

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 AT WEEKENDS, WE DON'T OFFER ANY MENU ALTERNATIVES, THANKS.  
IN THE INTERESTS OF BEING OPEN, THERE IS A 10% SURCHARGE ACROSS PUBLIC HOLIDAYS.

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

### FIG & APRICOT FRUIT TOAST

With whipped mascarpone cinnamon and pecan

### PUFFED QUINOA AND COCONUT FLAKES GRANOLA

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

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

Make it yours with our sides below

### RICOTTA HOT CAKE

With Chargrilled Pineapple compote, house made coconut ice-cream

### ACAI CHIA SEED BOWL

Served with seasonal tropical fruits, puffed quinoa and coconut granola

### CRUSHED AVOCADO, PRESERVED LEMON WHIPPED RICOTTA

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

### EGGS BENNY ON CAULIFLOWER AND CARAMELIZED ONIONS HASH

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

### SAUTÉED BROCCOLINI AND YELLOW BEANS WITH PAN FRIED CACIOCAVALLO

With pomegranate and citrus dressing, pistachio dukkah and poached eggs

### SAUTÉED WILD MUSHROOMS WITH TRUFFLE INFUSED BUTTER

Served on toasted brioche, shaved ricotta salata

Add free range poached egg \$ 2

### THE BIG BOOT BREAKFAST

Eggs on toast with thick cut bacon, pork chipolatas, oven dried tomato, cauliflower and caramelized onions hash, braised mushrooms, avocado mousse and bbq onion relish

## SIDES

Free range Egg/extra toast/gluten free bread	\$ 2.5
House made BBQ onion relish/grainy mustard apple cider hollandaise/garlic aioli	\$ 2.5
Roasted tomato/steamed sesame kale/cauliflower and caramelized onions hash/ braised mushrooms/marinated Danish feta	\$ 3.5
Grilled chorizo/crushed avocado/thick cut "Kaiser Fleisch" bacon/pan fried caciocavallo	\$ 4.5
Hickory hot smoked salmon	\$ 5.5

\$ 6.5

\$ 8.5

\$ 14.5

\$ 10

\$ 18

\$15

\$18

\$17.5

\$18

\$16.5

\$ 22

## LUNCH

FROM 11AM

### KALE AND RAW BROCCOLINI SALAD

With chargrilled corn, black turtle beans, puffed wild rice, goji berries, fresh avocado, spicy grainy mustard dressing

Add a poached egg \$2

Add hot smoked trout \$5.5

### WILD RICE AND GRAIN SALAD WITH POACHED CHICKEN

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

### GRILLED BARRAMUNDI

Miso glaze chili and ginger Asian vegetables and fried shallots

### PORTOBELLO MUSHROOM BURGER

With sweet potato cashew pesto, crushed avocado, bitter greens, slice tomato, tahini yoghurt and sweet potato fries

### SOUTHERN FRIED CHICKEN BURGER

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

### WAGYU BEEF BURGER

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

Add an extra beef patty \$ 6

Add a fried egg \$ 2

Beer battered chips with garlic aioli \$ 8.5

Sweet potato fries with chipotle aioli \$ 9.5

## KIDS MEALS

FOR UNDER 12 YEARS OLD

Kids egg on toast	\$ 5
Ham hock cheese melts	\$ 7
Crumpet with nutella	\$ 7
Chicken and chips	\$ 7
Mini beef burger and chips	\$ 8

## DRINKS

Fresh orange or apple juice	\$3
Babycino	\$1.5
Little shakes	\$4

## C O C K T A I L S

- THE BOOTS SPRITZ** \$16  
 Mix of Aperol, Prosecco and mint - the perfect refreshment for those hot summer days.
- BLOODY MARY / VIRGIN MARY** \$16/\$9  
 For those looking to cure a rough night! Try it with or without alcohol.
- ESPRESSO MARTINI** \$16  
 Equal parts of Kahlua, Vodka and a perfect shot of Toby's Estate Espresso.
- PROSECCO MIMOSA** \$16  
 Brunch & Mimosas - a match made in heaven!
- PENTRIDGE MOJITO** \$16  
 A little twist on the classic! Muddled sugar, lime and strawberries mixed with rum and a touch of soda water to quench your thirst!

## 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.	\$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
COLDSTREAM APPLE.....	\$8		

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

### Our Classics...

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

### MAKE YOUR OWN... \$8

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

## S M O O T H I E S

### BREAKFAST SMOOTHIE

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

### BERRY BANANA

Banana, mixed berries, honey, chia seeds & milk

### TROPICAL SMOOTHIE

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

\* 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

### RECHARGE

Ginger beer, fresh lemon, chia seeds & fresh mint

\$7.5

## S O F T D R I N K S

Emma & Toms, Organic Juices .....	\$4.2
Coke, Zero, Sprite, Lift .....	\$3.8

Kombucha .....	\$5.5
Chinotto .....	\$4
San Pellegrino Mineral Water (500ml).....	\$5
Aranciata Rossa .....	\$4
Ginger Beer .....	\$4

## O T H E R H O T S T U F F

- TEAS \$4 -

*English breakfast, earl grey, French earl grey, Sencha green, peppermint, chamomile, lemongrass & ginger, chai tea, pomegranate*

Prana chai latte .....	\$5
Matcha Latte .....	\$4.5
Tumeric Golden Latte .....	\$4.5
Hot chocolate (Vegan friendly) .....	\$4
Iced chocolate .....	\$5.5

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

Regular coffee .....	\$3.8
Mocha .....	\$4
Iced latte .....	\$3.8
Extra shot .....	+50c
Large .....	+50c
Soy, almond, lactose free milk.....	+50c
House blend cold brew.....	\$5
Iced coffee .....	\$6
Decaf .....	+50c