

BOX OFFICE

Zeally Bay Sourdough Toast	\$11
Zeally Bay Fruit Toast	\$12
Zeally Bay Millet & Linseed Toast (GFO)	\$13

All served with Lard Ass butter & house made mixed berry, rhubarb, lemon myrtle & strawberry gum preserve.

Eggs Your Way - GFO*	\$16
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Poached, Scrambled, Fried. Two Ravens Creek eggs, served on two pieces of buttered Zeally Bay sourdough.

Granola – GFO* VG*	\$22
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Pineapple, dessert lime & strawberry gum infused coconut pannacotta, aniseed myrtle infused and smoked granny smith apple, house made macadamia & oat granola, rhubarb puree, vanilla and coconut yoghurt, topped with seasonal fresh fruit.

Strawberry & Lime Cheesecake Crêpes	\$24
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House made strawberry gum & dessert lime infused crepes, vanilla, Kakadu plum & Ribery cheesecake filling, finger lime & strawberry curd, macadamia crumble, raspberry & strawberry gum coulis.

Smashed Avocado - GFO* VG*	\$25
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Served with charred corn salsa, bush tomato & roasted capsicum pesto, heirloom tomatoes, salt bush & pistachio dukkah, topped with Meredith's goat's cheese and jalapeños on Zeally bay seed & sprout toast.

Peppermint Crisp Waffle	\$24
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Buttermilk & wattle seed house made waffle, river mint & peppermint gum ice cream, Lindt chocolate ganache, macadamia crumble, house made peppermint crisp shards.

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Fritters – V*	\$25
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Davidson plum, pepperberrie, beetroot, sweet potato & ricotta fritters, lemon myrtle & confit garlic hummus, wilted spinach, grilled zucchini, green peas, harissa yoghurt, poached egg, pistachio dukkah & Meredith's goat's cheese.

Korean Savoury Pancakes - V*	\$25
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Potato, carrot, spring onion and red capsicum pancakes, kimchi, finger lime & sambal kewpie mayo, Korean sticky soy glaze, soft fried egg, cucumber, snow pea shoot & coriander garnish.

Add Pulled Pork **\$6**

Croquettes & Bacon	\$26
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House made wood smoked thick cut bacon with roasted garlic, native thyme, truffle Manchego and cauliflower croquettes, poached egg, bush tomato & capsicum jam, prosciutto shards.

Pumpkin Toast - GFO* VG*	\$25
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5-way prepared butternut pumpkin (confit, puree, steamed, fried, chunky relish) house made Australian native spiced seeded focaccia, poached egg, Meredith's goat's cheese, rocket pesto, crispy sage, macadamia & walnut crumb.

The Boxy Florentine - GFO*	\$26
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House cured & hot smoked flaked salmon, wilted spinach, grilled asparagus, two poached eggs, lemon myrtle hollandaise, served on house made seed & native spiced focaccia.

Firecracker Chicken Po Boy	\$26
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Dessert lime & jalapeño marinated crispy chicken pieces tossed through house made firecracker hot sauce, finger lime remoulade, fresh tomato, rocket, topped with house made ranch sauce in a noisette French baguette and a side of house made potato crisps.

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Kangaroo Skewers

\$26

Pepperberrie & Davidson plum marinated kangaroo skewers, baby beetroot, Meredith's goat's cheese, blistered heirloom tomatoes, wilted native greens, lemon myrtle dressing, harissa yoghurt, house made salt bush & mountain pepper leaf damper.

Japanese Rice Bowl – GFO* VG*

\$26

Lemon myrtle & dessert lime infused "fish of the day" OR crispy tofu, Japanese steamed rice, sautéed broccolini, edamame, sliced avocado, cucumber, fresh chilli, bean shoots, carrot, coriander, ginger & sesame dressing.

Maple Bacon Cheeseburger

\$26

Salt bush & mountain pepper leaf beef patty, cheddar cheese, house made maple bacon, pepperberrie & bush tomato ketchup, American mustard, pickles, fresh onion in a Noisette brioche burger bun served with house made salt & vinegar French fries with garlic aioli.

Crispy Pulled Pork Spring Rolls

\$26

Davidson plum, Ribery & lemon aspen pulled pork, vegetable & rice noodle spring rolls, Nam pla prik (Thai condiment) sambal, finger lime & kewpie mayo, green apple, wombok, snow pea, carrot, & red cabbage coleslaw.

Toasted Sandwiches, Pastries & Sweets

Please see our front cabinet display for our daily selection.

Add Me On:

Bacon, Avocado, Haloumi, Pulled Pork, Smoked Salmon, Goats Cheese **\$6 Each**

Confit Tomato, Sauteed Spinach, Cauliflower Croquettes, Mushrooms **\$5 Each**

Extra egg, House Made Relish, Lemon Myrtle Hollandaise **\$4 Each**

*indicates gluten free/vegetarian/vegan options are available on request @boxofficecafe

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Munchkins Menu

Egg and Bacon on Toast

\$14

Poached, Scrambled, Fried.

House made Waffle

\$14

Ice Cream, Seasonal Fruit and Maple syrup.

Fruit Salad

\$11

Seasonal Fruits with Yoghurt.

Cheese Pocket

\$12

Melted Tasty Cheese in a Toasted Tortilla Pocket.

Ham and Cheese Pocket

\$13

Shaved Ham, Melted Tasty Cheese in a Toasted Tortilla Pocket.

Mini Cheeseburger & French Fries

\$16

Beef patty, Cheese, Tomato Sauce.

Mini Hot Dog & French Fries

\$16

Cocktail Frankfurt, Cheese, Tomato Sauce

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WARM me up!

Coffee

Axil Roasted House Blend.

Espresso	\$4.5
Long black, Latte, Flat White, Cappuccino, Magic, and Mocha	\$5
Lindt Ganache OR Vegan Hot Chocolate	\$5.5
Cold Drip	\$5.5
Filter <i>please see coffee board</i>	\$6
Chai Latte	\$5
Mugs	add \$0.5
Single Origin <i>please see coffee board</i>	add \$0.5
Soy, Almond, Oat, Coconut Milk	add \$0.7
Extra Shot	add \$0.5
Honey	add \$0.2

Tea by Cha Cha \$6

English Breakfast
Earl Grey
Chai
Minty
Ginger and Lemongrass Twist
Tropo (tropical flavoured green tea)

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COOL me down!

Ice cream Coffee or Iced / Ice cream Chocolate \$6

Shakes \$8

Salted Caramel
Vanilla Malt
Lindt Chocolate

Fresh Juices

Orange or Apple \$8

OAP// Orange, Apple, Pineapple

WAM// Watermelon, Apple, Mint

CAGB// Carrot, Apple, Ginger, Beetroot

GREEN// Cucumber, Pineapple, Lime, Apple Spinach, Mint \$10

Add Ginger or Beetroot \$0.5

Your Friend in The Fridge

Mineral Water – *Antipodes 500ml.* \$6

Liberty Kombucha - *Pomegranate, Blood Orange, Kakadu Plum and Ginger, Black Cherry* \$5.5

Sodas by Strangelove - *Lime and Jalapeno, Ginger Beer, Lemon Squash, Cloudy Pear, Very Mandarin.* \$6

Capi Soda – *Cola.* \$5.5

Smoothies (VG) \$10

Your choice of coconut milk OR coconut water.

Green Goddess // Mango, Pineapple, Passionfruit, Spinach, Mint, Lemon Myrtle.

Peachy Keen // Strawberry, Raspberry, Peach, Banana, Davidson Plum.

Berry Banana // Banana, Raspberry, Blueberry, Blackberry, Butterfly Pea.

Choc Brownie // Banana, Cacao, Dates, Peanut Butter, Wattle seed.

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NATIVE INGREDIENTS

We are proud to support the native food industry by using native Australian ingredients. Our products are sustainably and ethically sourced, both locally and Australia wide.

DAIRY FREE | GLUTEN FREE | NUT FREE | ORGANICALLY GROWN AND WILD HARVESTED IN AUSTRALIA

There were once over 5,000 edible plants in Australia, which sustained one of the oldest races on earth for over 50,000 years, the Indigenous Australians. To the Indigenous people, a plant is more than just food, it is how they connect to their world. Australian native plants and bush foods have adapted to this harsh, ancient Australian environment and because of this, some of their fruits, herbs and spices contain more antioxidants and vitamins than overseas varieties, making them true superfoods.

Julie Merlet

Davidson Plum

Rich in antioxidants, vitamin E, zinc, lutein, calcium and potassium. Quite sour in flavour, earthy aroma, notes of rhubarb and musk.

Desert Lime

Rich source of calcium, high in vitamin C and E, folate and lutein. Sharp and tangy, with a refreshing citrus flavour.

Lemon myrtle

Rich in vitamin A and E, lutein, folate, zinc, magnesium and calcium, Strong zesty, citrus notes of lemongrass, lemon and lime.

Lillipilli/Riberry

Rich in vitamin A, C and E, high in antioxidants. Sweet, spiced tea aroma, with notes of bush honey and musk. Tart in flavour.

Pepper berries

Rich in antioxidants (even higher than blueberries!), lutein, magnesium, zinc, calcium and vitamin E. Strong heat on the palate. Fruity, spicy flavours of chilli, peppercorn and berries.

Quandong

High in vitamin C and E, source of folate, magnesium, and calcium. Sweet, slightly salty, with a tart finish on the palate. Earthy, fermented notes of young peaches and dried lentils.

Wattleseed

Low GI, source of protein and fibre. Contains calcium, zinc, magnesium, iron and potassium. Earthy aroma, with notes of hazelnut, coffee, and chocolate. Crunchy in texture.

BOX OFFICE

We proudly partner and support these local businesses

Anther Gin
Axil Coffee Roasters
Banks Rd Wines
Baie Wines
Barwon Ridge Wines
Bennetts on Bellarine
Blackmans Brewery
Coastal Estate
Corkscrew Cellars
Curlewis Wines
Domlina Estate
Farr Wines
GB Foods
Great Ocean Ducks
Heroes Wines
JMEC Electrical
Leura Park
Logans Microdistillery
Mazzini Wines
Monday
Mt Moriac Wines
Oakdene
Pennys by Enzos
Provenance Wines
Santa D'Sas
Salt Kitchen Charcuterie
Siketats Meats
Sprouthouse Farms
Sum of Few
Western Plains Pork
Austins Wine
Babache Wines
Bannockburn Free Range
Barwon Foods
Barrabool Hills Brewery
Born & Bread Bakehouse
Brown Magpie Wines
Clyde Park
C S Wines
Dinny Goonan
Empire of Dirt
Feel Good Foods
Glynn Harvey
Great Ocean Road Gin Co
Joco Cups
Lard Ass
Livewire Wines
Lotus Beer Co
Mermerus Wines
Meredith Dairy
Mulline Wines
Oneday Estate
Provenir Meats
Ravens Creek eggs
Salt Brewing
Scotchmans Hill
Spence Wines
StockonHand
Terindah Estate
Whitekat
Zeally Bay Sourdough