



- EST 2016 -

DISH & SPOON

- C A F E -

ESPRESSO

BLACK	4.2/4.7
MILK	4.2/4.7
SEASONAL SINGLE ORIGINS	+ .60
BONSOY	+ .60
OAT MILK	+ .60
MILKLAB ALMOND	+ .70
MILKLAB LACTOSE FREE	+ .70
ICED LATTE	4.7
ICED LONG BLACK	4.7
ICED COFFEE	6.5

FILTER

SP9 POUR OVER	P.O.A
COLD BREW	P.O.A
BOTTOMLESS BATCH BREW	5

SEE COFFEE SPECIALS FOR SEASONAL ESPRESSO & FILTER SINGLE ORIGINS

HOT DRINKS

DISH & SPOON HOT CHOCOLATE BLEND GF	4.2/4.7
ORGANIC LOOSE LEAF CHAI	4.7/5.4
GOLDEN GRIND TURMERIC LATTE	4.7/5.4
MATCHA MAIDEN LATTE	4.7/5.4

TEA BY ORIGIN TEA

CHAMOMILE	4.5
ENGLISH BREAKFAST	4.5
EARL GREY	4.5
FOREST BERRY	4.5
GREEN JASMINE	4.5
GREEN SENCHA	4.5
LEMONGRASS & GINGER	4.5
PEPPERMINT	4.5

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15% SURCHARGE WILL APPLY ON PUBLIC HOLIDAYS



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COLD DRINKS

FRESHLY SQUEEZED JUICES

APPLE	7.5
ORANGE	7.5

FRESH JUICE BLENDS

GREEN BOMB - KALE, SPINACH, CUCUMBER, APPLE & ORANGE	9
GINGER NINJA - GINGER, BEETROOT, CELERY & ORANGE	8.5

SMOOTHIES

HONEY TRAP - BANANA, ALMOND MILK, REFINED COCONUT SUGAR, HONEY TURMERIC BUTTERSCOTCH	7.5
SUNRISE - MANGO, PINEAPPLE, COCONUT & A HINT OF RASPBERRY	8.5

SHAKES

VANILLA	5/6.5
CHOCOLATE	5/6.5
CARAMEL	5/6.5
STRAWBERRY	5/6.5

FIZZY

COKE NO SUGAR	4.5
COKE	4.5
SPRITE	4.5

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WINE

SPARKLING

MRS Q PROCECCO – KING VALLEY, VIC 9/40

WHITE

FRASER GALLOP ESTATE CHARDONNAY – MARGARET RIVER, WA 10/47

CANTINA TOLLO PINOT GRIGIO - CHIETI, ITALY 9/42

BABICH "BLACK LABEL" SAUVIGNON BLANC – MARLBOROUGH, NZ 9/40

ROSÉ

DOMAINE SAINTE – MARIE ROSE – PROVENCE, FRANCE 12/50

RED

SEVILLE "SEWN" PINOT NOIR – YARRA VALLEY, VIC 12/50

SINGLE FILE "RUN FREE" SHIRAZ – GREAT SOUTHERN, WA 9.5/44

CANTINA TOLLO SANGIOVESE – CHIETI, ITALY 9/42

BEER

BURNLEY BREWING TROPICAL PALE ALE 11

– ZESTY HOPS, REFRESHING DRY FINISH 440ML 5.2%

BURNLEY BREWING VIENNA LAGER 12

– BISCUITY MALT BALANCE, SUBTLE NOBLE HOPS 440ML 5.6%

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COCKTAILS

MIMOSA ORANGE, MRS Q PROCECCO	10
APEROL SPRITZ APEROL, MRS Q PROCECCO, SODA WATER	14
BLOODY MARY HORSERADISH, LEMON, CHERRY TOMATOES, TABASCO, WORCESTERSHIRE, VODKA	16
BREAKFAST NEGRONI CAMPARI, CINZANO ROSSO, EARL GREY INSUSED GIN, BITTERS, MARMALADE	16
PIMMS CUP PIMMS, GINGER SUGAR, CUCUMBER, ORANGE, STRAWBERRY, MINT, MINERAL WATER	15
ESPRESSO MARTINI ESPRESSO, KALUA, BAILEYS, FRANGELICO	18
CLASSIC COCKTAILS ALSO AVAILABLE	

GINS

HENDRICKS - GLASGOW, SCOTLAND	14
MELBOURNE GIN CO. DRY GIN - VICTORIA	13
NEVER NEVER SOUTHERN STRENGTH GIN - SOUTH AUSTRALIA	14
FOUR PILLARS - YARRA VALLEY, VICTORIA	13



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- C A F E -

USING ONLY FRESH LOCAL AUSTRALIAN PRODUCE WE AIM TO PROVIDE HOME STYLE COMFORT MEALS. YOUR NOT SO AVERAGE EATERY IS BUILT ON OUR INVITING TEAM OF PROFESSIONALS, A WELCOMING ATMOSPHERE & A DIVERSE MENU.

DISH & SPOON WELCOMES YOU TO THE FAMILY.

LOVE DEEPLY - LAUGH LOUD - EAT WELL

ALL DAY MENU

AIRY GREEN PISTACHIO PANCAKE BRAISED RHUBARB, STRAWBERRY, BLOOD ORANGE, TONKA BEAN CRÈME PÂTISSIÈRE, SPECULOOS CRUMB WITH A SPICED CARDAMOM, ORANGE WHITE CHOCOLATE CARAMEL	19
MIDDLE EASTERN SCRAMBLE AVOCADO, CHILLI OIL, TOMATO, BASIL & GARLIC LABNE AND ZAAATAR SCRAMBLED EGGS WITH GRILLED LIME AND PEPPER FLATBREAD ADD BACON + 5	22
STEAK BREAKFAST WITH PANCETTA, POTATO & BLACK GARLIC HASH, POACHED EGGS, STICKY MUSHROOMS AND BROWN BUTTER HOLLANDAISE ADD BREAKFAST PRAWNS (3) +9	24
SPICED & GLAZED SMOKED CHICKEN SALAD TURMERIC PICKLED FENNEL, GREEN TOMATO GEL, CUCUMBER, CAPSICUM, ORANGE AND EGGPLANT BABAGHANOUJ, POMEGRANATE, TOASTED SESAME & ALMOND, ALEPPO PEPPER, PRESERVED LEMON & SUMAC DRESSING WITH CRISPY FLAT BREAD	22
VEGAN ESSENTIALS ORANGE INFUSED BEETROOT, BROWN RICE TABOULEH, SUPERSEEDS, ASPARAGUS, TOFU POPCORN, ROASTED PUMPKIN HOMMUS AQUAFABA AIOLI & GLUTEN FREE BUCKWHEAT & CHIA BREAD	20

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CLASSIC BURGER	20
CHOICE OF PREMIUM BEEF PATTY / CHICKEN / CRUMBED HALLOUMI WITH LETTUCE, VINE RIPENED TOMATO, AIOLI, BEETROOT RELISH & SWISS CHEESE IN A MILK BUN SERVED WITH CHIPS ADD : BACON + 5 / AVOCADO + 5 / FRIED EGG + 2	
BUILD YOUR OWN BREAKFAST	
SOURDOUGH TOAST WITH FREE RANGE EGGS DELIVERED FRESH FROM BURD EGGS GOULBURN VALLEY.	
POACHED OR FRIED	11
SCRAMBLED	12
SIDES	
BACON	5
THYME ROASTED FIELD MUSHROOMS	5
BREADED HALLOUMI GF	5
CITRUS & HERB AVOCADO SMASH	5
SPICED POPCORN TOFU	5
BUTTERED SPINACH	4
SLOW ROASTED TOMATOES	5
BROWN BUTTER HOLLANDAISE	3
BREAKFAST PRAWNS (3)	9
THICK CUT CHIPS WITH HOUSE SEASONING	5/10

HEAD CHEF : JEREMY C HOLMES
SOUS CHEF : SEIKO KOBAYASHI

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