

**- THE -  
VIRGIN  
KITCHEN**



**BREAKFAST 8:00 - 15:00**

**LA MADRE SOURDOUGH** 2 pcs **10**

Two slices of sourdough or fruit toast, butter, preserves GFO +2 V VEO

**PORRIDGE** **19**

Ancient oats & grains, poached rhubarb, lavender syrup, pistachio nuts VE

**FRENCH TOAST** **19**

Brioche, oranges, creme chantilly, maple syrup V

**EGGS ON TOAST** **15**

Two of poached, fried or scrambled eggs on sourdough V  
ISTRA BACON +7 KALE +5 GFO +2

**EGG & BACON ROLL** **17**

Fried egg, Istra bacon, smoked tomato & onion chutney, turkish roll SMOKED MOZZARELLA +4 GFO +2

**AVOCADO SMASH** **22**

Pickled onion, capers, sourdough, poached egg MEREDITH GOAT CHEESE +5 GFO+2 V VEO

**SHAKSHUKA** **26**

Istra chorizo, poached eggs, goats cheese, herbed breadcrumbs GFO +2 DFO

**CRISPY CHICKEN BENEDICT** **28**

Spiced chicken, caramelised onion, poached egg, Sriracha hollandaise, turkish roll

**THE TRUFFLE VIRGIN** **30**

Crispy potato hash, scrambled eggs, hollandaise, local truffle V

**BIG BREAKFAST** **34**

Two eggs your way, Istra bacon, chipolata sausages, potato hash, kale, mushrooms, avocado, sourdough GFO +2

**SIDES**

Hollandaise	<b>3</b>	Tomatoes	<b>6</b>
Smoked salmon	<b>8</b>	Avocado	<b>5</b>
Istra bacon	<b>7</b>	Extra egg	<b>5</b>
Chipolata sausages	<b>7</b>	Mushrooms	<b>7</b>
Kale	<b>5</b>	Potato hash	<b>7</b>
Meredith goat cheese	<b>5</b>	Crispy chicken	<b>8</b>

**LUNCH 12:00 - 15:00**

**CLASSIC CAESAR SALAD** **24**

Cos lettuce, Istra bacon, croutons, poached egg CRISPY CHICKEN +8

**STEAK SANDWICH** **22**

Chargrilled rump steak, caramelised onion, smoked scamorza, turkish roll, aioli  
FRENCH FRIES +6 SALAD +5

**FRIED CHICKEN BURGER** **19**

Onion jam, Sriracha mayo, pickles, lettuce, turkish roll  
FRENCH FRIES +6

**HANDMADE RICOTTA GNOCCHI** **32**

Local mushroom ragu, shaved parmeran V

**SLOW COOKED CHICKEN** **36**

Chicken thigh, crushed potatoes, kale, herb butter  
GF DFO

**MARKET FISH** **39**

Pan seared fish fillet, lentils, cauliflower, almonds, preserved lemon & onion salsa GF

**CAULIFLOWER** **29**

Charred cauliflower, lentils, pickled onion, almonds, mustard dressing VE

**SIDES**

**GARDEN SALAD** **10**      **FRENCH FRIES** **12**

The Virgin vinaigrette  
GF VE

Truffle mayonnaise,  
tomato sauce V

**BAMBINO MENU**

**AVAILABLE ON REQUEST**

**CABINET**

See our daily provisions of freshly baked pastries and cakes at the bar

Please kindly inform our team member of any dietary requirements

GF Gluten Free  
VE Vegan

GFO Gluten Free Option  
V Vegetarian

# - THE - VIRGIN KITCHEN



## COFFEE

<b>BLACK/ WHITE</b>	<b>5</b>
Latte / Flat White / Cappuccino / Short Black / Espresso / Short / Long Macchiato / Long Black	
<b>LARGE +1</b>	<b>EXTRA SHOT +0.5</b>
Soy / Almond / Coconut / Oat / Lactose Free <b>+0.5</b>	

## TEA & OTHERS

<b>AUSTRALIAN TEA MASTERS LOOSE LEAF</b>	<b>5</b>
Royal Breakfast, Earl Grey, Korean Green, Peppermint, Lemongrass & Ginger, Chamomile, Masala Chai	
<b>GROUNDLED PLEASURES CHAI LATTE</b>	<b>5</b>
<b>GROUNDLED PLEASURES HOT CHOCOLATE</b>	<b>5</b>
<b>DAYLESFORD &amp; HEPBURN MINERAL SPRINGS CO. ORGANIC SPARKLING</b>	<b>6.5</b>
Lemonade / Blood Orange / Pink Grapefruit / Ginger Beer	
<b>BANKS BOTANICALS</b>	<b>8</b>
yuzu, basil & lemon	
<b>JUICES</b>	<b>6</b>
Orange / Pineapple / Cranberry / Apple	
<b>VIRGIN MOJITO</b>	<b>12</b>
ginger beer, brown sugar, lime, mint	

## BEERS & CIDERS

Peroni Red 4.7%	Rome, ITA	<b>10</b>
Carlton Draught 4.5%	Melbourne, VIC	<b>10</b>
Heaps Normal Quiet XPA 0.5%	Canberra, ACT	<b>8</b>
Deed's Half Time Pale 3.5%	Glen Iris, VIC	<b>10</b>
Byron Bay Brewery Lager 4.2%	Byron Bay, NSW	<b>11</b>
Holgate Mt Macedon Pale 4.5%	Woodend, VIC	<b>11</b>
Daylesford Brewing Co. Golden Ale 4.4%	Daylesford, VIC	<b>13</b>
Balter XPA 5.0%	Gold Coast, QLD	<b>15</b>
White Rabbit Dark Ale 4.9%	Geelong, VIC	<b>15</b>
Daylesford Cider dry 6% or sweet 4.2%	Musk, VIC	<b>12</b>

## SPARKLING

	GLS	BTL
Sevita Prosecco	<b>13</b>	<b>70</b>
King Valley, VIC		
Taittinger Champagne Prestige Brut	<b>28</b>	<b>160</b>
Champagne, FRA		

## WHITE

	GLS	BTL
Gudilly Pinot Gris	<b>16</b>	<b>75</b>
Adelaide, SA		
Murdoch Hill Sauvignon Blanc	<b>14</b>	<b>65</b>
Adelaide Hills, SA		
Mount Macleod Chardonnay	<b>16</b>	<b>75</b>
Gippsland, VIC		

## ROSE

Clarnette Rosé	<b>14</b>	<b>65</b>
Grampians, VIC		
Bernard Baudry Chinon Rosé	---	<b>108</b>
Loire Valley, FRA		

## RED

Redbank 'Sasha' Pinot Noir	<b>16</b>	<b>75</b>
Pyrenees, VIC		
Fairbank Sangiovese	<b>16</b>	<b>75</b>
Central Victoria, VIC		
Patritti Shiraz	<b>17</b>	<b>79</b>
McLaren Vale, SA		
Passing Clouds 'Graeme's Blend' Shiraz Cabernet	<b>18</b>	<b>85</b>
Bendigo, VIC		

## COCKTAILS

<b>BELLINZONA SPRITZ</b>	<b>16</b>
Violet liqueur, prosecco, soda	
<b>APEROL SPRITZ</b>	<b>16</b>
Aperol, prosecco, soda	
<b>MIMOSA</b>	<b>15</b>
Prosecco, orange juice	
<b>BLOODY MARY</b>	<b>16</b>
Vodka, tomato, celery, tabasco, worcestershire sauce	
<b>ESPRESSO MARTINI</b>	<b>21</b>
Proud Mary espresso, vodka, kahlua	
<b>MARGARITA</b>	<b>21</b>
Tequila, triple sec, lime	
<b>NEGRONI</b>	<b>22</b>