

◆◆ BREAKFAST ◆◆

Toast by Noisette [V/G]

Artisan sourdough, multigrain or gluten free w butter & choice of one condiment (Nuttelex available [VE])

\$7.9

Free range eggs

Fried, poached or scrambled on artisan sourdough, multigrain or gluten free bread

\$10.9

+ Truffle oil \$1.5

Macadamia & Cranberry Muesli [V/G]

With honey yoghurt, shredded apple, saffron poached pear & seasonal fruits

\$13.9

Acai Bowl [V/VE/G]

With seasonal fruit, muesli, mixed nuts & seeds

\$15.9

+ Peanut butter \$2.0

Tapioca Pudding [V]

Cooked with coconut cream, fresh autumn fruit salsa and crumble

\$14.9

Ricotta Hot Cake [V]

With fig, dragon fruit, fresh autumn fruit salsa, fresh ricotta, lemon maple butter syrup, cinnamon mascarpone cheese & macadamia Nutella wontons

\$21.9

Zucchini Corn Fritters [V]

With roasted beetroot puree, avocado salsa, poached eggs & dukkah

\$19.9

Billy Bargo Breakfast

Avocado, Persian feta, bacon, tomato & rocket tossed with pesto served with poached eggs on pumpkin bread

\$19.9

Shakshuka Tunisian Baked Eggs [V]

With baby eggplant, red capsicum, zucchini, onion, red kidney beans, coriander & sour cream w herb bread

\$20.9

+ Iberico chorizo \$5.0

Eggs Bene-Duck

Poached eggs, Peking duck, Peking hollandaise sauce, black sesame seeds with witlof & snow pea tendrils on toasted roti bread

\$20.9

Abbey Hot Plate [V]

Fried, poached or scrambled eggs with Boston beans, thyme flat mushrooms, slow-roasted herb Roma tomato, potato rosti, spinach & grilled haloumi with artisan sourdough

\$20.9

+ Bacon \$4.0

+ Iberico chorizo \$5.0

◆◆ LUNCH ◆◆

Roasted Eggplant [V/VE/G]

With garlic & sweet paprika, pea puree, grilled sweet corn, marinated feta, roasted vegetables & parsnip crisps

\$17.9

+ Tofu \$4.0

+ Marinated chicken thighs \$5.0

Vietnamese Chicken Noodle Bowl

Marinated chicken thigh fillets with vermicelli noodles, cucumber, Vietnamese mint, coriander, mixed lettuce, alfalfa sprouts, Asian slaw, peanuts & Nuoc Cham sauce

\$20.9

Marinated Lamb Back Strap Tacos

With lettuce, red cabbage slaw, mayonnaise & Mojo Latino sauce

\$20.9

Angel Hair Pasta

With pipis, Tasmanian king prawns, calamari, chilli, heirloom tomato, confit garlic, Napoli sugo & parmesan tossed rocket

\$22.9

Wagyu Beef Burger

With pickled gherkins, tomato, tasty cheese, mayonnaise & Dear Abbey special sauce on a beetroot brioche bun with beer battered lemon pepper chips

\$18.9

Japanese Seared Yellow-Fin Tuna [G]

With pickled beetroot, radish, wasabi sesame seeds, wasabi mayo, garlic and ginger soy, watermelon sangria, watercress & sesame sashimi dressing

\$22.9

Roasted Chickpea SuperFood Salad [V/VE/G]

With avocado, roasted beets, quinoa, kale, pomegranate arils, pistachios, micro greens and Dijon honey mustard dressing

\$18.9

+ Tofu \$4.0

+ Marinated chicken thighs \$5.0

Crispy Pork Belly [G]

With miso carrot puree, stir-fried autumn vegetables & honey soy glaze

\$22.9

Fish of the Day

Please see our specials

◆◆ FOR THE KIDS ◆◆

Abbey Chicken Nuggets and Chips \$7.5

Ricotta hot cakes with maple & ice-cream \$7.5

Fried egg & bacon muffin \$6.9

◆◆ SIDES ◆◆

Chefs Garden salad [V/VE/G] \$6.5

Fat Chips \$7.5

◆◆ EXTRAS ◆◆

Nutella
\$3.0

Bacon / Roma Tomato / Sautéed Spinach / Grilled Haloumi / Thyme Flat Mushroom / Potato Rosti / Peking Hollandaise Sauce / Persian Feta / Boston Beans / Tofu / Roti Bread
\$4.0

Avocado / Smoked Salmon / Iberico Chorizo / Duck / Marinated Chicken Thighs
\$5.0

◆◆ COFFEE ◆◆

— COFFEE BY ROASTING WAREHOUSE —

| | |
|-----------------------------|--------------|
| Black | \$3.5 |
| White | \$3.7 |
| Bonsoy / Almond milk | +.50c |

— BLENDS —

El Presidente — medium strength coffee with caramel, chocolate, toffee flavours & citrus finish when black

Evolve — dark chocolate & aniseed aroma with honeycomb, berries & chocolate flavour

Ask staff about our rotating
Single Origin **+.50c**

— SPECIALTY COFFEE —

| | |
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| Batch Brew | \$5.0 |
| Cold Drip | \$4.5 |
| Macchinetta Italian stove top coffee | |
| 2 cup | \$5.5 |
| 4 cup | \$9.5 |
| 6 cup | \$12.5 |

◆◆ ALTERNATIVE LATTES ◆◆

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| Golden Latte Turmeric, ginger, cinnamon, black pepper, coconut oil, honey + soy milk | \$5.0 |
| Japanese Matcha Latte | \$5.0 |
| Beetroot Latte | \$5.0 |
| Minty Cacao | \$5.0 |
| Chai Latte/Dirty Chai | \$3.7 |

◆◆ SOMETHING ELSE ◆◆

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|---|---------------|
| Baileys Ice Coffee Fresh espresso and a shot of Baileys over vanilla bean ice cream | \$10.9 |
| Iced Coffee | \$4.9 |
| Iced Chocolate | \$4.9 |
| Milk Shakes | \$4.5 |
| Affogatto | \$4.5 |
| Hot Chocolate | \$3.7 |
| Babychino | \$1.2 |

◆◆ TEA ◆◆

— TEA BY TEADROP —

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|--------------------------|--------------|
| All teas | \$3.7 |
| English Breakfast | |
| Earl Grey | |
| Green Tea | |
| Lemongrass Ginger | |
| Peppermint | |
| Chamomile | |
| Malabar Chai | |

◆◆ COLD ◆◆

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|------------------------------------|------------------------|
| Coke | \$4.0 |
| Coke Zero | \$4.0 |
| Sprite | \$4.0 |
| Lemon Lime & Bitters | \$4.0 |
| Chinotto | \$4.0 |
| Limonata | \$4.0 |
| Aranciata Rossa | \$4.0 |
| Sanpellegrino Mineral Water | S \$4.0 L \$5.0 |

◆ SMOOTHIES & FRESH JUICES ◆

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|--|--------------|
| Orange or Apple | \$7.0 |
| Green Machine Apple, spinach, ginger, chia seeds, lemon, mint and ice | \$8.9 |
| Summer Smoothie [G] Mango, vanilla bean ice cream, white chocolate, coconut & freeze dried raspberries | \$8.9 |
| Cookie Cutter Oreo, white chocolate and ice cream | \$8.9 |

◆◆ BEER & CIDER ◆◆

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| Prickly Moses Otway Light | \$8.0 |
| The Coburg Brewing Co. Pentridge Pale Ale | \$9.0 |
| The Coburg Brewing Co. Coburg Lager | \$9.0 |
| Stone & Wood Handcrafted Pacific Lager | \$9.0 |
| Orchard Thieves Crisp Apple Cider | \$9.0 |

◆◆ WINE ◆◆

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| Vigna Bottin Rosato G \$9.0 B \$39.0 |
| Green Acres 2015 Sauvignon Blanc G \$8.0 B \$29.0 |
| Arlewood 2014 Cabernet Merlot G \$8.5 B \$32.0 |
| The Prince 2013 Chardonnay G \$8.0 B \$29.0 |
| 2015 Pinot Noir G \$8.5 B \$32.0 |
| Shiraz G \$9.0 B \$39.0 |
| Little Vespa 2015 Moscato G \$8.0 B \$29.0 |
| 2015 Pinot Grigio G \$8.0 B \$29.0 |
| Salatin Veneto Prosecco D.O.C Trevisio Extra Dry G N/A B \$25.0 |