

ALL DAY

Toast : Sourdough/rye/gluten free toast with your choice of condiment (*vegemite, peanut butter, honey or assorted fruit jams*) 7.5

Eggs on toast : poached/ fried/ scrambled eggs on sourdough/ rye 11

House made granola : puffed grains, nuts, seeds, coconut yoghurt, fresh fruit & berry sauce 17 (*gf*) (*vegan*) (*v*)

White quinoa porridge : with red wine poached pear, macadamia nuts, puffed amaranth & cinnamon 18 (*gf*) (*vegan*) (*v*)

Brioche french toast : frosted pecans, raw cacao, caramelised bananas, whipped bourbon cream & Canadian maple syrup 19 (*v*)
+ *maple glazed bacon* 4.5

Breakfast board : grilled chorizo, smoked salmon, cauliflower fritter, soft-boiled egg, rye soldiers, granola, turmeric & ginger smoothie 20.5

Arepa e'huevo : Colombian corn pancakes, fried egg, creamed mushrooms, crispy sage, vino cotto, gremolata & parmesan 19.5 (*gf*) (*v*)
+ *bacon* 4.5

Corned beef hash : slow cooked beef, shredded potato, cabbage, leek, poached eggs, Sriracha hollandaise, pickled veg & pita bread 21.5

Baked eggs : smoky tomato sauce, kipfler potato, feta cheese, dukkah, pickled red onion, herb salad & grilled sourdough 19 (*v*)
+ *chorizo* 4.5

Brown rice vege bowl : braised mushrooms, rainbow chard, grilled zucchini, smashed avocado, coriander & hazelnuts 19.5 (*gf*) (*vegan*) (*v*)
+ *fried egg* 3

Hot smoked salmon : chorizo crumb, chimmi churri, grilled green beans, crispy kale, pickled turnips, pumpkin jam & pomegranate 23.5
+ *poached egg* 3

Pork cutlets : served with celeriac remoulade, grilled baby apples, jus, watercress & mustard 25.5 (*gf*)

Royale burger : Wagyu beef patty, bacon, special sauce, cheese, tomato & dill pickle 19
+ *french fries* 3

Poke bowl: white sushi rice, confit salmon belly, edamame, wakame salad, avocado, daikon kimchi & gochujang 21 (*gf*) (*vegan option available*)

SIDES

Tomato + chilli jam / Fruit jam 2.5

Uncles smoked loin bacon 6

Half avocado, lemon & chilli 6

Grilled chorizo 6

French fries & aioli 7

Bhiman's fermented hot sauce 2

Grilled halloumi & lemon 6

Potato hash, rhubarb ketchup 4.5

Cold smoked salmon 6.5

Creamed mushrooms 6

Producers + Growers

We take great pride in sourcing seasonal produce, supporting sustainable farming practices and composting our food waste.

Coffee by St Ali.

Free Range Eggs from Burd eggs.

Gluten free bread from GF Precinct.

Bread from Dench Bakery.

Split bills and surcharge policy :

Saturday 10%

Sunday 10%

Public Holidays 18%

No split bills on weekends and busy periods.



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ESPRESSO

White 4.5

Orthodox blend by St Ali

Black 4.2

Today's feature espresso

Barista Breakfast 10

Short black, cappuccino & filter

FILTER

Batch Brew 4.5

(changes daily, ask your server for details)

V60 market price

(changes daily, ask your server for details)

HOT

English breakfast / Earl Grey Tea 4

Fresh Mint + Juniper Tea 4

Green Tea 5 (2 infusions)

Lemongrass + Ginger Tea 5

Calmer Sutra Chai 5

Calmer Sutra Vegan Chai 5

Dark Hot Chocolate 5

Bonsay +0.5

Almond Milk Co. +1

Lactose Free +0.5

HOUSEMADE OVER ICE

Iced Filter 5

Iced Coffee 5

Iced Chocolate 5

Espresso + Tonic 5.5

Lemonade 5

Cola 5

Lemon Lime & Bitters 5

Strawberry & Elderflower soda 5

COLD

Market Fresh Orange 5

Cloudy Apple 5

Kale, Cucumber, Celery, Ginger 6.5

Carrot, Turmeric, Orange, Apple 6.5

Raspberry & Lemon Kombucha 5

Lemon & Ginger Kombucha 5



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BEER AND CIDER

Barrow Boys Good times Ale 10

Balter XPA 10

Kona Hanalei IPA 11

Ten Sixty One Apple Cider 9

Lick Pier Ginger Beer 8

WINE

Il Posto Prosecco *ITALY* 11 / 50

Uberblanc Riesling '17 *TAS* 11 / 50

Leura Park Chardonnay '13 *VIC* 12 / 55

Vinteloper Gewürztraminer '17 *SA* 11 / 35 (500ml)

Boomtown Rose '17 *VIC* 12 / 55

6 Parallels South Syrah '16 *VIC* 10 / 45

Jericho Tempranillo '17 *SA* 11 / 50

FUN STUFF

Bloody Mary 13

666 Vodka or Melbourne Gin Co. Gin or Virgin 8

Auction Rooms AG + T 14

Melbourne Gin Co. Gin, Aperol, Tonic, Orange

Coffee Negroni 16

Melbourne Gin Co. Gin, Maidenii Sweet Vermouth, Campari