

ALL DAY MENU UNTIL 3PM

Toast with Pepe Saya's cultured butter & seasonal preserves *GF	7.5
Organic gluten free toasted granola, goji, coconut, seasonal fruits, coconut yoghurt GF	14
Eggs your way on toast - 63°C, fried, scrambled *GF Add any 4 extras +12 avocado/maple bacon/smoked salmon/wild mushrooms/chorizo/tomato	10
Breakfast Caesar - grilled cos lettuce, poached eggs, crispy maple bacon, parmesan aioli, toasted brioche	14
Baked eggs shakshuka, tomato braised cannellini beans, parmesan crumble, toasted organic sour dough	12
Croque-Monsieur - honey glazed ham, béchamel, dijon, gruyere Add fried egg to make it a Madame +2	10
Grilled artisan sour dough, balsamic roasted beetroot, avocado mousse, feta, beetroot hummus, hazelnut dukkah	12
Steak baguette - scotch fillet, spinach, caramelised onions, tapenade, roast lemon aioli	20
Prawn cutlet banh mi, avocado puree, crispy cos, sriracha mayo, hot herbs	18
Hand rolled potato gnocchi, heirloom tomatoes, fior di latte, basil	18
Marinated chicken salad, raisins, almonds, orange, herb flatbread	16.5
Hot smoked ocean trout, pickled beetroot, walnuts, goats curd	16.5
The Long Shot burger, chips, aioli	18
Market fish of the day	21

GF - gluten free • *GF - on request

EXTRAS

Crispy fries, saffron aioli	5.5
Maple Bacon / Wild Mushrooms / Smoked Salmon / Chorizo	4
Half Avocado	5
Egg / Toast / Grilled Tomato	2
Goat Curd	3
Gluten Free Bread	1
Pepe Saya's Cultured Butter & Seasonal Preserves	1

NEED A LITTLE SOMETHING SWEET?

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

ST. ALI GOOD CHOCOLATE

reg 4.5 / lge 5

38% Cocoa - that has a high quantity of cocoa fat 22% delivering a richer and rounder mouthfeel. The rest is a blend of raw and refined sugar in a delicate balance for subtle sweetness in just the right amount.

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

SENSORY LAB TEA

5

English Breakfast - Creamy, Full Bodied, Earthy

Earl Grey - Fresh, Bergamot, Citrus

Jasmine Pearls - Delicate, Floral, Sweet

Peppermint - Refreshing, Floral, Minty

Lemongrass & Ginger - Crisp, Refreshing, Balanced

Camomile - Calming, Floral, Familiar

HIGH TEA AT LONG SHOT

Join us once a month 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, Sensory Lab Tea, St. Ali coffee and our high tea menu.

\$25 per person (+\$5 sparkling wine)

To find out this month's date and to book, please call **03 9252 7978** or email **events@long-shot.com.au**.

DRINKS MENU

JUICE OF THE DAY 5

Ask our friendly staff for the daily selection of freshly made juices

SOFT DRINKS 3.5

Coke

Diet Coke

SCHWEPPES FLAVOURED MINERAL WATER- 300ML 4

Blood Orange

Citrus Blend

Lemon, Lime & Bitters

Lemonade

ANTIPODES SPARKLING MINERAL WATER- 500ML 5

MILKSHAKE OF THE DAY 7

UNLIMITED STILL OR SPARKLING WATER 5

WINE gls / btl

NV Redbank 'Emily' Brut, King Valley, VIC 7/34

2016 Harvest Moon Sauvignon Blanc, Marlborough, NZ 7/34

2014 Heartland 'Stickleback' Shiraz , Langhorne Creek, SA 8/38

BEER

Cricket's Arms "Keepers" Lager, VIC 8

Two Birds Golden Ale, VIC 9