

## BREAKFAST (ALL DAY)

- BREAD BOARD** (vegetarian, vegan) \$8  
Sourdough served with your choice of condiments (vegemite, peanut butter, raspberry jam or honey)
- FRUIT TOAST** (vegetarian, vegan) \$8  
Served with butter and raspberry jam
- FRESH FRUIT** (vegetarian, vegan) \$11  
Seasonal fruit served with crème fraiche in an orange blossom syrup and sprinkled with pistachio dust
- FOR THOSE SWEET AT HEART**
- BREKKY JAR** (vegetarian) \$15  
Rolled oats and muesli mason jar (please ask staff for today's special)
- BLACK FOREST WAFFLE** (vegetarian) \$18  
Chocolate waffle served with cream, mareschino cherries, chocolate sauce, vanilla ice cream
- THE FEDERAL HOTCAKE** (vegetarian, gluten free on request) \$18  
Served with chai poached pear, butterscotch sauce, edible flowers and mint
- BREAKFAST PANNACOTTA** (vegetarian, gluten free on request) \$18  
Vanilla yoghurt pannacotta, granola, seasonal fruit, berry coulis and edible flowers
- PITAYA SMOOTHIE BOWL** (vegetarian, vegan, gluten free) \$15  
Dragon fruit, fresh berries, chia and toasted coconut

Any items with bread/toast can be made gluten free on request. Add \$3



## 2018 MENU

### FOR THE SAVOURY SOULS

- SMASHED AVOCADO** (vegetarian, vegan on request) \$17  
Avocado, lemon, fetta, dukkha, lemon wedge and micro herbs  
- Add egg \$3  
- Add Halloumi \$4
- ZUCCHINI AND LABNEH FRITTERS** (vegetarian, gluten free on request) \$16  
Zucchini and labneh omelette pan fried fritters garnished with parsley, mint and tzatziki
- GRILLED PORTOBELLO MUSHROOM AND TOMATO CAPRESE STACKS** (vegetarian, vegan on request, gluten free) \$16  
Marinated garlic, thyme and lemon mushrooms, stacked with buffalo mozzarella and tomatoes
- EGGS FLORENTINE** \$19  
Poached eggs and spinach, salmon, sourdough and served with your choice of traditional hollandaise or green tahini hollandaise  
- Add bacon or Salmon \$5
- EGGS YOUR WAY** \$10  
Poached, fried or scrambled, served on La Madre sourdough
- CHILLI SCRAMBLED EGGS** \$18  
Chilli infused eggs, pickled turnips, mushrooms, and fetta, served on sourdough
- THE FEDERAL BIG BREKKY** \$23  
Poached eggs, bacon, hashbrown, lemon thyme and garlic mushrooms, spinach, black tomato, chorizo, tomato relish with sourdough
- Extras**
- Hollandaise, tomato relish \$2
  - Egg, tomato, hashbrown \$3
  - Mushrooms, avocado, halloumi \$5
  - Salmon, bacon, chorizo \$5
  - Vegemite, jam, peanut butter \$1
  - Sourdough toast \$3

## LUNCH (FROM 12PM)



## 2018 MENU

**FREEKEH SALAD** (vegetarian, vegan on request) \$17  
Spiced roast eggplant and capsicum mixed with freekeh, almonds, pumpkin seeds and labneh in a pomegranate vinaigrette  
- Add a poached egg **\$3**

**FALAFEL BOWL** (gluten free available on request) \$19  
Falafel balls served with fattoush salad in a pomegranate vinaigrette, garnished with tahini sauce and accompanied with hummus and pita bread

**CALAMARI CHOP** \$20  
Salt and pepper squid sitting on a salad with a chilli, lime and coriander dressing

**LEMON AND GARLIC PRAWN POKE BOWL** (gluten free) \$23  
Lemon and garlic prawns, wild rice, cucumber, avocado, red cabbage, finished with a lemon vinaigrette

**PEA AND BROAD BEAN RISOTTO** (vegetarian, vegan on request, gluten free) \$20  
Spinach, broad beans, peas and garnished with cheese

**TAGLIATELLE CALABRESE** (gluten free on request \$3 extra) \$23  
Traditional Calabrese sauce with tomato, garlic, chilli, hot salami and olives with shredded meatballs served on tagliatelle pasta

**LEBANESE MIX GRILL** (gluten free on request) \$26  
1 shish taook chicken skewer, 1 beef kofta skewer, 1 marinated lamb skewer, served with fattoush salad and hummus

**LAMB SHAWARMA** (gluten free on request) \$22  
Lebanese marinated lamb, served in pita pockets with salad, tahini, lemon, sumac and mint yoghurt

**SOUTHERN CHICKEN BURGER** (gluten free on request) \$21  
Spiced marinated fried chicken served with southern styled slaw, spicy jalapenos, pickles and spicy Sriracha mayo on a seeded buttermilk bun with fries

**BEEF BURGER** (gluten free on request) \$20  
House made beef pattie, lettuce, tomato, tasty cheese and bacon on a seeded buttermilk bun with chips  
- Add pineapple **\$1**  
- Add beetroot **\$1**

**LAMB LAHMACUN** (gluten free on request) \$21  
Ground lamb, Napoli sauce, onion, lemon juice, spices sitting on Lebanese flatbread and topped with radish, tomato, parsley, onion and sumac

**FOR THE TOTS**  
(Strictly for children 12 and under)

**HOUSE MADE PANCAKES** \$10  
Served with maple syrup, ice cream and fairy floss

**POPCORN CHICKEN** \$12  
Served with chips and tomato sauce

**CHEESE BURGER** \$12  
Served with chips and tomato sauce

**FISH AND CHIPS** \$12  
Served with tartare sauce

**MINI WOOD FIRED PIZZAS** \$12  
Margarita, ham and cheese or ham and pineapple

**BOLOGNAISE PASTA** \$12  
Served with penne pasta

**FOR THE SWEET TOTS**

**BANANA SPLIT JAR** \$10  
Ice cream, banana, chocolate and cream

**CHOCOLATE CRACKLE JAR** \$8  
Layered chocolate crackle crumble and ice cream



## PIZZAS

**MARGHERITA** (vegetarian, gluten free on request)  
Tomato, mozzarella, basil

\$18

**MEDITERRANEAN** (vegan on request)  
Tomato, charred eggplant, artichoke, fire-roasted capsicum, zucchini, olives, mozzarella cheese, parsley and sea salt

\$22

**CHICKEN**  
Basil pesto, roasted chicken, avocado, spinach, aioli, parsley and cracked pepper

\$24

**CHORIZO & PRAWN**  
Tomato, chorizo, prawns, mozzarella cheese and rocket

\$24

**LAMB SOUVLAKI**  
Red onion, sliced tomatoes, lamb, rosemary, thyme, rocket and tzatziki

\$24

**MT VESUVIUS**  
Hot sauce, hot salami, red onion, roast capsicum, olives, mozzarella cheese, chilli, bacon and rocket.  
Served with a side of hot sauce

\$24

**CAPRICCIOSA**  
Ham, mushroom, mozzarella cheese, olives and thyme.  
Anchovies on request

\$23

**HAWAIIAN**  
Napoli, ham, mozzarella cheese, pineapple

\$22

**MEAT LOVERS**  
Napoli, ham, salami, bacon, pork, beef meatballs and mozzarella cheese,

\$24

- Additional Pizza topping **\$3** each  
- Gluten free bases available

## 2018 MENU - DRINKS

### BEER ON TAP

The Fed Draught  
Summer Ale  
Peroni International  
Mango Cider  
Asahi  
Estrella Damm

POT	PINT
\$6	\$12
\$7	\$13
\$7	\$13
\$7	\$13
\$7	\$13
\$7	\$13

### HOUSE WINES

Six Foot Six Pinot Gris Geelong, Vic  
Six Foot Six Shiraz Geelong, Vic

GLA	BOT
\$8	\$35
\$8	\$35

### SOFT DRINKS

Coke, Diet Coke, Sprite, Lift, Tonic, Dry Ginger  
Lemon Lime + Bitters, Raspberry  
Sparkling Mineral Water 250ml (750ml \$10)

\$5  
\$5  
\$4

### JUICE

Orange | Apple | Cranberry | Pineapple  
Coldpress juice (see display fridge for range)

\$5  
\$7.5

### COFFEE

Espresso  
Short Black | Long Black  
Cappuccino | Cafe Latte | Macchiato | Americano (large \$4.50)  
Hot Chocolate | Mocha (large \$4.50)  
Babychino

\$3.5  
\$4  
\$4  
\$4  
\$3

### TEA - LOOSE LEAF

English Breakfast, Earl Grey, Green, Gunpowder Green, Peppermint, Chamomile, Lemongrass & Ginger

\$5

### MILKSHAKES

Chocolate, Vanilla or Banana  
Iced Coffee

\$8  
\$8

### SMOOTHIES

Ask our friendly staff about today's available smoothies

\$8