

WINES

SPARKLING

Dunes & Greene Chardonnay Pinot Noir NV 200ml	9.5
Gisa Arc Blanc de Blanc	36
Jansz Premium Cuvée	55
Dunes & Green Moscato 200ml	9.5

ROSÉ

Jim Barry Annabelle's Rosé	9 45
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WHITE

Wirra Wirra Scrubby Rise Sauvignon Blanc	8 38
Redbank Pinot Grigio	8.5 42
Pewsey Vale Riesling	9.5 45
Heggies Vineyard >500m Chardonnay	42

RED

Running With Bulls Tempranillo	9 45
Yalumba Wild Ferments Shiraz	8.5 42
Bleasdale Mulberry Tree Cabernet Sauvignon 375ml	20
Wirra Wirra Church Block Cabernet Sauvignon Shiraz Merlot 375ml	22
Vasse Felix Filius Cabernet Sauvignon	48
Bowen Estate Shiraz	65

COCKTAILS

Bloody Mary	12
Espresso Martini	12
78° Gin & Tonic	12
<i>With rosemary & a twist of lemon</i>	
Smith's Rock Gin	12
<i>With orange</i>	
Prohibition Gin	13
<i>With ruby grapefruit</i>	

DRINKS

Espresso / Macchiato / Piccolo	3.5
Long Black	4 5
Cappuccino / Flat White	4 5
Chai Latte / Latte	4 5
Mocha / Hot Chocolate	4 5
Iced Latte	5.5
House Blend Cold Brew	5
Teapot <i>Earl grey / peppermint / english breakfast / darjeeling green / lemongrass / ginger / chamomile</i>	4
Milks + Extras <i>Soy milk / lactose-free milk / almond milk / extra shot / decaf vanilla / hazelnut / caramel</i>	+ 0.8

BEERS & CIDERS



Peroni	9
Coopers Pale	8.5
Mismatch Session Ale	9.5
Mismatch Pale	10
Mismatch Lager	9
Coopers Light	8
Moo Brew Pilsner	9.5
Moo Brew Hefeweizen	9.5
The Hills Cider Co. Apple / Pear Cider	8.5
Pirate Life IPA	10
Pirate Life Mosaic	10

15% public holiday surcharge applies

Smoothies	8.5
<i>#1 Mixed berries + oats #2 Banana, honey + chia seeds</i>	
Milkshakes <i>Chocolate / vanilla / strawberry / banana / caramel</i>	6.5
Iced Coffee / Iced Chocolate	7
Fresh-pressed Juices	9
<i>#1 Beetroot, apple, cucumber + ginger #2 Kale, cucumber, apple + grapes #3 Orange, carrot + ginger</i>	
Fresh OJ	6.5

SOFT DRINKS

Coke Range	4.5
Cascade Range	5
Iced Teas	5
Nippy Juice Range	4.5
Mountain Fresh Range	5
Mount Franklin Still / Sparkling	4
Antipodes 1L Still / Sparkling	10

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BREAKFAST // FROM 8:00AM

Toast (v) Ciabatta, rye or fruit toast with your choice of spreads: jam, marmalade, vegemite, peanut butter, Nutella	6
House-made Honey Granola (v) Chai pudding, Lenswood cinnamon poached pear & vanilla yoghurt	15
Buttermilk Pancakes (v) Cinnamon pancakes with apple, cranberry and honey compote, double cream & maple syrup	17
— Add Banana + 3.0 / Strawberries + 4.0	
Smashed Avocado (v) (vo) Feta, cherry tomatoes on rye bread	16.5
Pumpkin Griddle Cakes (v)(vo)(gf) Pumpkin & sweetcorn griddle cakes with confit vine tomatoes & salsa verde	14.5
It's Basic (v)(gfa) Two free range eggs & toasted ciabatta	11
The Standard (gfa) Two free range eggs, char-grilled bacon & toasted ciabatta	15
Upside Brekky (gfa) Two free range eggs, char-grilled bacon, roasted tomato, sautéed mushrooms & toasted ciabatta	21
Bagel (gfa) Harris smoked salmon & cream cheese bagel with capers, truffled scrambled eggs & greens	18.5
'Fully Loaded' Breakfast Roll (gfa) Grilled bacon, lettuce, egg, cheese, avocado, tomato & aioli in a toasted ciabatta roll	14.5
The Brekky Cobb Bespoke cobb loaf stuffed with spinach, bacon, mushroom, tomato, onion & cheese topped with a fried egg	22
Croissant Benedict (gfa) Croissant with ham, spinach, hollandaise & two poached eggs	18.5
Shakshuka (gfa) Two free range eggs, spiced tomatoes, capsicum and chorizo sauce with char-grilled ciabatta	18

LUNCH/DINNER // FROM 11:30AM

Soup of the Day See for staff details served with char-grilled ciabatta	13
Beetroot & Walnut Salad (v) (gf) Roasted beetroot, feta, baby greens and walnut salad, with poached egg & coriander dressing	16.5
Atlantic Salmon (gf) Pan-fried Atlantic salmon on fennel, cherry tomato salad with herb & caper aioli	21.5
Quinoa & Chicken Salad (gf) Char-grilled chicken, roasted winter vegetables, quinoa, baby spinach & house dressing	18.5
Gnocchi Hand rolled gnocchi with smoked chicken and roasted tomato pesto	19.5
Lamb Meatballs Lamb, feta and mint meatballs with Romesco sauce & char-grilled ciabatta	18.5
Pie Beef, mushroom & red wine pie served with garlic & herb mash	17.5
Ruben Stack Layers of beef, pickle, sauerkraut, cheese, puff pastry and rye croûtons	17.5
Upside Burger House-made beef pattie, crispy pancetta, cheese, lettuce, tomato, pickles and aioli & fries	19.5
Veggie Burger (v) Swiss brown & duxcel pattie with tomato, mixed greens, aioli & fries	18
Southern Fried Chicken Burger Southern fried chicken, bacon, cheese, house made slaw, aioli & fries	19
Pulled Pork Sliders (2) Pulled pork, saffron aioli, mixed greens on a charcoal brioche sliders & fries	16.5



ALL DAY MENU

Ham & Cheese Croissant	8.5
Banana Loaf (v) With house made lemon curd	9
Chicken Toastie Chicken, bacon, spinach & mozzarella	9.5
Turkey Toastie Smoked turkey, baby spinach, cranberry & brie	9.5
Ham Toastie Leg ham, tomato & swiss cheese	8.5
Vegetarian Frittata (v) With house salad	13
Tart of the Day See staff for details, served with house salad	13

EXTRAS

Mushroom / Spinach / Tomato	3
House-made Hash Browns	4
Avocado Half / Haloumi	4.5
Bacon / Chorizo / Two Eggs	5
Smoked Salmon	6.5
Fries with Aioli	7.5
Gluten Free Bread	2

(v) – vegetarian
 (vo) – vegan option
 (gf) – gluten free
 (gfa) – gluten free available

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