

BOLTON ST PANTRY

ALL DAY MENU

HOUSE GRANOLA w yoghurt, berry coulis, fresh fruit & coconut (v)	15
ACAI BOWL acai, banana and berry base with coconut, granola and seasonal fruit (VG)	15
EGGS ON SOURDOUGH eggs 3 ways (add sides to build your breakfast) (gfo)	11
TEFF PANCAKES w berry coulis, banana, fresh berries, maple & whipped coconut (VG & gf)	19
HALOUMI & SMASHED AVO w poached eggs, dukkah, balsamic & lemon on SD (gfo)	21
EGGS BENNY your choice of bacon / salmon / ham w hollandaise on sourdough (gfo)	17
CHORIZO on sourdough w verde chats, eggs, bacon, red onion & peri peri hollandaise (gfo)	23
ZUCCHINI & CORN TEFF FRITTERS w roquette & pickled onion salad, avocado & smoked salmon w balsamic dressing (v & gf)	23
SMOKED SALMON w cream cheese, capers and Spanish onion on toasted sourdough (gfo)	21
ROQUETTE PANZANELLA SALAD Heirloom tomato, basil, cucumber, spanish onion, roquette, sweet corn & sourdough crouton in extra virgin olive oil (VG)	15
PRAWN & MANGO SALAD Marinated prawns w fresh mint, wombok, shallot, chilli, mango, fried shallots, maple mango dressing & lime (gf)	19

SIDES

double smoked bacon / chorizo / ham / salmon / chicken	5
smashed avo / haloumi / mushrooms / greens / tomato / potato / poached eggs	4
hollandaise / house relish	2

VG = Vegan / v = Vegetarian / gf = Gluten Free / gfo = Gluten Free Option

**We kindly ask for no alterations.
*15% surcharge on all public holidays**

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TOAST & BURGERS

SOURDOUGH toasted with your choice of spreads (gfo)	8
RAISIN & SOUR CHERRY TOAST served with butter	8
HOUSE BANANA BREAD served with butter and fresh fruit	8
AVO TOAST w za'atar, pickled onion & lemon on sourdough (VG & gfo)	12
HAM TOASTIE smoked leg ham, cheese, tomato & house relish on sourdough (gfo)	12
CHICKEN TOASTIE poached chicken, avocado, cheese & sweet chilli sauce on sourdough (gfo)	12
MUSHROOM TOASTIE w basil pesto, swiss cheese & spinach on sourdough (v & gfo)	12
BAE ROLL smoked bacon, fried egg, house relish and aioli on a milk bun	13
CHICKEN BURGER herb marinated w sriracha kale slaw & cheese on a milk bun	15
HALOUMI BURGER on a toasted milk bun w hummus, lettuce, tomato & house relish (v)	15
STEAK SANDWICH w bacon, caramelised onion, lettuce, aioli & BBQ sauce on panini	19

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Coffee & Tea

WHITE Flat white / latte / cappuccino / piccolo / macchiato	4.2 / 5
BLACK espresso / long black - served on 'espresso of the day'	4.2 / 5
BATCH BREW	4.2 / 5
HOT CHOCOLATE	4.2 / 5
CHAI LATTE	4.2 / 5
MOCHA	4.5/5.3
TEA COLLECTIVE LOOSE LEAF English breakfast / earl grey / jasmine green / Ginger Lemongrass / Chamomile / Chai	5
Oat / Almond / Soy / Extra shot / Decaf	0.5

Cold

ICED LATTE / LONG BLACK / CHOC / CHAI	4 / 5
COLD BREW	6
ORANGE JUICE / APPLE JUICE	5
SHAKES triple choc / salted caramel / vanilla / strawberry	8
SMOOTHIES wild berry / green / banana & date / (add vanilla whey protein \$2)	9
SOFT DRINKS coke / lemonade / lemon lime bitters / ginger beer	4
KOMBUCHA raspberry lemon	5
STILL WATER / SPARKLING WATER	3 / 4.5

Alcohol

CRAFT BEER — Moon Dog Pale Ale / Moon Dog Lager	8.5
CIDER — Somersby sparkling apple	8.5
SPARKLING WINE — Yarra burn premium cuvee brut	9 / 35
WHITE WINE — Pepper Tree 2018 Chardonnay	9 / 35
RED WINE — Taylors Jaraman Shiraz (2009) Clare Valley/ McClaren Vale	10 / 39