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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
 10% SURCHARGE ON SATURDAYS AND SUNDAYS
 15% SURCHARGE ON PUBLIC HOLIDAYS

TOASTED SOURDOUGH CRUMPETS (VEG) \$18

With vanilla labne, fresh berries, honey glazed apricot, toasted hazelnut and honeycomb

OAT AND QUINOA PORRIDGE (VEG) \$19

With almond and vanilla soil, lemon curd and blueberry compote

RICOTTA HOTCAKES (VEG) \$24.5

With poached apple, rhubarb jam, raspberry mascarpone, walnut cinnamon crumble and apple chips
 Add icecream \$2

SAUTÉED MUSHROOM MEDLEY (VEG) (DFO) (GFO) (VO) \$25.5

With Swiss browns and shimeji, grilled King oyster mushroom, chargrilled soft pita, truffled hummus, salsa verde, crisp kale and a poached egg
 Add whipped goat's cheese \$5.5
 Add short cut bacon \$6

CHILLI SCRAMBLE (GFO) (VEG) \$25.5

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) \$25

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

EGGS YOUR WAY (VEG) (GFO) (DFO) \$15

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

THE BOOT BREAKFAST (GFO) (DFO) \$28

With two poached eggs on sourdough toast, maple glazed kaiser bacon, house smoked chorizo, hash, blistered cherry tomatoes, relish and braised mushroom with pistachio dukkah

CRUSHED MINT PEAS & AVOCADO (GFO) (DFO) (VEG) \$24.5

On multigrain with cherry tomatoes, beetroot puree, herbs, whipped goat's cheese, seed cracker, heirloom beets and a poached egg
 Add cold smoked salmon \$7

YELLOW LENTIL DAHL (V) \$24.5

With spinach and cauliflower, crisp onion and curry leaves, coconut cream, tamarind chutney and grilled roti
 Add pulled harissa chicken \$6

SESAME SEARED TUNA POKE (VEG) (DF) (GF) \$27

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
 Add edamame beans \$4

COWBOY BEANS \$26

Braised with tomato, red pepper and molasses, coffee rubbed brisket, poached eggs, tomatillo salsa and cheesy cornbread
 VEGO: fried halloumi to replace brisket

CRISPY BARRAMUNDI (DF) (GF) \$28

With tiger prawns, shimeji mushroom, rice noodles and herb and chilli salad in a Tom Yum broth

CHARGRILLED MINUTE STEAK (DF) (GF) \$28

With crisp pancetta, fried eggs, chimichurri, blistered cherry tomatoes and patatas bravas

SOUTHERN FRIED CHICKEN BURGER & CHIPS \$26

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

WAGYU BURGER & CHIPS \$26.5

With short cut bacon, relish, house pickles, Swiss and aged cheddar, aioli and oak lettuce on a milk bun
 Add a fried egg \$3
 Add an extra patty \$6.5

HALLOUMI BURGER & CHIPS (VEG) \$25.5

With smoked eggplant, portobello mushroom, oak lettuce, guacamole and red pepper relish on a milk bun

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

CHEESEBURGER \$13.5
 Served on a brioche bun with chips and tomato sauce

LITTLE SHAKES \$4.5
 Chocolate, raspberry, salted caramel or vanilla

KIDS HOT CHOCOLATE \$4

SIDES

FREE RANGE EGG	\$3
RELISH / HOLLANDAISE / AIOLI	\$2.5
COLD SMOKED SALMON	(GF) (DF) \$7
BLISTERED CHERRY TOMATOES	(V) (GF) \$4.5
BRAISED MUSHROOMS WITH PISTACHIO DUKKAH	(V) \$5.5
LEMON BRAISED KALE	(V) (GF) \$5
BRAISED BEANS	(V) (GF) \$5
WHIPPED GOAT'S CHEESE	(VEG) (GF) \$5.5

SHORT CUT BACON	(GF) \$6
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
PULLED HARISSA CHICKEN	(GF) \$6

SHARING

SOUTHERN SPICED POPCORN CHICKEN WITH BUFFALO SAUCE	\$13.5
BEER BATTERED CHIPS WITH AIOLI	\$9
SWEET POTATO FRIES WITH AIOLI	\$9.5

(DF) Dairy Free (GF) Gluten Free (VEG) Vegetarian (V) Vegan
(DFO) Dairy Free Option (GFO) Gluten Free Option (VEGO) Vegetarian Option (VO) Vegan Option

BARISTA BEVERAGES

MILK BASED COFFEE	FROM \$4.5
Our coffee proudly brought to you by Toby's Estate	
BLACK COFFEE	\$4.8
Rotating single origin	
POUR OVER	\$6
Rotating single origin	
COLD BREW	\$5.6
TURMERIC LATTE OR MATCHA LATTE	\$5.6
TEAS	\$5.6
Boutique tea selection by Chamellia	
English breakfast, earl grey, sencha green, chamomile, peppermint, lemongrass & ginger, chai	
PRANA CHAI POT	\$6.6
100% natural sticky chai brewed with your choice of milk	
ICED PRANA CHAI	\$6.6
CHILLI CHOC CHAI	\$7
Prana chai, chocolate and cayenne pepper with your choice of milk	
HOT TODDY	\$7
House-made ginger tonic, clove, mint & honey	
MOCHA	\$5.6
HOT CHOCOLATE	\$6
Vegan friendly chocolate by Mork	
50% Junior Dark or 70% Original Dark	
ICED LATTE	\$4.5
ICED MATCHA LATTE	\$5.6
ICED CHOCOLATE, ICED COFFEE OR ICED MOCHA	\$8.6
With 2 scoops of ice cream and milk	
BABY CHINNO	\$2.5
SPECIALTY MILKS	70c
Bonsoy, Milk Lab Almond, Milk Lab Oat or Milk Lab Lactose Free	
EXTRAS	60c
Large, extra shot, honey, salted caramel or vanilla syrup	

FRESHLY SQUEEZED JUICES

ORANGE OR APPLE JUICE	\$9
GINGER HIT	\$10.6
Orange, apple & ginger	
FRUITS & ROOTS	\$10.6
Apple, carrot, beetroot, lemon & ginger	

COLD DRINKS

MOUNT FRANKLIN SPRING WATER	\$3.6
MOUNT FRANKLIN LIGHTLY SPARKLING	\$4.6
SAN PELLEGRINO SPARKLING WATER 500ML	\$7
SOFT DRINKS	\$4.6
Coke, Coke No Sugar, Sprite, Fanta, Ginger Beer	
NOAH'S JUICE	\$5.6
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	

SMOOTHIES

BREAKFAST SMOOTHIE	\$11.6
Banana, blueberry, oats, cinnamon, honey & milk	
TROPICAL SMOOTHIE	\$11.6
Pineapple, passionfruit, mango & coconut milk	
<i>Add a dash of rum \$6.5</i>	
MINT BERRY CRUSH	\$11.6
Mixed berries, mint & lemonade	
<i>Add a nip of vodka \$6.5</i>	
MANGO TURMERIC TWIST	\$11.6
Turmeric, mango, ginger, oats & coconut milk	
GREEN SMOOTHIE	\$13
Avocado, kale, banana, mango, vanilla, almond & coconut milk	

SHAKES

THICKSHAKES	\$8.5
100% natural. No artificial ingredients	
Chocolate, raspberry, salted caramel, banana, espresso or vanilla	
BOUNTY SHAKE	\$9
Chocolate, coconut milk & ice cream	

COCKTAILS

MIMOSA	\$11
Sparkling wine & house squeezed orange juice	
BELLINI	\$11
Sparkling wine & peach puree	
APEROL SPRITZ	\$15
Aperol, sparkling wine & soda	
ESPRESSO MARTINI	\$18
Tony's Espresso, vodka & Kalhua	
SPICY MANGO MARGHERITA	\$18
Tequila, cointreau, lime, lemon, mango & chilli	
BLOODY MARY	\$16
Vodka, spiced tomato juice, Worcestershire sauce, Tabasco & celery sticks	

BEER & WINE

COBURG BREWING CO. LAGER	\$9
Coburg VIC	
HAWKERS PALE ALE	\$9.5
Reservoir VIC	
JAMES BOAG'S LIGHT LAGER	\$8
TAS	
BROOKVALE UNION ALCOHOLIC GINGER BEER	\$10
NSW	
COLDSTREAM APPLE CIDER	\$9
Yarra Valley, VIC	
	GLASS
VARICHON & CLERC SPARKLING BLANC DE BLANCS	\$12
Savoie, France	
<i>Crisp & Toastie Green Apple & Lemon</i>	
LITTLE GOAT CREEK PINOT GRIS - ORGANIC	\$11
Marlborough, NZ	
<i>Dry & Lean Pear & Lime</i>	
BOUCHARD AINE & FILS ROSÉ	\$11
Languedoc, France	
<i>Dry & Lifted Strawberries & Cream</i>	
OSCAR'S FOLLY PINOT NOIR	\$12
Yarra Valley, VIC	
<i>Light-Bodied & Silky Plum & Raspberries</i>	
ST BRIOC SHIRAZ	\$12
McLaren Vale, SA	
<i>Full-Bodied & Juicy Pepper & Dark Chocolate</i>	
RADIO BOKA TEMPRANILLO	\$11
Valencia, Spain	
<i>Smoky & Spicy Blackberries & Violets</i>	

PLEASE ASK FOR OUR FULL BOTTLE LIST