



# the boot factory

## ALL DAY MENU

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  
 11% SURCHARGE ON SATURDAYS AND 11% SURCHARGE ON SUNDAYS  
 18% SURCHARGE ON PUBLIC HOLIDAYS  
 ( SURCHARGE TO PAY PENALTY RATES WHICH GO DIRECTLY TO YOUR FRIENDLY STAFF )

### HOUSE MADE GRANOLA (GF) (V) \$19

With blueberry coyo, saffron poached pears, fresh berries, toasted coconut

### FRENCH TOAST (VEG) \$24

With passionfruit crème, whipped vanilla ricotta, diced strawberry and kiwi, broken meringue

### RICOTTA HOTCAKES (PLEASE ALLOW 15 MINS) (VEG) \$25.5

With poached apple, rhubarb jam, raspberry mascarpone, walnut cinnamon crumble and apple chips  
 Add icecream \$2.5

### FRITTERS (VEG) \$25

Sweetcorn and red pepper fritters, guacamole, Salsa Roja, herb and radish salad, and a poached egg  
 Add grilled streaky bacon \$7

### CRUSHED MINT PEAS & AVOCADO (VO) (VEG) (GFO) (DFO) \$25.5

On multigrain with chia seed cracker, cherry tomatoes, beetroot puree, herbs, whipped goat's cheese, sprouts and a poached egg  
 Add cold smoked salmon \$8

### CHILLI SCRAMBLE (GFO) (VEGO) \$26.5

With coconut chilli sambal, XO bacon, grilled roti, fried shallots, toasted coconut and an Asian herb, beanshoot and apple salad  
 VEGO: braised mushrooms replace XO Bacon

### EGGS BENNY (GF) (VEGO) \$26

On cauliflower and caramelised onion potato hash with smoked ham hock, crisp green apple julienne, apple cider hollandaise and smoky ketchup  
 VEGO: mushroom to replace smoked ham hock

### EGGS YOUR WAY (VEG) (GFO) (DFO) \$16

Two free range eggs on buttered sourdough toast. Make it yours with a selection of sides below

### THE BOOT BREAKFAST (VEGO) (GFO) (DFO) \$29

With two poached eggs on buttered sourdough toast, maple glazed Kaiser bacon, house smoked chorizo, hash, blistered cherry tomatoes, relish and braised mushroom with hazelnut dukkah  
 (Vego: Replace Kaiser bacon and chorizo with avocado and halloumi bites)

### SAUTÉED MUSHROOM MEDLEY (VEG) (DFO) (GFO) (VO) \$26.5

With Swiss browns and shimeji, grilled King oyster mushroom, chargrilled soft pita, roast garlic hummus, salsa verde, crisp kale and a poached egg  
 Add whipped goat's cheese \$5.5  
 Add streaky bacon \$7

### PAN FRIED GNOCCHI (VEG) \$26

With roasted red peppers, cherry tomato, olives, basil, pesto, stracciatella and dressed rocket  
 Add crisp pancetta \$4

### SESAME SEARED TUNA POKE (VEGO) (DF) (GF) \$28

With avocado, sushi rice, charred pineapple salsa, cucumber, seaweed salad, nori, pickled ginger, yuzu kosho mayo and furikake.  
 VEGO: edamame beans in place of tuna  
 Add a poached egg \$4  
 Add edamame beans \$4

### FISH TACOS (GF) \$26

Polenta dusted barramundi on soft corn taco tortillas with pickled red cabbage, charred corn salsa, fresh lime and Baja sauce

### FALAFEL SALAD (GF) (V) \$25.5

With harissa roasted carrot, chickpea, pomegranate, sunflower seeds, herbs, pickled radish, and a tahini sumac dressing  
 Add harissa pulled chicken \$6.5

### HALLOUMI BURGER & CHIPS (VEG) (GFO) \$26

With smoked eggplant, portobello mushroom, oak lettuce, guacamole and red pepper relish on a milk bun  
 Add short cut bacon \$6  
 Add a fried egg \$4

### SOUTHERN FRIED CHICKEN BURGER & CHIPS (GFO) \$26.5

Buttermilk marinated thigh fillet with BBQ and buffalo sauce, apple slaw, Swiss and aged cheddar on a milk bun  
 Add short cut bacon \$6  
 Add a fried egg \$4

### WAGYU BURGER & CHIPS (GFO) \$27

With short cut bacon, relish, house pickles, Swiss and aged cheddar, aioli and oak lettuce on a milk bun  
 Add a fried egg \$4  
 Add an extra patty \$6.5

## KIDS MEALS

FOR UNDER 12 YEARS OLD

### EGG ON TOAST (VEG) (GFO) (DFO) \$8

One egg on one piece of toast

### POPCORN CHICKEN \$12.5

Served with chips and tomato sauce

### BUTTERMILK PANCAKES \$12

With berries and maple syrup  
 Add ice cream \$2.5

### CHEESEBURGER \$13.5

Served on a brioche bun with chips and tomato sauce

### LITTLE SHAKES \$4.5

Chocolate, strawberry, salted caramel or vanilla

### KIDS HOT CHOCOLATE \$4

### BABY CHINNO \$2.5

## SIDES

FREE RANGE EGG	\$4
RELISH / HOLLANDAISE / AIOLI	\$2.5
COLD SMOKED SALMON	<span>(GF) (DF)</span> \$8
BLISTERED CHERRY TOMATOES	<span>(V) (GF)</span> \$4.5
BRAISED MUSHROOMS WITH HAZELNUT DUKKAH	<span>(V)</span> \$5.5
BRAISED SPINACH WITH SOY, SESAME AND GINGER	<span>(V) (GF)</span> \$5
CHIPOTLE BRAISED BLACK BEANS	<span>(V) (GF)</span> \$5
WHIPPED GOAT'S CHEESE	<span>(VEG) (GF)</span> \$5.5

GRILLED STREAKY BACON	<span>(GF)</span> \$7
AVOCADO AND SUMAC	<span>(V)</span> \$5
GUACAMOLE	<span>(V)</span> \$5
CAULIFLOWER & CARAMELISED ONION POTATO HASH	<span>(V)</span> \$5.5
HOUSE SMOKED CHORIZO	<span>(GF) (DF)</span> \$7.5
CRISPY HALLOUMI BITES	<span>(VEG) (GF)</span> \$5.5
MAPLE GLAZED KAISER BACON	<span>(GF) (DF)</span> \$7.5
PULLED HARISSA CHICKEN	<span>(GF)</span> \$6.5

## SHARING

GRAZING PLATTER – cured meats, cheeses, olives, hummus, house pickles, charred pita <span>(VEGO) (GFO)</span>	\$26
LOADED FRIES - topped with smoked beef brisket, melted cheese, smokey BBQ sauce, aioli and spring onion VEGO replace beef with chipotle braise black beans	\$17
BEER BATTERED CHIPS WITH AIOLI	\$10
SWEET POTATO FRIES WITH AIOLI	\$11
SOUTHERN FRIED POPCORN CHICKEN WITH BUFFALO AIOLI	\$13.5

## BARISTA BEVERAGES

<b>MILK BASED COFFEE</b> Our coffee proudly roasted by Toby's Estate	\$4.8/5.6
<b>BLACK COFFEE</b> Toby's Estate House blend	\$4.8/5.6
<b>BATCH BREW</b> Rotating single origin	\$6.5
<b>MOCHA</b>	\$5/5.6
<b>HOT CHOCOLATE</b> Vegan friendly chocolate by Mork 50% Junior Dark or 70% Original Dark	\$6
<b>TEAS (POT)</b> Boutique tea selection by Chamellia. English breakfast, Earl grey, Sencha green, Chamomile, Peppermint, Lemongrass & ginger, Chai.	\$5.6

## HOUSE SPECIALTIES

<b>PRANA CHAI POT (700ML)</b> 100% natural sticky chai brewed with your choice of milk Iced Chai Chilli Choc Chai	\$7 \$7 \$7
<b>TURMERIC LATTE OR MATCHA LATTE</b>	\$6/6.6
<b>HOT TODDY</b> House-made ginger tonic, clove, mint & honey Add rum or whiskey \$6.5	\$7.2
<b>MONT BLANC</b> Cold brew and orange vanilla syrup, topped with cream, nutmeg and orange zest	\$8
<b>VIETNAMESE COFFEE</b> Pourover with condensed milk Option to be hot or iced	\$9

## ICED DRINKS

<b>ICED LATTE</b>	\$4.8/5.6
<b>ICED MATCHA LATTE</b>	\$6
<b>ICED CHOCOLATE, ICED COFFEE OR ICED MOCHA</b> With ice cream	\$9
<b>COLD BREW</b> On rotating single origin	\$6.5
<b>MANGO ICED TEA</b> With green tea brew, honey, mango purée, lime and mint Add rum \$6.5	\$8.5

## EXTRAS

Alternative Milks: Soy, Almond, Oat, Coconut or Lactose Free	90¢
Extra shot, honey, salted caramel or vanilla syrup	80¢
Rotating single origin	60¢

## FRESHLY SQUEEZED JUICES

<b>ORANGE OR APPLE JUICE</b>	\$9
<b>FRUITS &amp; ROOTS</b> Apple, carrot, beetroot, lemon & ginger	\$11
<b>IMMUNITY BOOST</b> Orange, apple & ginger	\$11

## SHAKES

<b>MILKSHAKES</b> 100% natural. No artificial ingredients Chocolate, salted caramel, banana, strawberry or vanilla Make THICKSHAKE \$2 Add spirit \$6.5	\$9
---	-----

## SMOOTHIES

<b>BREAKFAST SMOOTHIE</b> Banana, blueberry, oats, cinnamon, honey & milk Add Peanut Butter \$2.5 Add Whey Protein \$3	\$12
<b>GREEN SMOOTHIE</b> Passionfruit, kale, banana, mango, almond & coconut milk Add Peanut Butter \$2.5 Add Whey Protein \$3	\$13
<b>TROPICAL SMOOTHIE</b> Pineapple, passionfruit, mango & coconut milk Add a dash of rum \$6.5	\$12

## COLD DRINKS

<b>MOUNT FRANKLIN SPRING WATER</b>	\$3.6
<b>MOUNT FRANKLIN LIGHTLY SPARKLING</b>	\$4.6
<b>SAN PELLEGRINO SPARKLING WATER 500ML</b>	\$7
<b>SOFT DRINKS</b> Coke, Coke No Sugar, Sprite, Fanta, Ginger Beer, Lemon Lime and Bitters	\$4.8
<b>NOAH'S JUICE</b> Apple, guava, blackcurrant, strawberry & blueberry Apple, peach, kiwi fruit, mango & lime Apple, watermelon & mint	\$6
<b>REMEDY KOMBUCHA</b> Yuzu lemon, peach or passionfruit	\$6.6

## COCKTAILS

<b>MIMOSA</b> Sparkling wine & house squeezed orange juice	\$12
<b>APEROL SPRITZ</b> Aperol, sparkling wine & soda	\$15
<b>ESPRESSO MARTINI</b> Toby's Espresso, vodka & Kalhua	\$18
<b>SPICY MARGERITA</b> Sweet watermelon, tangy lime, smooth tequila with spicy tajin	\$18
<b>BLOODY MARY</b> Vodka, spiced tomato juice, Worcestershire sauce, Tabasco & lime	\$16

## BEER & WINE

	GLASS	BOTTLE
<b>COBURG BREWING CO. LAGER</b> Coburg VIC		\$10
<b>HAWKERS PALE ALE</b> Reservoir VIC		\$11
<b>COLDSTREAM APPLE CIDER</b> Yarra Valley, VIC		\$10
<b>VARICHON &amp; CLERC SPARKLING BLANC DE BLANCS</b> Savoie, France Crisp & Toastie   Green Apple & Lemon	\$12	\$45
<b>LITTLE GOAT CREEK PINOT GRIS - ORGANIC</b> Marlborough, NZ Dry & Lean   Pear & Lime	\$12	\$45
<b>BOUCHARD AINE &amp; FILS ROSÉ</b> Languedoc, France Dry & Lifted   Strawberries & Cream	\$12	\$45
<b>OSCAR'S FOLLY PINOT NOIR</b> Yarra Valley, VIC Light-Bodied & Silky   Plum & Raspberries	\$12	\$45
<b>ST BRIOC SHIRAZ</b> McLaren Vale, SA Full-Bodied & Juicy   Pepper & Dark Chocolate	\$12	\$45