

# Origins

## Late for Breakfast? (Served until 3.00pm)

Benedict, poached eggs, veal ham, spelt muffin, hollandaise (D)(G)(E)	55
Smoked beef sausage, hash browns, house-baked beans, fried eggs (D)(G)(E)	65
Shakshuka baked eggs, red pepper, tomato, coriander, parsley, Persian feta (D)(G)(V)	65

## Lunch and Dinner

### Breads

#### House flatbread

Hummus and harissa (G)(V)	25
Homemade ricotta, local samar honey, almonds (G)(N)(V)	35

### Bruschetta

Pea, edamame, stracciatella, Pecorino, mint (D)(G)(V)	35
Organic tomato, shallot, basil (G)(V)	35

### Soup

Green pea, smoked almond, Yarra valley feta, mint (D)(N)(V)	40
Organic chicken broth, shitake, wild rice, black cabbage, parsley	50

### Flatbread, Sandwich and Burger

Falafel flatbread, eggplant, carrot, cumin yoghurt, coriander (D)(G)(V)	40
Charred broccoli flatbread, green pea guacamole, goats curd, lime, mint (D)(G)(V)	45
Corn-fed chicken flatbread, avocado, baby spinach, pesto, lemon (D)(G)(N)	50
Lamb shoulder flatbread, local potato, oregano, watercress (G)	65
Rose veal sandwich, cabbage and pecorino slaw, sriracha mayo (G)(E)	75
Origins burger, wagyu beef, cheddar, house pickles, chili mayo, steak fries (D)(E)(G)	90

### Salads

Caesar salad, gem lettuce, capers, anchovy, parmesan, croutons (D)(G)	50 / 80
Pumpkin, wild Italian rocket, chickpeas, pistachio, pecorino (D)(N)(V)	50 / 80
Greenheart Organic Farm garden salad, hummus, lemon, olive oil (V)	60 / 85
Poached corn-fed chicken, asparagus, sugar snaps, pearl barley, tarragon (G)	60 / 85
Watermelon, tomato, strawberry, red chilli, mint, Persian feta (D)(V)	60 / 85
Buffalo mozzarella, fennel, celery, chicory, walnuts (D)(N)(V)	75
Grilled calamari, cecina, dates, manchego, baby spinach, parsley (S)	75
Roast duck, iceberg, green onion, pomegranate, chervil and chive laban (D)	70

## Pasta

Mushroom Casarecce, portobello, chestnut, enoki, shimeji, parsley (D)(E)(G)	75
Origins Bolognese, grain-fed beef ragout, pappardelle, parmesan (D)(E)(G)	75
Linguine, tiger prawns, garlic, chilli, tomato, basil (D)(E)(G)(S)	95

## Main

Baked pumpkin and butternut squash, white onion, pistachio, pearl barley, sage (G)(N)(V)	70
Fish and Chips, battered cod, potato skins, peas, tartare sauce (D)(E)(G)(S)	90
Organic sea bass, confit tomato, fregola, Taggiasca olives, basil (G)(S)	115
Yellowfin tuna, red peppers, tomato, mozzarella, capers, oregano (D)(S)	105
Corn-fed baby chicken, confit mushrooms, charred baby leeks, thyme (D)	100
Ocean Beef striploin, café butter, potato skins, watercress (D)(E)	155
Lamb chops, black cabbage, garlic, anchovy and mint dressing (S)(G)	165

## To Share

Smoke roast Norwegian salmon, pesto salad, lemon crème fraiche (D)(N)(S)	200
Kasundi spiced lamb shoulder, slow roast New Zealand lamb shoulder, coriander	200

## Sides

French fries, garlic aioli (V)	20
Grandma's carrots, butter, parsley (D)(V)	25
Gem salad, radish, cucumber, house dressing (V)	25
Baby potatoes 'cacio e pepe' (D)(V)	25
Charred broccoli, miso dressing (G)(V)	30
Hand-cut potato wedges, café mayo (D)(E)	35

## Dessert

Coconut sago pudding, cherry sorbet (D)(N)	45
Saffron panna cotta, almond, honey biscuits (D)(E)(G)	45
Almond ice cream, quinoa crisp, honeycomb (D)(E)(N)	45
Hazelnut nougat parfait, fig syrup (D)(E)(N)	50
Chocolate tart, pistachio, crème fraiche (D)(E)(G)(N)	60

## Ice Cream and Sorbet - by the scoop

Vanilla (D)(E)	15
Saffron and honey (D)(E)	15
Chocolate (D)(E)	15
Fig and walnut (N)	15
Strawberry sorbet	15
Mango sorbet	15

Cheese plate, Brie de Meaux, Gorgonzola, Comte, water crackers, digestive biscuits, dates, pear chutney (D)(G)	85
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