

SET IN THE GROUNDS OF PENTRIDGE PRISON, THE BOOT FACTORY CAFÉ IS STEEPED IN HISTORY. THE BUILDING DATES BACK TO THE 1850S, IT WAS ONCE PART OF THE COBURG PENITENTIARY WHERE WELL BEHAVED PRISONERS WORKED MAKING BOOTS AND UNIFORMS FOR THE PRISON GUARDS. THE CAFÉ IS FAMILY OWNED AND FAMOUS FOR ITS HANDMADE AND HOME LOVED FOOD. DISHES ARE TRANSFORMED BY TRAINED CHEFS USING ONLY THE BEST INGREDIENTS AND TIME HONOURED TRADITIONS.

the boot factory

ITEMS MAY CONTAIN NUT TRACES. PLEASE ASK US ABOUT ANY ALLERGIES. PLEASE BE CONSIDERATE ON WEEKENDS, WE DON'T OFFER ANY MENU ALTERNATIVES, THANKS. IN THE INTERESTS OF BEING OPEN, THERE IS A 10% SURCHARGE ON PUBLIC HOLIDAYS.

DF Dairy Free
GF Gluten-Free
V Vegan
VEG Vegetarian
VO Vegan Option

ALL DAY BREAKFAST

TOASTED SOURDOUGH, MULTIGRAIN OR GLUTEN FREE BREAD

With house made preserve, peanut butter, vegemite \$ 6.5
Add gluten free toast \$1.5

FIG & APRICOT FRUIT TOAST

With chargrilled stone fruit, salted caramel sauce and cinnamon whipped mascarpone \$ 15.5
Or housemade jam and butter \$ 9

PUFFED QUINOA, BUCKWHEAT & COCONUT GRANOLA

With walnuts, seasonal fruits, lychee, coconut labneh and a mango puree \$ 14.5 GF VEG

EGGS ON TOAST, POACHED, SCRAMBLED OR FRIED

Make it yours with our sides below \$ 10

RICOTTA APPLE CRUMBLE HOT CAKE

With cinnamon whipped mascarpone \$ 18 VEG

KOMBUCHA BAKED STONE FRUIT PORRIDGE

With a macadamia crumb and glazed cherries \$ 15 DF VEG V

CRUSHED AVOCADO, PRESERVED LEMON WHIPPED RICOTTA

With heirloom tomato, radish, toasted seed mix, soft herbs salad, chargrilled grain toast and a poached egg \$ 18 GF VEG VO

EGGS BENNY ON CAULIFLOWER & CARAMELIZED ONION HASH

With braised smoked ham hock, grainy mustard apple cider hollandaise and julienne apple \$ 17.5 GF

SAUTÉED BROCCOLINI & YELLOW BEANS WITH PAN FRIED CACIOCAVALLO

With pomegranate and citrus dressing, pistachio dukkah and poached eggs \$ 18.5 GF VEG VO

CHILLI SCRAMBLED EGGS

With house smoked bacon lardons, spring onions and parmesan cheese served on housemade southern style corn bread \$ 17

THE BIG BOOT BREAKFAST

Poached eggs on toast with BBQ glazed thin cut bacon, house smoked pork sausage, oven dried tomato, cauliflower and caramelized onion hash, braised mushrooms, avocado mousse and BBQ onion relish \$ 23

SIDES

Free range egg/extra toast/gluten free bread \$ 2.5
House made BBQ onion relish/hollandaise/garlic aioli \$ 2.5
Slow roasted tomato with mixed soft herbs DF GF V \$ 3.5
Cauliflower and caramelized onion hash with pepita basil pesto DF GF V \$ 4
Fresh avocado with sumac sea salt DF GF V \$ 4.5
Pan fried caciocavallo with fig and balsamic glaze GF VEG \$ 4.5

LUNCH

NOURISH BOWL

With roasted sweet potato, beetroot hummus, avocado and sumac, chargrilled broccolini, edamame beans, brown rice and quinoa, marinated tofu with a side of cashew and tahini dressing \$ 18
Add hickory hot smoked salmon \$5.5 DF GF VEG VO

WILD RICE & GRAIN SALAD WITH CRISPY SKIN POACHED CHICKEN

With spinach, currants, pomegranate, Danish feta, toasted almonds and honey sumac yoghurt \$ 18.5 GF

CAULIFLOWER, BLACK TURTLE BEAN FRITTERS

Stuffed with smoked Bocconcini on a carrot and ginger puree, topped with fennel radish greens \$ 18 GF VEG

CONFIT DUCK LEG

With gruyere savory waffles, chargrilled asparagus and a side of rosemary infused pure maple syrup \$ 23

SOUTHERN FRIED CHICKEN BURGER

With apple slaw, smoked cheddar, BBQ sauce, beer battered chips and chipotle aioli \$ 19.9

WAGYU BEEF BURGER

With short cut bacon, BBQ onion relish, house pickles, melted smoked cheddar cheese, beer battered chips and aioli \$ 20.5

Add an extra beef patty \$ 6

Add a fried egg \$ 2.5

Beer battered chips and garlic aioli \$ 8.5
Sweet potato fries with chipotle aioli GF \$ 9.5

KIDS MEALS

FOR UNDER 12 YEARS OLD

Kids egg on toast \$ 5
Ham hock cheese melt \$ 7
Chocolate pancakes with blueberries \$ 7
Chicken strips and chips \$ 7
Mini beef burger and chips \$ 8
Fresh orange or apple juice \$ 3
Babycino \$ 1.5
Little shakes \$ 4

Hickory hot smoked salmon DF GF \$ 5.5
Steamed kale with sesame seeds DF GF V \$ 3.5
House smoked chorizo sausage DF GF \$ 5.5
House smoked pork sausage DF GF \$ 5.5
Thick cut round eye bacon DF GF \$ 5
Braised mushrooms with pistachio dukkah DF GF V \$ 4

C O C K T A I L S

THE BOOTS SPRITZ Mix of Aperol, Prosecco and mint - the perfect refreshment	\$16
BLOODY MARY / VIRGIN MARY For those looking to cure a rough night! Try it with or without alcohol!	\$16/\$8
ESPRESSO MARTINI Equal parts of Kahlua, Vodka and a perfect shot of Toby's Estate Espresso	\$16
C'EST LA VIE Vodka, lychee, lime and ginger beer - a match made in heaven!	\$16
PENTRIDGE MOJITO A little twist on the classic! Muddled sugar, lime and strawberries mixed with rum and a touch of soda water to quench your thirst!	\$16

W I N E S

	Glass	Bottle
DAL ZOTTO 'PUCINO' PROSECCO (King Valley, VIC) Tantalizing hints of fresh cut pear and citrus blossom, fresh and crisp finish	\$9	\$40
MOJO MOSCATO (Langhorne Creek, SA) Vibrant honeysuckle and peach balanced by soft, refreshing acidity and a gentle spritz	\$9	\$40
FOSTER E ROCCO SANGIOVESE ROSE (Heathcote, VIC) Dry style with subtle red fruits, apple and herb notes		\$45
CROWDED HOUSE SAUVIGNON BLANC (Marlborough, NZ) Lovely citrus drive, with stone fruit and white currant on the palate and a long pure finish	\$9.5	\$40
NORFOLK RISE PINOT GRIGIO (Limestone Coast, SA) Flavours of fresh apples and pears, complimented by floral aromas and a bright minerality		\$40
STICKS CHARDONNAY (Yarra Valley, VIC) Cool climate style with flavours of grapefruit, white peach, citrus and oak spice	\$9.5	\$40
CROWDED HOUSE PINOT NOIR (Marlborough, NZ) Plush and soft palate, with French oak tannins and flavours of cherries and raspberries	\$9.5	\$40
CAKE WINES 'ARCHIBOTTLE' SHIRAZ (McLaren Vale, SA) Fresh raspberry, liquorice and black pepper with vibrant plum, velvet chocolate tannins		\$45
FB MALBEC (Mendoza, ARGENTINA) Full bodied style with juicy dark fruits with hints of cherry chocolate and fine tannins	\$10	\$45
SNAKE + HERRING 'DIRTY BOOTS' CABERNET SAUVIGNON (Margaret River, WA) Chocolate and blackberry notes with fleshy texture, long tannins and approachable cedar oak		\$40

B E E R S

LITTLE CREATURES ROGER \$7	4 PINES KOLSCH \$8.5
COBURG LAGER \$8	TWO BIRDS SUNSET \$9
3 RAVENS AMERICAN PALE ALE \$9.5	THE HILLS, PEAR CIDER \$8
PIRATE LIFE PALE ALE \$9.5	COLDSTREAM APPLE CIDER \$8

F R E S H L Y S Q U E E Z E D J U I C E S

MAKE YOUR OWN... \$8

Choose 3 from a combination of orange, apple, carrot, celery, beetroot, lemon, pear, ginger, mint, mixed berries & pineapple

Our Classics...

FRESHLY SQUEEZED ORANGE JUICE	\$7.5	GINGER HIT	\$8
		Orange, apple, ginger & mint	PEAR PERFECT
			Pear, apple, mint & berries

S M O O T H I E S

BREAKFAST SMOOTHIE

Banana, blueberries, spinach, oats, cinnamon, honey & milk

BERRY BANANA

Banana, mixed berries, honey, chia seeds & milk

TROPICAL SMOOTHIE

Coconut water, freshly squeezed orange juice, strawberries, pineapple & mint

PEANUT BUTTER & JELLY

Strawberries, peanut butter, honey & milk

* Almond, soy or lactose free milk + 50c

\$8.0

S O M E T H I N G D I F F E R E N T

MINT BERRY CRUSH

Frozen berries, fresh mint, crushed ice & lemonade

APPLE MOCK-JITO

Apple juice, dry ginger ale, lime & fresh mint

\$7.5

T H I C K S H A K E S

100% NATURAL

NO ARTIFICIAL INGREDIENTS

\$7.5

RASPBERRY BURST	SALTED CARAMEL TWIST
CHOCOLATE HEAVEN	BUTTERSCOTCH DELIGHT
BANANA RAMA	BOUNTYLICIOUS

- TEAS by CHAMELLIA \$4.2 -

English breakfast, Earl grey, Jasmine pearl, Sencha green, Peppermint, Chamomile, Tulsi & Rose, Lemongrass & ginger, Chai tea

CHOCOLATE by MONSIEUR TRUFFE

72% Dark Hot Choc (vegan friendly) \$4.5
Kids Milk Hot Choc (contains dairy) \$4

OTHER HOT STUFF

Housemade Hot Toddy \$ 5.5
Lemon, honey, ginger, cloves and mint
Prana chai latte \$ 5
Matcha latte \$ 4.5
Turmeric golden latte \$ 4.5
Iced chocolate \$ 6

S O F T D R I N K S

Emma & Toms, organic juices	\$ 4.2
Coke, Coke no sugar, Sprite, Lift, Fanta	\$ 4
Kombucha	\$ 5.5
Chinotto	\$ 4
Aranciata Rossa	\$ 4
San Pellegrino mineral water (500ml)	\$ 5
Ginger beer	\$ 4

C O F F E E C O R N E R

Milk based coffee (house blend)	\$ 3.9
Black coffee (rotating single origin)	\$ 4
Batch brew (rotating single origin)	\$ 3.9
Iced coffee	\$ 6
Iced latte	\$3.9
Mocha	\$4.5
Organic decaf (swiss water process)	+ 50¢
Single origin, large, extra shot	+ 50¢
Bonsoy, almond, lactose free	+ 50¢
Housemade syrups	+ 50¢
Vanilla, Salted caramel, Butterscotch	