 WA - This is a softly textured, crisp dry style with aromas of apple blossom and citrus tones.

A clean & pure palate with subtle mineral undertones & a tight finish \$12/\$51

Ask your waiter about our cocktails

DEADLY COCKTAILS \$17

SLOTH - Bacardi, Vodka, Cointreau, Orange, Cranberry & Lemon Juices

LUSTY COSMO - Vodka, Cointreau, Lemon & Cranberry Juice

ENVY - Midori, Malibu, Pineapple Juice & a Dash of Cream

VANITY MARTINI - Vodka or Gin, Straight up or on the Rocks

GLUTTONY TINGLE - Vodka, Blue Curacao, Raspberry Cordial & Lemonade

WRATH ICED TEA - Vodka, Rum, Tequila, Gin, Cointreau a Splash of Coke & Lemon Juice

GREEDY TOBLERONE - Frangelico, Baileys, Kahlua w a Dash of Honey & Cream

SINFUL SHOTS \$11

SLOTH PANCAKE - Chilled Frangelico & Vodka w Sugared Lemon Wedges

LUSTY PINK BITS - Vodka, Cointreau, Cranberry & Lemon Juice

ENVY SQUASHED FROG - Midori & Baileys w Raspberry Cordial

VANITY - Frangelico, Cointreau & Lime Cordial

WRATH PRAIRIE FIRE - Tequila & Tabasco

GLUTTONY B52 - Baileys, Kahlua & Cointreau

GREEDY COWBOY - Baileys & Butterscotch Schnapps