

take away - all day

Available all day

Toast sourdough/ fruit/ dark rye/ gluten free seasonal preserves, whipped brown butter	\$7
Croissant french toast pot roasted quince, whipped mascarpone, buckwheat crumble	\$15
Avocado toast labneh, dukka, mint, house chilli jam + poached egg \$3	\$15
Breakfast burger egg, bacon, spinach, cheese, relish	\$13
Vege breakfast burger haloumi, avocado, tomato, smoked aioli, relish	\$13
Dark rye crumpet house smoked salmon, poached egg, fennel, radish, citrus hollandaise	\$18
Winter breakfast bowl sauteed winter greens, quinoa, pickled mushrooms, beetroot hummus, toasted almonds + poached egg \$3	\$16
Chevre omelette mixed local mushrooms, black garlic, crispy shallots	\$18

Available after 11.30

Tahini baked cauliflower tarragon & caper sauce, salted grapes, vegan fetta, potato crisps	\$16
Salt & pepper squid sauce romesco, mint, almonds, chips	\$18
Short rib ciabatta celeriac remoulade, pickled onion rings, watercress, chips	\$21
Wildgrain black angus beef burger house relish, smoked aioli, cheese, lettuce, pickles, chips	\$20
Sustainable market fish & chips St. Andrews pale ale batter, chips gribiche, lemon	\$21
Handmade ricotta gnocchi wild mushroom ragu, truffle oil	\$20
Sides chips, smoked garlic aioli	\$8

**Please check out our take home fridge
for a variety of meal options for reheat
at home, or quick grab and go items.**

Ph 03 5902 8661

Open 7 days. 7am - 4pm

Kitchen closes at 3pm

Stay safe & well

Thankyou for the continued support

use #wildgrainmornington and follow us @wildgrainmornington

Card processing fee applies to all payments made with card

Please let your waiter know if you have any allergies or intolerances as we cannot list every ingredient