



SEE PHOTOS OF EVERY DISH!
 GO TO THEBOOTFACTORY.YOURORDER.IO/ OR SCAN
 THE QR CODE WITH YOUR PHONE CAMERA
 NO QR APP REQUIRED!

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

BIG 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 shredded kale and 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

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

CARAMEL MOCHA SLICE V GF \$6.5

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

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

MILK BASED COFFEE Coffee brought to you by Toby's Estate	FROM \$4.2
BLACK COFFEE Rotating single origin by Toby's Estate	\$4.4
POUR OVER Rotating single origin by Toby's Estate	\$4.5
COLD BREW	\$5
TEAS Boutique tea selection by Chamellia English breakfast, earl grey, sencha green, chamomile, peppermint, lemongrass & ginger, chai	\$4.5
ICED TEA Rotating flavour of barista's choice - ask us! Add a splash of gin \$6.5	\$6
TURMERIC LATTE OR MATCHA LATTE	\$4.5
PRANA CHAI	\$5.5
CHILLI CHOC CHAI House-made Prana chai syrup, chocolate & cayenne	\$6
MOCHA	\$4.5
HOT CHOCOLATE Chocolate by Monsieur Truffe 37% Milk or 72% Dark Chocolate	\$5
ICED CHOCOLATE, ICED COFFEE OR ICED MOCHA	\$6.5
SPECIALTY MILKS Bonsoy, Milk Lab Almond, Califia Farms Oat or Zymil Lactose Free	50¢
EXTRAS Large, extra shot, salted caramel or vanilla syrup	50¢

COLD DRINKS

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

FRESHLY SQUEEZED JUICES

ORANGE OR APPLE JUICE	\$8
GINGER HIT Orange, apple & ginger	\$9
FRUITS & ROOTS Apple, carrot, beetroot, lemon & ginger	\$9
MINTY MELON Watermelon, apple, mint & lemon Add a splash of tequila \$6.5	\$9

SMOOTHIES

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

SHAKES




THICKSHAKES 100% natural. No artificial ingredients Chocolate, raspberry, salted caramel, banana, espresso or vanilla	\$8
BOUNTY SHAKE Chocolate, coconut milk & ice cream	\$8.5
LEMON SLICE SHAKE House-made lemon curd, ice cream & coconut milk	\$9.5
BANOFFEE SHAKE Banana, caramel, coffee, chocolate, ice cream & milk	\$10

ALCOHOLIC BEVERAGES

COLDSTREAM APPLE CIDER	\$8
JAMES BOAGS PREMIUM LIGHT	\$7.5
HAWKERS PALE ALE	\$8
HAWKERS PILSNER	\$8
COBURG LAGER	\$8
KIRIN ICHIBAN PREMIUM MALT	\$9
BALTER XPA	\$9.5
	GLASS / BOTTLE
JACK RABBIT FRIZZANTE Bellarine, VIC 375ml	\$25
MR MICK GELA CUVEÉ BRUT Clare Valley, SA	\$9 / \$40
EDEN VALLEY SPRINGTON RIESLING Eden Valley, SA	\$9.5 / \$40
LITTLE GOAT CREEK PINOT GRIS - ORGANIC Marlborough, NZ	\$9.5 / \$45
BOUCHARD AINE & FILS ROSÉ Burgundy, France	\$9 / \$40
CROWDED HOUSE PINOT NOIR Marlborough, NZ	\$9.5 / \$40
CAKE WINES SHIRAZ Adelaide Hills, SA	\$10 / \$45

KIDS MEALS

FOR UNDER 12 YEARS OLD

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