

all day menu

artisan toast: sourdough, grain, fruit, gluten free with butter and spreads
\$8

eggs your way on toast: poached, scrambled or fried
\$10

breakfast roll: egg, bacon, relish on bun
\$12

ricotta hotcake: hotcake w/ seasonal fruits, vanilla mascarpone, syrup & pistachio crumble
\$16

brioche french toast: brioche french toast w/ salted caramel banana, vanilla labeneh, mixed nuts, manuka honey & persian fairy floss
\$17

chilli folded eggs: julienne bacon, onions, chives, feta, red chilli, crumbled shallots on toast
\$19

avo smash: avocado, poached eggs, feta, beetroot hummus, heirloom cherry tomatoes & mizuna on toast
\$18 / + kaiser bacon \$4.5

house made baked beans: w/ harissa, poached eggs & toast
\$18 / + kaiser bacon or chorizo \$4.5

rustic breakfast: pork fennel & chilli chipolata, roasted tomatoes, thyme mushroom, kale, kaiser bacon, hash brown, haloumi w/ two poached eggs on toast
\$22

zucchini & corn fritters: w/ roasted sweet potato butter, tomato salsa, greens w/ poached egg
\$18 / + kaiser bacon \$4.5

moroccan pumpkin smash: roasted pumpkin, poached eggs, hummus, feta, dukkah on turkish bread
\$18 / + kaiser bacon \$4.5

haloumi burger: grilled haloumi, avocado, slaw & aioli on brioche bun w/chips
\$16

fried chicken burger: w/ charred corn & celeriac remoulade, on brioche bun w/ sweet potato chips
\$18

wagyu burger: grass fed wagyu, bacon, tomato, gruyere, lettuce, caramelised onion, pickle, aioli on brioche bun w/ chips
\$19

ancient grain lamb salad: slow roasted pulled lamb, quinoa, wild rice, lentils, feta, cauliflower, roasted pumpkin puree, avocado w/ sweet & sour walnuts, honey mustard dressing
\$22

soup of the day: w/ herbed baguette shards
\$14

extras – build your own

egg, kale, tomato, feta, toast, haloumi
\$3 each

kaiser bacon, mushrooms, avocado, hash brown
\$4.5 each

sides

thick chips w/ tomato sauce
\$7

sweet potato chips w/sour cream & sweet chilli sauce
\$8

parmesan polenta chips w/aioli
\$9

little shillings kids menu

good morning jojo: egg on toast poached, fried or scrambled, w/bacon
\$9

ed's volcano egg: one or two soft boiled eggs and toast soldiers
\$6/\$9

d.b. crumble chicken: our crumbed chicken w/ chips
\$9

little shilling burger: beef burger, cheese, lettuce, tomato sauce w/ chips
\$9

frankie's waffle: belgium waffle w/ vanilla ice cream & chocolate sauce
\$9

sweet treats

muffin house made daily - \$5

scone/s w/ jam & cream - \$5 ea/\$8 two

sticky date pudding - \$6

gf chocolate mud cake - \$7

see staff for other sweet delights

coffee

coffee - reg/lge - \$4/\$4.5

affogato - \$4.5

hot chocolate - reg/lge - \$4/\$5

hot choc mint - reg/lge - \$4/\$5

iced coffee/chocolate - \$5

almond, coconut or soy milk - reg/lge - \$.5/\$1

golden latte: turmeric, vanilla, spices,
maple syrup w/ almond milk
\$5

matcha latte: 100% matcha, almond milk w/ honey
\$5

chai latte: 100% fresh chai, soy milk w/ honey
\$5

dirty chai: 100% fresh chai, espresso shot, soy milk w/ honey
\$5.5

house tea: by happiness in a teacup
english breakfast, chai, earl grey, chamomile, green tea,
peppermint, lemongrass, rooibos, detox blend
\$4.5

healthy smoothies

banana & blueberry;

banana & cinnamon w/ soy milk;

super antioxidant acai blast;

choc knox; raw cacao, banana & maple syrup w/almond milk

green goddess; matcha, mango, avocado & honey w/coconut milk
\$8

milkshakes

chocolate, vanilla,

caramel or strawberry

kids/reg - \$4/\$6

freshly squeezed juice

orange, apple, carrot & ginger

fresh orange or apple

\$7

organic juice & soda

parker's 100% organic juice:

cola; lemonade; lemon lime & bitters;

ginger beer; ginger kombucha

\$5

water

antipodes sparkling water - \$6

bottle of truth spring water - \$4

100% organic coconut water - \$4

cider

coldstream apple cider coldstream vic - \$8

napoleone apple & pear cider coldstream vic - \$8

beer

hargreaves hill pale ale yarra glen vic - \$9

corona - \$8

cascade premium light - \$7

wine

(by the glass)

sparkling - piccolo - \$9

chardonnay - the pearler, kings of kangaroo ground vic - \$9

sauvignon blanc - mr. wolf mornington peninsula vic - \$9

rose sangiovese - brooke & bay vic - \$9

pinot noir - thirteen31, kings of kangaroo ground vic - \$11

shiraz - one goat beaufort vic - \$9

cabernet merlot shiraz - kelly red, glenrowan estate vic - \$10

a little about the history of shillinglaw...

Shillinglaw embodies the spirit of Eltham; built by pioneers, saved by locals.

Originally a farmer's cottage, it is historically significant because it is one of the Shire's oldest dwellings and was built within Josiah Holloway's 1850s subdivision known as Little Eltham, which later became the centre of the first Eltham township. The cottage is aesthetically and historically significant as a fine example of the work of the well-known pioneer builder George Stebbing, built for the pioneer Phillip Shillinglaw and his family. It unusually features dark coloured brick ends arranged in a Flemish bond style.

In the 1960's, it was marked for demolition to make way for new council buildings, but almost overnight, a group was formed by the locals to save the cottage. One of the fund raising efforts was the publication of a cookery book "Flavour of Eltham" which was reprinted 4 times and greatly helped the cause. Though completely demolished and rebuilt brick by brick where it still stands today, the original fabric of Shillinglaw Cottage retains its historical significance.

The Shillinglaw Cottage has seen many uses over the years, it has been an important local landmark, an example of an early local community conservation project, once used as a handicraft and tourist centre, and is now a family owned and operated cafe/restaurant focusing on locally sourced produce, great coffee, delicious chef-made food and a family friendly environment.