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| ALL DAY MENU UNTIL 3PM |
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| Toast with Pepe Saya's cultured butter & seasonal preserves *GF | 7.5 |
| Gluten free toasted granola, goji, coconut, seasonal fruits, coconut yoghurt GF | 14 |
| Eggs your way on toast - 63°C, fried, scramble *GF | 10 |
| Smashed avocado on sourdough toast, heirloom tomato & fior di latte salad, aged balsamic, sumac *GF | 15.5 |
| Breakfast Bun- maple bacon, fried egg, caramelised onion & cheese | 11 |
| Corn & zucchini fritters, spinach puree, meredith goat's curd, watercress, salted ricotta | 17 |
| Super seeds & grains salad, pomegranate, goji, Brazilian nut, caramelised vinegar Add 63°C egg + 2 GF | 16.5 |
| Roasted vegetable salad, carrot hummus, caramelised vinaigrette, vegetable crisps & toasted sesame GF Add Chicken + 5 | 16.5 |
| Creamy truffle polenta, braised mushrooms, parmesan, truffle oil GF | 18 |
| The Long Shot burger, chips & aioli | 17.5 |
| Slow cooked lamb shoulder, 'mr pita', hummus, fattoush salad, tzatziki | 18.5 |
| Curry chicken laksa, asian greens, tofu, bean sprouts, hot herbs & fried shallots GF | 17.5 |
| Pan fried salmon, roasted cauliflower puree, israeli cous cous, dukkah | 21 |

GF - gluten free · *GF - on request

EXTRAS

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|----------------------------------------------------------------------------|-----|
| Gluten free bread | 1 |
| Egg / Toast / Seasonal preserves / Pepe saya's butter / Goat's curd/ Aioli | 2 |
| Maple bacon / Wild mushrooms / Smoked salmon | 4 |
| Half avocado | 5 |
| Dukkah seasoned chips | 5.5 |

NEED A LITTLE SOMETHING SWEET?

Coffee & Petit Four \$6

Coffee & Pastry Combo \$7.5
from 7am

Coffee & Cake Combo \$10
3pm to 5pm

SPECIAL: DIRTY FOOD FRIDAY

On Friday's we serve up a dish that's a
little bit naughty but super tasty!



FREE WI-FI: COLLINS SQUARE LOBBY

DRINKS MENU

COFFEE- ROASTED BY ST ALI

black 3.6 / white 3.8

Espresso : Seasonal espresso blend

FILTER : ROTATING SINGLE ORIGIN

reg 3.5 / lge 4

Batch brew

CARBONATED COLD BREW- ROASTED BY ST ALI

reg 5 / lge 8

CHOCOLATE

reg 4.5 / lge 5

Mörk - Dark Milk & River Salt Hot Chocolate

Rich cocoa powder, dark milk chocolate, coconut blossom sugar and a pinch of river salt. Smooth and creamy with dark caramel notes, hints of malt, honey and a salty tingle.

ANUSHKA CHAI

reg 4.5 / lge 5

Sri Lanka - Tea

Indian Spices - Cardamom, Cinnamon, Cassia, Clove, Star Anise, Fennel, All Spice

Indonesia - Coconut Blossom Sugar

TEA

5

ENGLISH BREAKFAST

Creamy, full bodied, earthy

EARL GREY

Fresh, bergamot, citrus

SENGHA

Grassy, oceanic, rich

PEPPERMINT

Refreshing, floral, minty

LEMONGRASS & GINGER

Crisp, refreshing, balanced

CAMOMILE

Calming, floral, familiar

HIGH TEA AT LONG SHOT

Book in to sample the best of our petite wares with a selection of delicate sweet and savouries on offer.

Perfect for groups both small and large, take an afternoon off and enjoy a glass of sparkling on arrival, Somage Tea, St. ALi coffee and our high tea menu.

\$45 per person

To book:

Please call **03 9252 7978**
or email **events@long-shot.com.au**

DRINKS MENU

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|-------------------------------------------------------|--------------|
| SOFT DRINKS | 3.5 |
| Coke | |
| Diet Coke | |
| SCHWEPPES FLAVOURED MINERAL WATER- 300ML | 4 |
| Agrum Blood Orange | |
| Agrum Citrus Blend | |
| Lemon, Lime & Bitters | |
| Lemonade | |
| ANTIPODES SPARKLING MINERAL WATER- 500ML | 5 |
| JUICE OF THE DAY | 5 |
| MILKSHAKE OF THE DAY | 7 |
| UNLIMITED STILL OR SPARKLING WATER ON TAP | 5 |
| WINE | gl/bt |
| 2015 Kindred Spirits Sauvignon Blanc, Marlborough, NZ | 7/34 |
| 2013 Gemtree 'Gemstone' Shiraz, McLaren Vale, SA | 7/34 |
| BEER | |
| Crickets Arms "Keepers" Lager, VIC | 8 |
| Two Birds, 'Bantam' IPA, VIC | 9 |