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# 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 15% SURCHARGE ON PUBLIC HOLIDAYS.

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

## ALL DAY BREAKFAST

**TOAST & SPREADS** GF DFO \$8  
 Two pieces of sourdough, multigrain or gluten-free toast with peanut butter, Vegemite, honey or housemade jam

**COCONUT PANDAN PANNA COTTA** GF \$17.5  
 With puffed quinoa & buckwheat granola, palm sugar caramel, mango, fresh fruit and peanut brittle

**APPLE CRUMBLE RICOTTA HOTCAKES** \$20.5  
 With cinnamon mascarpone whip, apple compote and raspberry dust

**CRISPY POLENTA CAKES & SEASONAL VEGETABLES** V GF \$20.5  
 With beetroot hummus, pistachio dukkah, watercress and herbs  
 Add a poached egg \$2.5

**SAUTÉED MUSHROOM MEDLEY** VEG GFO DFO VO \$20.5  
 With smokey eggplant dip, pepita pesto, walnut dukkah, charred pumpkin toast, salted ricotta and a poached egg  
 Add short cut bacon \$5  
 Add a hash brown \$5.5

**CRUSHED MINT PEAS & AVOCADO** VEG GFO DFO VO \$21  
 On charred multigrain toast with squacquerone cheese, heirloom tomatoes, toasted seeds, Vegemite crisp and a poached egg  
 Add house hickory smoked salmon \$6.5

**THE BOOT BREAKFAST** GF \$25  
 With two poached eggs on sourdough toast, maple glazed thick cut bacon, house smoked chorizo, hash, blistered cherry tomatoes and braised mushroom with pistachio dukkah

**EGGS BENNY** GF VEGO \$20.5  
 On cauliflower and caramelised onion potato hash with smoked ham hock and apple cider hollandaise  
 Vegetarian option: braised mushrooms

**EGGS YOUR WAY** VEG GFO DFO \$13  
 Two free range eggs on sourdough toast  
 Make it yours with a selection of sides below

### SOMETHING HEALTHY

**NOURISH BOWL** GF V \$21  
 With beetroot hummus, pickled cabbage, edamame, sesame crusted avocado, roasted root vegetables, quinoa, brown & red rice, marinated tofu and cashew tahini dressing  
 Add a poached egg \$2.5  
 Add crispy skin poached chicken \$8

**SESAME SEARED TUNA POKE** GF \$24  
 With avocado, sushi rice, charred pineapple, cucumber, wakame seaweed salad, pickle, yuzu kosho mayo and housemade furikake

**CRISPY SKIN POACHED CHICKEN SALAD** GF VEGO \$23  
 With red rice & quinoa, pomegranate dressing, toasted almonds, sumac yoghurt, puffed amaranth and watercress  
 Vegetarian option: fire roasted pumpkin

### SOMETHING DIFFERENT

**BBQ PULLED PORK QUESADILLAS** GF \$17.5  
 With refried black beans and cheese, corn avocado salsa, coriander and lime

**BAJA FISH TACOS** DF \$18.5  
 Two tacos with coconut lime slaw, chilli, coriander, jalapeño aioli, pickled red onion and Cajun spice

**SLOW BRAISED LAMB PITA** DFO \$20.5  
 With carrot ketchup, shredded kale & broccolini, charred corn, feta, pomegranate, green lentils and garlic yoghurt

**PHILLY CHEESESTEAK & CHIPS** \$21  
 With American mustard mayo, red peppers, double cheese, mushrooms and onion on a soft roll

**SHOYU PORK RAMEN** DF \$20  
 Pork bone broth with ramen noodles, char-siu, soy-soaked egg, nori, sesame, spring onion and bamboo shoot

### BURGERS

**HALLOUMI BURGER & CHIPS** VEG \$20.5  
 With panko crumbed eggplant, jalapeño aioli, roast peppers, tomato relish, avocado and oak lettuce on a milk bun

**SOUTHERN FRIED CHICKEN BURGER & CHIPS** \$21.5  
 Buttermilk marinated thigh fillet with apple slaw, King Island smoked cheddar and BBQ sauce on a milk bun  
 Add short cut bacon \$5

**WAGYU BURGER & CHIPS** \$23.5  
 With short cut bacon, BBQ relish, house pickles, King Island smoked cheddar, aioli and oak lettuce on a milk bun  
 Add a fried egg \$2.5  
 Add an extra patty \$6

### SOMETHING SWEET

**SLICES** V GF \$6.5  
 Caramel mocha, raspberry burst or lemon coconut

**CHOCOLATE BROWNIE** GF \$6.5  
 Fig & macadamia or Rose & pistachio

**CARROT CAKE** \$7  
 Carrot & walnut cake with orange cream cheese frosting

**NO BAKE LEMON CHEESECAKE** GF \$8.5

**DARK CHOCOLATE GANACHE TART** \$8.5  
 With toasted hazelnuts, caramel and fresh raspberry

**PISTACHIO CAKE** GF \$8.5  
 With cream cheese frosting

Check our cabinet for our full range of house-made cakes and desserts

### SIDES & SHARING

FREE RANGE EGG / BBQ ONION RELISH / HOLLANDAISE / AIOLI \$2.5  
 STEAMED KALE WITH SESAME SEEDS GF DF V \$4.5  
 BLISTERED CHERRY TOMATOES GF DF V \$4.5  
 BRAISED MUSHROOMS WITH PISTACHIO DUKKAH GF \$4.5  
 MARINATED DANISH FETA \$4.5  
 CRISPY POLENTA CAKES GF V \$5  
 SHORT CUT BACON GF \$5  
 SESAME CRUSTED AVOCADO \$5  
 CAULIFLOWER & CARAMELISED ONION POTATO HASH GF V \$5.5

HOUSE SMOKED CHORIZO GF \$6.5  
 HOUSE HICKORY SMOKED SALMON GF \$6.5  
 DEEP FRIED HALLOUMI GF \$6.5  
 BEER BATTERED CHIPS \$8  
 SWEET POTATO FRIES GF \$8.5  
 CRISPY SKIN POACHED CHICKEN GF DF \$8  
 SOUTHERN SPICED POPCORN CHICKEN \$11  
 JAPANESE FRIED CHICKEN GF DF \$13.5

# DRINKS

## BARISTA BEVERAGES

<b>MILK BASED COFFEE</b> Our coffee proudly brought to you by Toby's Estate	FROM \$4.2
<b>BLACK COFFEE</b> Rotating single origin	\$4.4
<b>POUR OVER</b> Rotating single origin	\$4.5
<b>COLD BREW</b>	\$5
<b>TEAS</b> Boutique tea selection by Chamellia English breakfast, earl grey, sencha green, chamomile, peppermint, lemongrass & ginger, chai	\$4.5
<b>TURMERIC LATTE OR MATCHA LATTE</b>	\$4.5
<b>PRANA CHAI</b>	\$5.5
<b>CHILLI CHOC CHAI</b> House-made Prana chai syrup, chocolate & cayenne	\$6
<b>HOT TODDY</b> House-made ginger tonic, clove, mint & honey <i>Add a dash of spiced rum or whiskey \$6.5</i>	\$6
<b>MOCHA</b>	\$4.5
<b>HOT CHOCOLATE</b> Chocolate by Monsieur Truffe 37% Milk or 70% Dark Chocolate	\$5
<b>ICED CHOCOLATE, ICED COFFEE OR ICED MOCHA</b>	\$6.5
<b>SPECIALTY MILKS</b> Bonsoy, Milk Lab Almond, Califia Farms Oat or Zymil Lactose Free	50¢
<b>EXTRAS</b> Large, extra shot, salted caramel or vanilla syrup	50¢

## COLD DRINKS

<b>PEATS RIDGE SPRING WATER</b>	\$3.5
<b>MOUNT FRANKLIN LIGHTLY SPARKLING WATER</b>	\$4
<b>SAN PELLEGRINO SPARKLING WATER</b>	\$5.5
<b>SOFT DRINKS</b> Coke, Coke No Sugar, Sprite, Fanta, Ginger Beer, Chinotto, Aranciata Rossa	\$4
<b>NOAH'S JUICE</b> Apple, nectarine, pineapple, coconut & lime Apple, coconut water, banana, lychee, raspberry & guava Apple, guava, blackcurrant & strawberry	\$4
<b>REMEDY KOMBUCHA</b> Ginger lemon, raspberry lemonade, cherry plum, peach or passionfruit	\$5.5

## FRESHLY SQUEEZED JUICES

<b>ORANGE OR APPLE JUICE</b>	\$8
<b>GINGER HIT</b> Orange, apple & ginger	\$9
<b>FRUITS &amp; ROOTS</b> Apple, carrot, beetroot, lemon & ginger	\$9
<b>GREEN CELL</b> Apple, celery, cucumber, kale, ginger & mint	\$9

## SMOOTHIES

<b>BREAKFAST SMOOTHIE</b> Banana, blueberry, oats, cinnamon, honey & milk	\$9.5
<b>TROPICAL SMOOTHIE</b> Pineapple, passionfruit, mango & coconut milk <i>Add a dash of rum \$6.5</i>	\$9.5
<b>MINT BERRY CRUSH</b> Mixed berries, mint & lemonade <i>Add a nip of vodka \$6.5</i>	\$9.5
<b>VANILLA CHAI FRAPPÉ</b> House-made Prana chai syrup, vanilla & almond milk <i>Add ice cream \$2</i> <i>Add a splash of spiced rum \$6.5</i>	\$10
<b>MANGO TURMERIC TWIST</b> Mango, ginger, oats, honey & coconut milk	\$10

## SHAKES

<b>THICKSHAKES</b> <b>100% natural. No artificial ingredients</b> Chocolate, raspberry, salted caramel, banana, espresso or vanilla	\$8
<b>BOUNTY SHAKE</b> Chocolate, coconut milk & ice cream	\$8.5
<b>BANOFFEE SHAKE</b> Banana, caramel, coffee, chocolate, ice cream & milk	\$10

## ALCOHOLIC BEVERAGES

<b>JAMES BOAGS PREMIUM LIGHT</b>	\$7.5
<b>COLDSTREAM APPLE CIDER</b>	\$8
<b>HAWKERS PALE ALE</b>	\$8
<b>HAWKERS PILSNER</b>	\$8
<b>COBURG LAGER</b>	\$8
<b>KIRIN ICHIBAN PREMIUM MALT</b>	\$9
<b>BALTER XPA</b>	\$9.5
	GLASS / BOTTLE
<b>VARICHON &amp; CLERC BLANC DE BLANCS</b> France	\$9 / \$40
<b>EDEN VALLEY SPRINGTON RIESLING</b> Eden Valley, SA	\$9.5 / \$40
<b>LITTLE GOAT CREEK PINOT GRIS - ORGANIC</b> Marlborough, NZ	\$9.5 / \$45
<b>BOUCHARD AINE &amp; FILS ROSÉ</b> Burgundy, France	\$9 / \$40
<b>OSCAR'S FOLLY PINOT NOIR</b> Yarra Valley, VIC	\$9.5 / \$40
<b>ST BRIOC SHIRAZ</b> McLaren Vale, SA	\$10 / \$45

## KIDS MEALS

FOR UNDER 12 YEARS OLD

<b>EGG ON TOAST</b> One egg on one piece of toast	VEG GFO DFO \$6.5
<b>POPCORN CHICKEN</b> Served with chips or a green salad, and tomato sauce	\$11
<b>CHEESEBURGER</b> Served on a brioche bun with chips or a green salad, and tomato sauce	\$12
<b>BUTTERMILK PANCAKES</b> With berries and maple syrup Add ice cream \$2	\$11.5
<b>LITTLE JUICE</b> Orange or apple	\$4.5
<b>LITTLE SHAKES</b> Chocolate, raspberry, salted caramel or vanilla	\$4.5
<b>KIDS HOT CHOCOLATE</b>	\$4