

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 GFCO Gluten-Free Option VO Vegan Option

## ALL DAY BREAKFAST

### TOAST & SPREADS

With house made preserve, peanut butter, vegemite  
 Sourdough or multigrain toast \$ 6.5  
 Fig and apricot fruit toast \$ 9  
 Gluten free toast \$ 7.5

### PUFFED QUINOA, BUCKWHEAT AND COCONUT GRANOLA GF VEG V

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

### CEREAL MILK PANNA COTTA

With peanut clusters, raspberry coulis, blueberry labneh and fresh seasonal fruit \$ 17

### CHOC-ACAI SMOOTHIE BOWL V

With avocado, banana and protein topped with toasted coconut, hemp seeds, cocoa nibs and fresh blueberries \$ 18

### 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

### RICOTTA, APPLE CRUMBLE HOT CAKE (PLEASE ALLOW 20 MINUTES) VEG

With cinnamon mascarpone house made ice-cream \$ 18

### CRUSHED AVOCADO, PRESERVED LEMON WHIPPED RICOTTA VEG GFCO VO

With heirloom tomato, radish, toasted seed mix, soft herbs salad with chargrilled grain toast and poached egg \$ 18.5

### EGGS BENNY ON CAULIFLOWER AND CARAMELIZED ONION HASH GF

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

### SAUTÉED BROCCOLINI, YELLOW BEANS AND CHARD SILVER BEET WITH PAN FRIED CACIOCAVALLO GF VEG VO

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

### CHILLI SCRAMBLE EGGS GFCO

With house smoked bacon lardons, spring onions, fresh mint and bacon crumb served on chargrilled pumpkin toast \$ 17.5

### SAUTÉED PORTOBELLO MUSHROOM VEG GFCO

With smoky eggplant hummus, goats cheese, kale pesto, poached egg served on pumpkin toast with walnut dukkah \$ 18

### EGGS ON TOAST, POACHED, SCRAMBLED OR FRIED

Make it yours with our sides below \$ 10

Free range egg/extra toast/gluten free bread \$ 2.5  
 BBQ onion relish/house hollandaise/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 DF GF VEG VO

With beetroot hummus, zucchini and carrot noodles, pickled cabbage, quinoa, marinated tofu with cashew and tahini dressing \$ 18  
 Add hickory hot smoked salmon \$ 6  
 Add poached chicken \$ 6

### WILD RICE & GRAIN SALAD WITH CRISPY SKIN POACHED CHICKEN GF

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

### CAULIFLOWER, BLACK TURTLE BEAN FALAFELS VEG GF

Stuffed with smoked bocconcini, beetroot hummus topped with fennel radish greens, tahini yoghurt and za'atar to finish \$ 18  
 Add a poached egg \$ 2.5

### SOFT SHELL CRAB BAO BUNS

With pickle red cabbage, fresh cucumber, wasabi mayo, coriander and okonomi sauce \$ 23.5

### 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 \$ 19.9  
 Add an extra beef patty \$ 6  
 Add a fried egg \$ 2.5

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

## 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  
 Kid breakie board (eggs, toast, avocado, bacon and peanut clusters with blueberry yoghurt) ..... \$ 14  
 Fresh orange or apple juice ..... \$ 3  
 Babyccino ..... \$ 1.5  
 Little shakes (choc, rasp, banana, salted caramel, butterscotch, blueberry) ..... \$ 4

## SIDES

Hickory hot smoked salmon DF GF \$ 6  
 Steamed kale with sesame seeds DF GF V \$ 3.5  
 House smoked chorizo sausage DF GF \$ 5.5  
 Rich River thick cut house smoked bacon DF GF \$ 6.5  
 Thin cut round eye bacon DF GF \$ 5.5  
 Braised mushrooms with pistachio dukkah GF \$ 4

## C O C K T A I L S

<b>THE BOOTS SPRITZ</b> Mix of Aperol, prosecco and mint - the perfect refreshment	\$16
<b>BLOODY MARY / VIRGIN MARY</b> For those looking to cure a rough night! Try it with or without alcohol!	\$16/\$8
<b>BREAKFAST MARTINI</b> Gin, cointreau, lemon, marmelade - start your day off right	\$16
<b>C'EST LA VIE</b> Vodka, lychee, lime and ginger beer - a match made in heaven!	\$16
<b>PENTRIDGE MOJITO</b> 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
<b>KICKIN' GRANNY</b> Fresh granny smith apple juice and Bulleit bourbon - kick those hips into gear!	\$12

## W I N E S

	Glass	Bottle
<b>DAL ZOTTO 'PUCINO' PROSECCO (King Valley, VIC)</b> Tantalizing hints of fresh cut pear and citrus blossom, fresh and crisp finish	\$9	\$40
<b>MOJO MOSCATO (Langhorne Creek, SA)</b> Vibrant honeysuckle and peach balanced by soft, refreshing acidity and a gentle spritz	\$9	\$40
<b>FOSTER E ROCCO SANGIOVESE ROSE (Heathcote, VIC)</b> Dry style with subtle red fruits, apple and herb notes	\$9.5	\$45
<b>CROWDED HOUSE SAUVIGNON BLANC (Marlborough, NZ)</b> Lovely citrus drive, with stone fruit and white currant on the palate and a long pure finish	\$9.5	\$40
<b>NORFOLK RISE PINOT GRIGIO (Limestone Coast, SA)</b> Flavours of fresh apples and pears, complimented by floral aromas and a bright minerality		\$40
<b>STICKS CHARDONNAY (Yarra Valley, VIC)</b> Cool climate style with flavours of grapefruit, white peach, citrus and oak spice	\$9.5	\$40
<b>CROWDED HOUSE PINOT NOIR (Marlborough, NZ)</b> Plush and soft palate, with French oak tannins and flavours of cherries and raspberries	\$9.5	\$40
<b>CAKE WINES 'ARCHIBOTTLE' SHIRAZ (McLaren Vale, SA)</b> Fresh raspberry, liquorice and black pepper with vibrant plum, velvet chocolate tannins		\$45
<b>FB MALBEC (Mendoza, ARGENTINA)</b> Full bodied style with juicy dark fruits with hints of cherry chocolate and fine tannins	\$10	\$45
<b>SNAKE + HERRING 'DIRTY BOOTS' CABERNET SAUVIGNON (Margaret River, WA)</b> 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
HAWKERS PALE ALE .....	\$8	COLDSTREAM APPLE CIDER .....	\$8
HAWKERS PILSNER .....	\$8	JAMES BOAGS LIGHT .....	\$7
HAWKERS XPA .....	\$8.5		

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

### MAKE YOUR OWN... \$8.5

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

#### Our Classics...

FRESHLY SQUEEZED ORANGE JUICE	\$8	GINGER HIT	\$8.5	PEAR PERFECT	\$8.5
		Orange, apple, ginger & mint		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 milk, passionfruit, pineapple & mango

#### MAD ABOUT NUTS

Peanut butter, Nutella, ice cream & milk

\* Almond, soy or lactose free milk + 50c

\$8.5

### 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

#### MEXICAN LEMONADE

Coconut water, lemon, agave, spirulina & apple cider vinegar

#### WATERMELON BREEZE

Watermelon, apple, lemon & mint

#### PINELIME FROSTY

Pineapple, lime, ginger, mint & ginger beer

\$8.5

## 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	BLUEBERRY

#### - 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 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
<i>Radical, karmarama, cloudy apple, green power</i>	
Coke, Coke no sugar, Sprite, Lift, Fanta	\$ 4
Remedy Kombucha	\$ 5.5
<i>Ginger berry, raspberry lemonade, cherry plum</i>	
Chinotto	\$ 4
Aranciata Rossa	\$ 4
San Pellegrino mineral water (500ml)	\$ 5
Ginger beer	\$ 4
Soda Water	\$ 4

### COFFEE BY TOBYS ESTATE

Milk based coffee (house blend)	\$ 3.9
Black coffee (rotating single origin)	\$ 4
Batch brew (rotating single origin)	\$ 3.9
Cold brew	\$ 5
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	