

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 NOTE DURING BUSY PERIODS WE DO NOT OFFER MENU ALTERNATIVES OR SPLIT BILLS.
IN THE INTERESTS OF BEING OPEN, THERE IS A 12% SURCHARGE ON PUBLIC HOLIDAYS.

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

ALL DAY BREAKFAST

TOAST & SPREADS

With house made jam, peanut butter, vegemite or honey
Sourdough or multigrain \$ 7
Gluten free \$ 8

FIG & APRICOT FRUIT TOAST

With whipped vanilla cinnamon marscarpone, or butter and jam \$ 9

PUFFED QUINOA & BUCKWHEAT GRANOLA

With toasted walnuts, raspberry coulis, seasonal fruits, maple baked pear, and lactose free labneh \$ 15.5

QUINOA PORRIDGE WITH ALMOND MILK

With torched caramelised banana, almond butter, goji berries, puffed brown rice, chia seeds, and honey toasted almonds \$ 16

RICOTTA APPLE CRUMBLE HOT CAKE

With whipped vanilla cinnamon marscarpone and raspberry dust \$ 19

CRUSHED MINT PEAS & AVOCADO ON CHARRED MULTIGRAIN

With squacquerone cheese, heirloom tomatoes, toasted seed mix, soft herb salad, vegemite wafer and a poached egg \$ 19

EGGS BENNY ON CAULIFLOWER & CARAMELIZED ONION HASH

With chipotle tomato sauce, braised smoked ham hock, grainy mustard apple cider hollandaise and julienne apple \$18.5

SAUTÉED BROCCOLINI, YELLOW BEANS & CHARD SILVER BEET WITH PAN FRIED CACIOCAVALLO

With pomegranate & citrus dressing, pistachio dukkah and a poached egg \$19

CONFIT DUCK LEG CHILLI SCRAMBLE

With Thai basil, Vietnamese mint, spring onions and fried shallots served on a Japanese pancake with okonomi sauce \$20

SAUTÉED WILD MUSHROOM MEDLEY

With smoky eggplant hummus, goats cheese, kale pesto, crispy enoki mushrooms, served with pumpkin toast, walnut dukkah and a poached egg \$19

THE BIG BOOT BREAKFAST

Poached eggs on toast with BBQ glazed thin cut bacon, house smoked sausage, blitzed cherry tomatoes, cauliflower & caramelized onion hash, braised mushrooms, sesame crusted avocado and Chef's special item \$24

FREE RANGE EGGS ON TOAST, POACHED, SCRAMBLED OR FRIED

Make it yours with our sides below \$ 11

Blitzed cherry tomatoes	DF GF VEG V	\$ 4
Cauliflower & caramelized onion hash with pepita basil pesto	GF VEG V	\$ 4.5
Braised mushrooms with pistachio dukkah	GF VEG	\$ 4.5
Sesame crusted avocado	DF GF VEG V	\$ 5
Rich River Thick cut house smoked bacon	DF GF	\$ 6.5
Thin cut round eye bacon	DF GF	\$ 5.5

LUNCH

NOURISH BOWL

With beetroot hummus, pickled cabbage, edamame beans, sesame crusted avocado, roasted root vegetables, mixed brown rice & quinoa, marinated tofu with cashew & tahini dressing \$18.5
Add hot smoked salmon \$6.5
Add chicken \$6.5
Add a poached egg \$2.5

CAULIFLOWER & BLACK BEAN FALAFELS

Stuffed with house smoked bocconcini on beetroot hummus, topped with fennel radish greens, tahini yoghurt and za'atar to finish \$18

SLOW BRAISED LAMB

On carrot ketchup with kale, broccolini, chargrilled corn, black turtle beans, feta and pomegranate \$ 22.5

WILD RICE & GRAIN SALAD WITH CRISPY SKIN POACHED CHICKEN

With watercress, currants, pomegranate, Danish feta, toasted almonds and honey sumac yoghurt \$ 20

SOUTHERN FRIED CHICKEN BURGER

With apple slaw, melted King Island smoked cheddar and BBQ sauce, served with beer battered chips, pickled vegetables and chipotle aioli \$ 20.5

WAGYU BEEF BURGER

With short cut bacon, BBQ onion relish, house pickles, melted King Island smoked cheddar served with beer battered chips, pickled vegetables and chipotle aioli \$ 21.5
Add an extra beef patty \$ 6.5
Add a fried egg \$ 2.5

Beer battered chips with aioli \$ 9
Sweet potato fries with chipotle aioli GF \$ 9

KIDS MEALS

FOR UNDER 12 YEARS OLD

Kids egg on toast	\$ 6
Ham hock and cheese open melt	\$ 7.5
Buttermilk pancake stack with fresh berries and maple syrup	\$ 9
House crumbed chicken and chips	\$ 9
American cheeseburger and chips	\$ 9.5
Kids breakie board (one egg, toast, thin bacon, avocado and seasonal fruits)	\$ 14
Fresh orange or apple juice	\$ 4
Babyccino	\$ 2
Little shakes (chocolate, raspberry, banana, salted caramel or blueberry)	\$ 4

SIDES

House smoked sausage	DF GF	\$ 6
Pan fried caciocavallo with fig and balsamic glaze	GF VEG	\$ 5
House hot smoked salmon	DF GF	\$ 6.5
Steamed kale with sesame seeds	DF GF VEG V	\$ 4
Extra gluten free toast	GF	\$ 3
Free range egg, extra toast, BBQ onion relish, hollandaise, garlic aioli		\$ 2.5

C O C K T A I L S

MULLED WINE A warm, boozy mix of cinnamon, nutmeg, cloves, bay leaf and orange - the perfect way to warm the heart	\$10
ESPRESSO MARTINI Finlandia vodka, espresso and Kahlua - magic made to order!	\$16
BREAKFAST MARTINI Gin, cointreau, lemon, marmalade - start your day off right	\$16
BLOODY MARY For those looking to cure a rough night! - Mary! Mary! Mary!	\$16
KICKIN' GRANNY Fresh granny smith apple juice and Bulleit bourbon - kick those hips into gear!	\$12
THE BOOTS SPRITZ Mix of Aperol, sparkling wine and mint - the perfect refreshment	\$16

W I N E S

	Glass	Bottle
MR MICK 'GELA' CUVÉE BRUT SPARKLING NV (Clare Valley, SA) Fresh apple and citrus aromas with savoury yeast complexity, notes of strawberries and cream and a delicate bead	\$9	\$40
JACK RABBIT FRIZZANTE 375ML (Bellarine, VIC) Semi sparkling, semi sweet, subtle rose petal bouquet, crisp apple and citrus notes throughout		\$25
EDEN VALLEY SPRINGTON RIESLING (Eden Valley, SA) Broad palate with lime and lemon over guava, displays beautiful length and finishes like a tropical sorbet	\$9.5	\$45
LITTLE GOAT CREEK PINOT GRIS (Marlborough, NZ) BioGro Organic certified. Fresh and drinkable with notes of pear and citrus	\$9.5	\$45
BOUCHARD AINÉ & FILS ROSÉ (Burgundy, FRANCE) A beautiful clear rosé with purplish tints. Fruity with hints of gooseberry and citrus fruits	\$9	\$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, and velvet chocolate tannins	\$10	\$45

B E E R S

JAMES BOAGS LIGHT \$7	HAWKERS PALE ALE \$8
LITTLE CREATURES ROGER \$7	HAWKERS PILSNER \$8
COBURG LAGER \$8	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... \$8.5

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

Our Classics...

FRESHLY SQUEEZED ORANGE JUICE \$8	GINGER HIT \$8.5 Orange, apple & ginger	FRUITS & ROOTS \$8.5 Apple, carrot, beetroot, lemon & ginger
-----------------------------------	--	---

S M O O T H I E S

* Almond, soy or lactose free milk + 50c

\$9

BREAKFAST SMOOTHIE
Banana, blueberries, oats, cinnamon, honey & milk

BERRY BANANA
Banana, mixed berries, honey, chia seeds & milk

TROPICAL SMOOTHIE
Coconut milk, passionfruit, pineapple & mango

PEANUT BUTTER & JELLY
Peanut butter, blueberries, blueberry jam & milk

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

\$9

MINT BERRY CRUSH
Frozen berries, fresh mint, crushed ice & lemonade

GREEN CLEANSER
Coconut water, pineapple, kiwi fruit, apple cider vinegar & spirulina

WATERMELON BREEZE
Watermelon, apple, lemon & mint

LAMINGTON SHAKE
Chocolate, raspberries, ice cream, & coconut milk

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	EXTREME ESPRESSO
BANANA RAMA	BANGIN' BLUEBERRY

- Teas by Chamellia \$4.5 -

English breakfast, earl grey, chamomile, Sencha green peppermint, tulsi & rose, lemongrass & ginger, chai tea

Chocolate by Monsieur Truffe

72% hot choc (vegan friendly)	\$5
37% hot choc (contains dairy)	\$5

Other Stuff

Housemade hot toddy	\$ 5.5
Lemon, honey, ginger, cloves and mint	
Prana chai latte	\$ 5.5
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
Radical, karmarama, cloudy apple, green power	
Coke, Coke no sugar, Sprite, Lift, Fanta	\$ 4
Remedy Kombucha	\$ 5.5
Ginger berry, raspberry lemonade, cherry plum	
Chinotto	\$ 4
Aranciata Rossa	\$ 4
San Pellegrino mineral water (500ml)	\$ 5
Ginger beer	\$ 4
Soda Water	\$ 4

C O F F E E B Y T O B Y S E S T A T E

Milk based coffee (house blend)	\$ 4
Black coffee (rotating single origin)	\$ 4
Batch brew (rotating single origin)	\$ 4
Cold brew	\$ 5
Iced coffee	\$ 6
Iced latte	\$ 4
Mocha	\$ 4.5
Organic decaf (swiss water process)	+ 50c
Single origin, large, extra shot	+ 50c
Bonsoy, almond, lactose free	+ 50c
Housemade syrups	+ 50c
Vanilla, salted caramel	