

DF

Dairy Free

GF

Gluten Free

VEG

Vegetarian

V

Vegan

DFO

Dairy Free Option

GFO

Gluten Free Option

VEGO

Vegetarian Option

VO

Vegan Option

WHEATGRAIN PORRIDGE	V	\$19
With chai poached pear, fresh raspberry and an almond gingerbread soil		
FRENCH TOAST	VEG	\$24
With Dulce de leche, banana, espresso creme, dark chocolate crumb and toasted hazelnuts		
RICOTTA HOTCAKES (PLEASE ALLOW 15 MINS)	VEG	\$25.5
On poached apple, rhubarb jam, rasperry mascarpone, walnut cinnamon crumble and apple chips		
Add icecream \$2.5		
COWBOY BEANS	VEG GFO GFO	\$26.8
Braised with tomato, red pepper and molasses, topped with coffee rubbed brisket, poached eggs, tomatillo salsa and cheesy cornbread		
VEGO: fried halloumi to replace brisket		
CRUSHED MINT PEAS & AVOCADO	VEG GFO GFO	\$25.5
On multigrain with chia seed cracker, cherry tomatoes, beetroot puree, herbs, whipped goat's cheese, hazelnut dukkah, beets and a poached egg		
Add cold smoked salmon \$8		
CHILLI SCRAMBLE	GFO VEG	\$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 VEG	\$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 GFO	\$15.8
Two free range eggs on buttered sourdough toast. Make it yours with a selection of sides below		

S I D E S		
FREE RANGE EGG		\$3.8
RELISH / HOLLANDAISE / AIOLI		\$2.5
COLD SMOKED SALMON	GF DF	\$8
BLISTERED CHERRY TOMATOES	V GF	\$4.5
BRAISED MUSHROOMS WITH HAZELNUT DUKKAH	V	\$5.5
BRAISED SPINACH WITH SOY, SESAME AND GINGER	V GF	\$5
BRAISED BEANS	V GF	\$5
WHIPPED GOAT'S CHEESE	VEG GF	\$5.5
GRILLED STREAKY BACON	GF	\$7
AVOCADO AND SUMAC	V	\$5
GUACAMOLE	V	\$5
CAULIFLOWER & CARAMELISED ONION POTATO HASH	V	\$5.5
HOUSE SMOKED CHORIZO	GF DF	\$6.5
CRISPY HALLOUMI BITES	VEG GF	\$5.5
MAPLE GLAZED KAISER BACON	GF DF	\$7.5
PULLED HARISSA CHICKEN	GF	\$6.5

B A R I S T A B E V E R A G E S	
MILK BASED COFFEE	\$4.7/5.5
Our coffee proudly roasted by Toby's Estate	
BLACK COFFEE	\$4.7/5.5
Toby's Estate House blend	
BATCH BREW	\$6.5
Rotating single origin	
MOCHA	\$5/5.6
HOT CHOCOLATE	\$6
Vegan friendly chocolate by Mork	
50% Junior Dark or 70% Original Dark	
TEAS (POT)	\$5.6
Boutique tea selection by Chamellia.	
English breakfast,Earl grey, Sencha green, Chamomile, Peppermint, Lemongrass & ginger, Chai.	

H O U S E S P E C I A L T I E S	
PRANA CHAI POT. (700ML)	\$7
100% natural sticky chai brewed with your choice of milk	
ICED PRANA CHAI	\$7
TURMERIC LATTE OR MATCHA LATTE	\$6/6.6
CHILLI CHOC CHAI	\$7
Prana chai, chocolate and cayenne pepper with your choice of milk	
HOT TODDY	\$7.2
House-made ginger tonic, clove, mint & honey	
Add rum or whiskey \$6.5	
MONT BLANC	\$8
Cold brew and orange vanilla syrup, topped with cream, nutmeg and orange zest	

I C E D D R I N K S	
ICED LATTE	\$4.7/5.5
ICED MATCHA LATTE	\$6
ICED CHOCOLATE, ICED COFFEE OR ICED MOCHA	\$9
With ice cream	
COLD BREW	\$6.5
On rotating single origin	

E X T R A S	
ALTERNATIVE MILKS	90c
Soy, Almond, Oat, Coconut or Lactose Free	
EXTRAS	80c
Extra shot, honey, salted caramel or vanilla syrup	
Rotating single origin	
	60c

the boot factory	
A L L D A Y M E N U	
THE BOOT BREAKFAST	VEG GFO GFO \$28.8
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: Halloumi bites and avocado, replace chorizo and Kaiser bacon)	
SAUTÉED MUSHROOM MEDLEY	VEG GFO GFO VO \$26.5
With Swiss browns and shimeji, grilled King oyster mushroom, chargrilled soft pita, baba ganoush, salsa verde, crisp kale and a poached egg	
Add whipped goat's cheese \$5.5	
Add streaky bacon \$7	
PAN FRIED POTATO GNOCCHI	\$27
With pork, tomato and fennel seed ragu, peas, basil, stracciatella and dressed rocket	
Add crisp pancetta \$4	
SESAME SEARED TUNA POKE	VEG GF GF \$27.8
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 \$3.8	
Add edamame beans \$4	
Add harissa pulled chicken \$6.5	
YELLOW LENTIL AND SPINACH DAHL	V VEG \$25
With roast cauliflower, tamarind, coconut yoghurt, crisp onion and curry leaf and grilled roti	
Add harissa pulled chicken \$6.5	
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	

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BRAISED SPINACH WITH SOY, SESAME AND GINGER	V GF	\$5
BRAISED BEANS	V GF	\$5
WHIPPED GOAT'S CHEESE	VEG GF	\$5.5
GRILLED STREAKY BACON	GF	\$7
AVOCADO AND SUMAC	V	\$5
GUACAMOLE	V	\$5
CAULIFLOWER & CARAMELISED ONION POTATO HASH	V	\$5.5
HOUSE SMOKED CHORIZO	GF DF	\$6.5
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F R E S H L Y S Q U E E Z E D J U I C E S	
ORANGE OR APPLE JUICE	\$9
FRUITS & ROOTS	\$11
Apple, carrot, beetroot, lemon & ginger	
IMMUNITY BOOST	\$11
Orange, apple & ginger	

S H A K E S	
MILKSHAKES	\$9
100% natural. No artificial ingredients	
Chocolate, salted caramel, banana, strawberry or vanilla	
Make THICKSHAKE \$2	
Add spirit \$6.5	

S M O O T H I E S	
BREAKFAST SMOOTHIE	\$12
Banana, blueberry, oats, cinnamon, honey & milk	
Add Peanut Butter \$2.5	
Add Whey Protein \$2.5	
GREEN SMOOTHIE	\$13
Avocado, kale, banana, mango, vanilla, almond & coconut milk	
Add Peanut Butter \$2.5	
Add Whey Protein \$2.5	
TROPICAL SMOOTHIE	\$12
Pineapple, passionfruit, mango & coconut milk	
Add a dash of rum \$6.5	

C O L D D R I N K S	
MOUNT FRANKLIN SPRING WATER	\$3.6
MOUNT FRANKLIN LIGHTLY SPARKLING	\$4.6
SAN PELLEGRINO SPARKLING WATER 500ML	\$7
SOFT DRINKS	\$4.8
Coke, Coke No Sugar, Sprite, Fanta, Ginger Beer, Lemon Lime and Bitters	
NOAH'S JUICE	\$6
Apple, guava, blackcurrant, strawberry & blueberry	
Apple, peach, kiwi fruit, mango & lime	
Apple, watermelon & mint	
REMEDY KOMBUCHA	\$6.6
Ginger lemon, raspberry lemonade, cherry plum, peach or passionfruit	

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

(TO PAY PENALTY RATES WHICH GO DIRECTLY TO YOUR FRIENDLY STAFF)

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 \$3.8	
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 \$3.8	
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 \$3.8	
Add an extra patty \$6.5	

K I D S M E A L S	
FOR UNDER 12 YEARS OLD	
EGG ON TOAST	VEG GFO GFO \$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

S H A R I N G	
BABA GHANOUSH WITH TOASTED PINENUTS, POMEGRANATE, ZAAATAR AND CHARRED PITA	\$12
SOUTHERN SPICED POPCORN CHICKEN WITH BUFFALO AIOLI	\$13.5
BEER BATTERED CHIPS WITH AIOLI	\$10
SWEET POTATO FRIES WITH AIOLI	\$11

C O C K T A I L S	
MIMOSA	\$12
Sparkling wine & house squeezed orange juice	
APEROL SPRITZ	\$15
Aperol, sparkling wine & soda	
ESPRESSO MARTINI	\$18
Toby's Espresso, vodka & Kalhua	
RASPBERRY SOUR	\$18
Whiskey shaken with muddled raspberries, lemon juice, honey and egg whites	
BLOODY MARY	\$16
Vodka, spiced tomato juice, Worcestershire sauce, Tabasco & lime	

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