

BREAKFAST

SOURDOUGH TOAST W JAMS & SPREADS	11
FRUIT TOAST W BUTTER	11
SPECIALTY FREE-RANGE EGGS	13
Slow poached, fried or scrambled eggs w toast (Our eggs are soft poached at 63C)	
AVOCADO SMASH V GFO	23
Smashed avocado s/o grain toast w pomegranate, Yarra Valley fetta, poached egg & quinoa + mushrooms 6	
CHILLI SCRAMBLE V GFO	24
House fermented chilli paste, herbs & goats curds + cured trout 7	
CRAB OMELETTE GFO	25
Blue swimmer crab & goats cheese curd, lemon chive butter, fennel salad w caramelised pear dressing s/w sourdough toast	
HOBBA HOTCAKES	23
Ricotta-filled & s/w house spiced maple syrup, citrus & vanilla mascarpone, seasonal berries & honeycomb	
WILD GRANOLA V GFO	18
Served w pineapple and yoghurt panna cotta, Peach compote, pineapple caramel & orange meringue	
BIRCHER MUESLI V	19
Coyo yoghurt, maple almonds & seasonal fruit	
HOUSE PORRIDGE V	20
Refer to specials boards	
PORK BELLY BENEDICT GFO	24
Roasted porchetta, poached eggs, tarragon, hollandaise, gremolata and pork crackling served on sourdough toast	

Sustainable & Salads

GOODNESS BOWL V VN GF	22
Warm salad of seasonal greens w beetroot hummus, avocado, nuts, seeds & lemon vinaigrette + char-grilled chicken tender loins 7	
SUPER SALAD V VN GF	22
Quinoa, nuts & seeds, green beans, snowpeas, pomegranate brussel sprouts, pickled shallots & soft herbs + fetta 5 + cured trout 7 + char-grilled chicken tender loins 7	
POKE BOWL GFO	24
Japanese pink rice w pickled vegetables, edamamae, kimchi, wakame avocado w furikake, miso mayo & cured trout substitute grilled chicken +2	
THE WOLFPACK BURGER GFO	24
160g Wagyu beef pattie s/o milk bun, iceberg lettuce, tomato, red onion, American cheddar, pickles & Hobba boom sauce s/w a side of beer battered chips + bacon 6 + egg 3	
SPICY SOUTHERN FRIED CHICKEN BURGER	25
s/o milk bun w shredded iceberg, onion, pickles, American cheddar & chipotle mayo s/w Cajun beer battered fries	
HOBBA FRIED CHICKEN & WAFFLES	25
Southern fried chicken, buttermilk waffles w whipped maple butter, crispy bacon and fried egg.	

CUBS CLUB

HOTCAKE & ICE CREAM	10
HAM & CHEESE TOASTIE	10
EGG YOUR WAY AND BACON ON TOAST	10
CHICKEN NUGGETS & CHIPS	13

SIDES

BEST SELLER HOBBA BEER BATTERED CHIPS	12
W OREGANO & FETA	14
HOLLANDAISE	2.5
GOATS CURD, FETA	5EA
EXTRA EGG	3
SAUSAGE	5
MUSHROOMS	6
AVOCADO	6
AVOCADO & FETA	7
CURED TROUT	7
BACON, HASH BROWN & SPINACH	6EA
GRILLED HALOUMI	6
CHAR-GRILLED CHICKEN TENDER LOINS	7
FRIED CHICKEN	7
GLUTEN FREE BREAD	2
TOMATO RELISH	3
BLISTERED TOMATO	6



Beverages

FRESH JUICES AND SMOOTHIES

FRESHLY SQUEEZED OJ	9
Kids 5	
BANANA SMOOTHIE	10
Banana, yoghurt, cinnamon, honey, LSA + Coffee shot 2	
PROTEIN SMOOTHIE	12
Yoghurt, protein powder, spinach, banana, honey, oatmeal, granola	
MIXED BERRY & CHIA SMOOTHIE	10
Mix berries, chia, coconut yoghurt, coconut water	
MANGO SMOOTHIE	10
Mango, coconut yoghurt	

MILKSHAKES

CHOCOLATE, STRAWBERRY, VANILLA, BLUE HEAVEN, BANANA, CARAMEL, LIME	8
OREO	9
Small 5	

FRESH TEA

GOOD MORNING ENGLISH BREAKFAST, EARL GREY, PEPPERMINT, SENCHA GREEN, LEMONGRASS & GINGER OR CHAMOMILE	5
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ORGANIC ICE TEAS W NO ADDED SUGAR

BLACK TEA W CRANBERRY	6.5
GREEN TEA W MOROCCAN MINT	6.5

SMOOTH BREWS

'MAVERICK' HOUSE BLEND BY 5 SENSES

Small 4.5	
Large 5.2	
+ Soy (Bonsoy) 0.5 + Almond Milk (Milk Lab) 0.6	
+ Oatmilk (Califia) 0.6	
+ Vanilla, Hazelnut or Caramel syrup 0.5	

SINGLE ORIGIN OF THE WEEK

Please ask our friendly staff for today's offering

Small 5	
Large 6	
+ Soy 0.5 + Almond Milk 0.6 + Oat Milk 0.6	
Cold Brew 6	
Batch Brew 6	
Kalita pour over filtered single origin coffee 6	

Coffee beans - ask our staff for our specialty
Bean and ground take home options

ALTERNATIVES

HOT CHOCOLATE	4.5
CHAI LATTE	5
+ Soy 0.5 + Almond Milk 0.6	
ICED LATTE	5
ICED COFFEE W ICE CREAM	7.5
ICED CHOCOLATE W ICE CREAM	7.5
ICED MOCHA	8
BABYCINO OR GLASS OF MILK	3

COLD DRINKS

HEPBURN SPRINGS BOTTLED FLAVOURS	4.5
Orange & Passionfruit, Pink Grapefruit, Lemon, Blood Orange, Organic Ginger Beer	
Coke, Diet Coke, Coke no sugar, Sprite	4.5
Bucha of Byron Kombucha	7.5
Antipodes 500ml	7
Hepburn Springs Sparkling Water 300ml	4

LIBATIONS

BEER & CIDER

Beer on Tap — seasonal (ask our staff)	9
Asahi — Japan	9
Stone & Wood Pacific Ale — Aus	9
Corona — Mexico	9
Carlton Draught	8
Heineken	9
Furphy—Aus	9
Peroni Leggera 3.5% — Italy	8
Somersby Apple Cider	9
Lick Pier Ginger Beer	10
Dark and Stormy	14

ALCOHOLIC MILKSHAKES

Salted Caramel & Bourbon, Mocha Caramel Kahlua, Oreo & Baileys	15
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SPARKLING

Audrey Wilkinson Prosecco - Italy	11/50
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WHITE

D.O.C. Vino Bianco — VIC (500ml carafe)	9/20.5
Twin Islands Sauvignon Blanc — NZ	10/45
Little Yering Chardonnay 2012 — VIC	11/48
Signor Vino Moscato — NSW	10/50

RED

D.O.C. Sangiovese VIC (500ml carafe)	9/20.5
Preece Pinot Noir — Yarra Valley	10/45
Two Hands Sexy Beast Cabernet Sauvignon — SA	50
Fox Creek Shiraz McLaren Vale — SA	11/50
Plan B Rose — WA	10/45

COCKTAILS

Fog City Red Sangria (1lt jug)	18
Mimosa All day Special	6
Bloody Mary	14
Espresso Martini	18
Aperol Spritz	14

BASIC SPIRITS

Gin, Bourbon, Vodka, Scotch Whisky, Rum, Ouzo	10
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