

ALL DAY BREAKFAST

PRIDE - Vegan Coconut Chia Pudding on Mango Puree Topped with Slithered Almonds & Maple Syrup \$16.5 GF

WRATH - Spanish Eggs Cooked in our House-made Salsa, Olives Red Onion, Parmesan, Chorizo, Jalapeños w Sourdough Toast \$23

LUST - Spicy Sweet Potato Latkes on Baby Spinach & Grilled Bacon w Sour Cream & Tomato Chutney \$20.5 GF
add Poached Eggs \$7

SLOTH - Mixed Chilli & Corn Scrambled Eggs on Sourdough Toast, Topped with Chilli Oil and Fried Shallots \$23.5

VANITY - Leg Day Breakfast - Honey Lamb & Rosemary Sausage Grilled Chicken, Our Chutney, Poached Eggs and a Sweet Potato Latke \$25 GF

GLUTTONY - Two Eggs as you like, Baked Beans, Grilled Bacon, Field Mushrooms & Onion Jam on Sourdough Toast \$24

ENVY - Green Eggs and Ham - Scrambled Eggs w Pesto, Fetta & Virginian Ham on Sourdough Toast \$22.5

Turkish Eggs - Poached on Garlic Spiced Greek Yoghurt, Roast Tomato, Alepo Butter, Dill, Parsley, Sumac and Jalapeño Oil w Buttered Turkish Toast and Sesame Seeds \$19

All alterations \$1 each, not available in peak periods
Ask your waiter about our Gluten Free and Vegan options

Canadian Pancakes - Grilled Bacon, Maple Glazed Pecans on Thick Buttermilk Pancakes topped w Ice Cream & Cinnamon and Drizzled with Maple Syrup \$24

Mixed berry Pancakes - Two Thick Buttermilk Pancakes Topped w Vanilla Ice Cream, Mixed Berry Coulis and Fresh Fruit \$23

Banana Pancakes - Two Thick Buttermilk Pancakes topped w Caramel Sauce, Banana Chips, Grilled Banana & Vanilla Ice Cream \$22

Florentine - Poached Eggs, Spinach & Hollandaise on Sourdough \$21.5 *Make it an Atlantic with Salmon for \$6*

Benedict - Poached Eggs served with Virginia Ham & Hollandaise on Sourdough \$23

Sourdough Toast w Jam & Butter \$7.5

Honey & Cinnamon on Buttered Turkish Toast \$8

Eggs Your Way - Two Free Range Gippsland Eggs as you like on Sourdough \$14.5

Or on our Chickpea and Grain Gluten Free Vegan Loaf add \$3

\$4.5 Sides - Hashbrowns, Onion Jam, Field Mushrooms, Roasted Tomatoes, Baby Spinach, Mixed Chillies in Oil, Avocado House-made Baked Beans. *all Vegan and GF* Hollandaise

\$6 Sides - Chorizo, Honey Lamb & Rosemary Sausage, Bacon Salmon, Grilled Haloumi *All GF*

Chickpea and Grain *Gluten Free* Vegan Loaf *GF*

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

ALL DAY LUNCH

Burrito Bowl - Brown Rice, Corn, Pickled Cabbage, Carrot, Black Beans, Guacamole, Beetroot Puree w House-made Cajun Corn Chips \$21.5 GF & Vegan

Add Grilled Chicken \$6, Poached Egg \$3.5

Mediterranean Grain Bowl - Quinoa and Wild Rice, Hummus, Crispy Chickpeas, Tomato, Avocado, Mixed Lettuce, Olives and Feta Light Balsamic Dressing \$19 GF

Add Grilled Chicken \$6, Poached Egg \$3.5 Haloumi \$5

Crispy Chicken Tenders Burger - Crumbed Chicken Tenders, Jalapeños, Coleslaw, Cheese and our Chilli Mayo in a Brioche Bun \$22

Bacon & Egg Brioche Roll, Jalapeño Cream Cheese, Hash Browns and our Chilli Mayo \$19

French Fries - Bowl \$9 / Side \$4.5

LITTLE SINNERS

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

One Egg (Poached or Fried) and one side on Sourdough \$12.5

Ham and Cheese Toastie with Fries \$12.5

One Pancake w Ice Cream \$12.5

THE SANDWICH PRESS

Reuben - Shaved Pastrami, Swiss Cheese, Pickled Cabbage and Mustard in Toasted Sourdough Topped w Gherkins \$16.5

Arcadia Pide - Pesto, Egg Plant, Capsicum, Spinach, Olives and Feta Toasted in a Turkish Pide \$14

Vegan Cheese, Hummus or Mushrooms option add \$1

Add Chicken \$4

Chicken Caesar Pide - Grilled Chicken, Spanish Onion, Bacon Tasty Cheese & our Famous Anchovy Mayo \$15.5

BLT - Bacon, Lettuce, Tomato and Housemade Lime Mint Mayo in a Toasted Turkish Pide \$13 Add a Fried Egg for \$3

Mushroom Quesadilla, Smashed Avocado, Baked Beans, Corn Spinach and Mexican Cheese in a GF Corn Tortilla, \$15

Vegan Cheese Option \$1

French Fries - Bowl \$9 - Side \$4.5

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 & Vegan options

We love splitting the bill

SEDDON DEADLY DRINKS

ALTERNATE MILKS - Soy/A2 /Almond/Oat Milk 50c

Paper Takeaway Cups 20c

COFFEE - Cappuccino, Latte, Flat White, Macchiato \$4.6/\$5.6

SINGLE ORIGIN - Espresso, Long Black etc. \$4.6

COLD BREW - Single Origin - \$6

MOCHA - Skinny or Full Cream \$6

HOT CHOCOLATE - w Marshmallows \$6

ICED COFFEE/CHOCOLATE \$6

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, Chai \$5/\$5.5

MILKSHAKE - Chocolate, Strawberry, Caramel, Vanilla, Blue Heaven, Banana \$8

ORANGE JUICE - Freshly squeezed, served in glass of ice \$6

FAMOUS SODA - Passion Fruit, Tangerine, Link Lemonade and Cola \$5.5

EMMA & TOM'S JUICE - Cloudy Apple, Kick Starter, Green Power \$6

COKE - Classic or Zero \$3

BUNDABERG - Ginger Beer, Lemonade, Blood Orange, Passionfruit, Lemon-Lime Bitters \$5.5

WATER - Tassie Sparkling Mineral 500ml, Springwater 500ml \$5/\$3

Seddon Deadly Bloody Mary / Bloody Maria \$16

Bloody Caesar with Mott's Clamato \$17

Basic Spirits with Mixer \$12

BEERS AND CIDERS \$10

CANS - Hop Nation Pale Ale, Mind Ya Head 0%, Organic Lager, GoldenAxe Cider

BOTTLES - Corona, Stella

SEDDON DEADLY SPARKLING

Mrs Q Prosecco NSW is delicate and gorgeous with a fresh and vibrant bouquet of Pear and apple intermingling with light citrus notes. \$11/\$50

Cremant De Bourgogne NV FR Made from Premium Chardonnay & Pinot Noir grapes, a deliciously crisp, easy drinking sparkling \$59

SEDDON DEADLY REDS

l'Herre La Galope Rosé FR 2024 - A truly fruity & festive Rosé, with succulent red berry flavours \$11/\$48

Balgownie Pinot Noir VIC 2022 The cool climate of the Yarra Valley is ideally suited to growing premium Pinot Noir \$12/\$55

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

Spring Hill Merlot SA 2020 - Displaying vibrant plum and red cherry fruit on the nose and palate, with chocolate and earthy notes adding complexity and length. \$12/\$55

SEDDON DEADLY WHITES

Treasures Chardonnay SA - Full bodied & rich, yet with an elegant palate of creamy texture & a long crisp finish \$11/\$48

Tahbilk Marsanne Vic 2020 - The bouquet & palate of this unique unwooded style exhibit intense aroma & flavours of lemon, honey & peach whilst the finish is long & flavoursome \$11/\$48

Babich Sauvignon Blanc Marlborough NZ. 2020 - Crafted with food in mind; weighty ripe, tropical fruit flavoured style. \$12/\$55

Singlefile Riesling 2015 WA - This is a softly textured, crisp dry style with aromas of apple blossom & citrus tones. \$13/\$58

DEADLY COCKTAILS \$20

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 \$12

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