



all day
brunch

menu

BREAKFAST RICE PUDDING VGN GFI \$18
winter warmer | baked rice | coconut milk | spices
seasonal fruit | toasted coconut | maple syrup

FRUIT TOAST VGN \$12
2 slices handmade baker boys fruit loaf | yarra valley
seasonal berry jam

FRENCH TOAST V \$20
egg dipped ciabatta | caramelized saffron pear |
vanilla ice cream | candied walnut
add bacon \$6.5

CHILLI SCRAMBLE \$23
scrambled eggs w' sauteed bacon | cherry toms,
crispy shallots | chilli oil | fresh ripped herbs w
baker boys sourdough

ELEMENTS BENEDICT V GFI DFI \$23
sweet potato hash | wilted spinach | DF herb
hollandaise | 2 free range poached eggs
add bacon \$6.5 add avocado \$6.5 add salmon \$6.5

ASIAN OMELETTE V \$23
panned omelette | sauteed julienne mixed veg |
chili onion jam | fresh herbs |
roti bread | nam jim spiced sauce
add salmon \$6.5

B L T with EGG \$18
grilled bacon rasher | fresh lettuce | sliced tomato |
fried egg | baker boys milk bun | BBQ aioli

EGGS ON TOAST V \$13
free range Somerville farm eggs | Baker Boys sourdough
poached | fried | scrambled
*Gluten Free toast w eggs \$15
- build your own by adding a seasonal side.....

SEASONAL SIDES (EACH)

- \$2 aioli | housemade tomato sauce | tomato relish | toast spreads
- \$3 free range egg | hollandaise sauce DF | sour dough toast | GF bread
- \$5 grilled halloumi | tofu cubes | wilted spinach | oven roasted tomato
- \$6.5 rosemary potato bites | avocado with dukka | bacon rashers |
confit flaked salmon | sautéed mushrooms | poached chicken

HEALTHY CHOICES - "TRAFFIC LIGHT" SYSTEM

Guidelines from Nutrition Australia that ensure we are offering and promoting healthier choices in food & beverages to all our customers, for you to make your own positive decision.



Healthiest Choices



In Moderation



Limit

SOUP OF THE DAY \$16
house made soup with savoury scone |
please see specials board for todays flavour

CAULIFLOWER NASI GORENG V GFI DFI \$22
wok tossed cauliflower egg rice | seasonal veg |
greens | asian herbs | fried egg | crispy shallot
*VGN plant based option available
add confit salmon \$6.5 add chicken \$6.5

MUSHROOM BRUSCHETTA V \$23
sauteed mushrooms | toasted ciabatta |
green kale spinach almond pesto | poached egg |
shaved pecorino
*VGN plant based option available
add tomato \$5 add bacon \$6.5 add spinach \$5

NOURISH POKE BOWL VGN GFI DFI \$26
steamed brown rice | cauliflower bite | greens |
edamame | avocado smash | pickled veg | miso ginger
carrot hummus |
choose your protein
1. confit salmon
2. fried tofu cubes
3. poached chicken

VEGETABLE PAKORAS V GFI DFI \$23
potato & mixed veg pakora fritters (3) |
cumin coconut riata | wilted spinach |
poached egg | seed mix
*VGN plant based option available

BURGER OF THE WEEK \$23
see counter screen for Chefs choice |
served on milk bun with side Hawkes roast
potato chats

DAILY MEAL SPECIAL
see screens above counter showcasing
MP local produce



light meals
& takeaway items
in our everyday cabinet
display



made with dairy free ingredients - DFI vegetarian-V

vegan plant based - VGN gluten free ingredients- GFI

drinks

hot

Tea & herbal teas \$4.5

her majestea

traditional english breakfast loose leaf tea

his majestea

elegant earl grey with a hint of bergamot

anxietea

pure peppermint

simplicitea

pure green china sencha

vitalitea

ginger, lemongrass and scorched green

calamitea

chamomile infusion

sexualitea

the ultimate berry infusion!

qualitea

a sweet but subtle green jasmine tea



coffee shots from \$4

coffees with milks from \$4.8

large coffees with milks from \$5.8

hot chocolate, chai or tumeric from \$4.8
(vegan + df)

babycino with choc + marshmallow \$2.5

iced latte \$4.8

affogato cup \$8

alternate milks add \$1 -

oat, soy, lactose free or almond

BYO CUP welcome - 20 cent discount



**BONEO ROAD
ROASTERS**

take home coffee beans

1kg \$52

ground brick 250gm \$14

ETCH sparkling beverage range \$5.5

eatery cold pressed juices \$6.5

water bottles from \$4

sparkling water cans \$4.5

no sugar soft drinks from \$3.5

big m 300ml

(chocolate or strawberry) \$4.5

see our grab & go fridge

for additional

bottled drink selections

drinks

cold

iced herbal tea infusions \$9

ginger lemongrass green

OR

very berry infusion!

iced milks \$9

coffee | chocolate | mocha (GFI & V)

plant based vegan smoothies \$10

DETOX-blueberry,banana,date,boysenberry

BOOSTER-banana,mango,spinach,lime

REBOOT-mango,pineapple,banana,passionfruit

DISCLAIMER; Please notify our team of any food allergies or intolerance, as we take great care in our kitchen with food service. Your health and safety is very important to us.

WE HAVE THE RIGHT OF REFUSAL IF WE FEEL THAT WE CANNOT GUARANTEE ADEQUATE SAFETY WITH ALLERGENS.

