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# the boot factory

## ALL DAY BREAKFAST

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

**APPLE CRUMBLE RICOTTA HOTCAKES** (VEG) \$22  
 With raspberry mascarpone, hazelnut cinnamon crumble and poached apple

**SAUTÉED MUSHROOM MEDLEY** (GFO) (VEGO) \$22.5  
 With Enoki, Shimeji and King oyster mushrooms, chargrilled soft pita, mushroom hummus, bacon crumb, porcini dust and a poached egg  
 Add short cut bacon \$5  
 Add a cauliflower & caramelised onion potato hash \$5.5

**CRUSHED MINT PEAS & AVOCADO** (VEG) (GFO) (DFO) (VO) \$22.5  
 On charred multigrain toast with grilled zucchini ribbons, tarragon whipped squacquerone cheese, chia seed cracker, rainbow beets, dukkah and a poached egg  
 Add house hickory smoked salmon \$6.5

**CRISPY POLENTA CAKES & SEASONAL VEGETABLES** (V) (GF) \$21.5  
 With beetroot hummus, pistachio dukkah, mizuna and herbs  
 Add a poached egg \$2.5

**THE BOOT BREAKFAST** (GFO) \$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) \$21.5  
 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

**SMOKED MISO EGGPLANT** (V) (GF) \$23  
 With lotus root chips, kale, broccolini, pickled daikon, spring onion oil, rice and housemade furikake  
 Add sesame crusted avocado \$5

**SESAME SEARED TUNA POKE** (GF) (VEGO) \$24.5  
 With avocado, sushi rice, charred pineapple, cucumber, wakame seaweed salad, pickled cabbage, yuzu kosho mayo and housemade furikake  
 Vegetarian option: marinated tofu

**HOT AND SOUR GLASS NOODLES** (V) (GF) \$23  
 With chargrilled King oyster mushrooms, tamarind broth, Chinese broccoli and cassava crackers  
 Add marinated tofu \$4  
 Add sweet soy chicken karaage \$6.5

## BURGERS

**HALLOUMI BURGER & CHIPS** (VEG) \$21.5  
 With panko crumbed eggplant, jalapeño aioli, roast peppers, tomato relish, avocado and oak lettuce on a milk bun

**SOUTHERN FRIED CHICKEN BURGER & CHIPS** \$22  
 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 DIFFERENT

**BBQ PULLED PORK QUESADILLAS** (GF) \$20  
 With refried black beans and cheese, corn avocado salsa, coriander and lime

**SLOW BRAISED LAMB PITA** \$23  
 With carrot ketchup, shredded kale & broccolini, charred corn, feta, pomegranate, green lentils and garlic yoghurt

**SHOYU PORK RAMEN** (DF) \$21.5  
 Pork bone broth with ramen noodles, char-siu, soy-soaked egg, nori, sesame, spring onion and bamboo shoot

**SMOKED BRISKET BARBACOA** (GF) (DF) \$25.5  
 Mesquite smoked pulled beef brisket with tomatillo salsa, Mexican rice, black beans, charred pineapple, nopales, avocado and blue corn tacos

## SIDES

FREE RANGE EGG / RELISH / HOLLANDAISE / AIOLI \$2.5  
 HOUSE HICKORY SMOKED SALMON (GF) \$6.5  
 BLISTERED CHERRY TOMATOES (DF) (GF) (V) \$4.5  
 BRAISED MUSHROOMS WITH PISTACHIO DUKKAH (GF) \$4.5  
 SHREDDED KALE AND BROCCOLINI WITH SOY AND SESAME (GF) (V) \$5.5  
 MARINATED DANISH FETA \$4.5

CRISPY POLENTA CAKES (GF) (V) \$5.5  
 SHORT CUT BACON (GF) \$5  
 SESAME CRUSTED AVOCADO (V) \$5  
 CAULIFLOWER & CARAMELISED ONION POTATO HASH (GF) (V) \$5.5  
 HOUSE SMOKED CHORIZO (GF) \$6.5  
 DEEP FRIED HALLOUMI (GF) \$6.5

## SHARING

SWEET SOY CHICKEN KARAAGE WITH KEWPIE (GF) (DF) \$14  
 SOUTHERN SPICED POPCORN CHICKEN WITH CHIPOTLE AIOLI \$12  
 BEER BATTERED CHIPS WITH AIOLI \$8  
 SWEET POTATO FRIES WITH CHIPOTLE AIOLI (GF) \$8.5

# DRINKS

## BARISTA BEVERAGES

<b>MILK BASED COFFEE</b>	<b>FROM \$4.2</b>
Our coffee proudly brought to you by Toby's Estate	
<b>BLACK COFFEE</b>	<b>\$4.4</b>
Rotating single origin	
<b>POUR OVER</b>	<b>\$4.5</b>
Rotating single origin	
<b>COLD BREW</b>	<b>\$5</b>
<b>TEAS</b>	<b>\$4.5</b>
Boutique tea selection by Chamellia	
English breakfast, earl grey, sencha green, chamomile, peppermint, lemongrass & ginger, chai	
<b>TURMERIC LATTE OR MATCHA LATTE</b>	<b>\$4.5</b>
<b>PRANA CHAI</b>	<b>\$5.7</b>
100% natural sticky chai brewed with your choice of milk	
<b>CHILLI CHOC CHAI</b>	<b>\$6</b>
House-made Prana chai syrup, chocolate & cayenne pepper	
<b>HOT TODDY</b>	<b>\$6</b>
House-made ginger tonic, clove, mint & honey <i>Add a dash of spiced rum or whiskey \$6.5</i>	
<b>MOCHA</b>	<b>\$4.5</b>
<b>HOT CHOCOLATE</b>	<b>\$5</b>
Organic chocolate by Monsieur Truffle 37% Milk or 70% Dark Chocolate	
<b>ICED CHOCOLATE, ICED COFFEE OR ICED MOCHA</b>	<b>\$7</b>
<b>SPECIALTY MILKS</b>	<b>50¢</b>
Bonsoy, Milk Lab Almond, ADC Oat or Zymil Lactose Free	
<b>EXTRAS</b>	<b>50¢</b>
Large, extra shot, salted caramel or vanilla syrup	

## FRESHLY SQUEEZED JUICES

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

## COLD DRINKS

<b>PEATS RIDGE SPRING WATER</b>	<b>\$3.5</b>
<b>MOUNT FRANKLIN LIGHTLY SPARKLING WATER</b>	<b>\$4</b>
<b>SAN PELLEGRINO SPARKLING WATER 500ML</b>	<b>\$6</b>
<b>SOFT DRINKS</b>	<b>\$4.5</b>
Coke, Coke No Sugar, Sprite, Fanta, Ginger Beer, Chinotto, Aranciata Rossa	
<b>NOAH'S JUICE</b>	<b>\$4.5</b>
Apple, nectarine, pineapple, coconut & lime Apple, coconut water, banana, lychee, raspberry & guava Apple, guava, blackcurrant & strawberry	
<b>REMEDY KOMBUCHA</b>	<b>\$5.5</b>
Ginger lemon, raspberry lemonade, cherry plum, peach or passionfruit	

## SMOOTHIES

<b>BREAKFAST SMOOTHIE</b>	<b>\$9.5</b>
Banana, blueberry, oats, cinnamon, honey & milk	
<b>TROPICAL SMOOTHIE</b>	<b>\$9.5</b>
Pineapple, passionfruit, mango & coconut milk <i>Add a dash of rum \$6.5</i>	
<b>MINT BERRY CRUSH</b>	<b>\$9.5</b>
Mixed berries, mint & lemonade <i>Add a nip of vodka \$6.5</i>	
<b>VANILLA CHAI FRAPPÉ</b>	<b>\$10</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>	
<b>MANGO TURMERIC TWIST</b>	<b>\$10</b>
Mango, ginger, oats & coconut milk	

## SHAKES

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

## ALCOHOLIC BEVERAGES

<b>JAMES BOAGS PREMIUM LIGHT</b>	<b>\$7.5</b>
<b>COLDSTREAM APPLE CIDER</b>	<b>\$8</b>
<b>HAWKERS PALE ALE</b>	<b>\$8</b>
<b>HAWKERS PILSNER</b>	<b>\$8</b>
<b>COBURG LAGER</b>	<b>\$8</b>
<b>KIRIN ICHIBAN PREMIUM MALT</b>	<b>\$9</b>
	<b>GLASS / BOTTLE</b>
<b>VARICHON &amp; CLERC BLANC DE BLANCS</b>	<b>\$9 / \$40</b>
France	
<b>EDEN VALLEY SPRINGTON RIESLING</b>	<b>\$9.5 / \$40</b>
Eden Valley, SA	
<b>LITTLE GOAT CREEK PINOT GRIS - ORGANIC</b>	<b>\$9.5 / \$45</b>
Marlborough, NZ	
<b>BOUCHARD AINE &amp; FILS ROSÉ</b>	<b>\$9 / \$40</b>
Burgundy, France	
<b>RADIO BOKA TEMPRANILLO</b>	<b>\$8 / \$35</b>
Valencia, Spain	
<b>OSCAR'S FOLLY PINOT NOIR</b>	<b>\$9.5 / \$40</b>
Yarra Valley, VIC	
<b>ST BRIOC SHIRAZ</b>	<b>\$10 / \$45</b>
McLaren Vale, SA	

## KIDS MEALS

FOR UNDER 12 YEARS OLD

<b>EGG ON TOAST</b>	<b>\$6.5</b>
One egg on one piece of toast <span>VEG</span> <span>GFO</span> <span>DFD</span>	
<b>POPCORN CHICKEN</b>	<b>\$11</b>
Served with chips and tomato sauce	
<b>CHEESEBURGER</b>	<b>\$13</b>
Served on a brioche bun with chips and tomato sauce	
<b>BUTTERMILK PANCAKES</b>	<b>\$11.5</b>
With berries and maple syrup <i>Add ice cream \$2</i>	
<b>LITTLE JUICE</b>	<b>\$4.5</b>
Orange or apple	
<b>LITTLE SHAKES</b>	<b>\$4.5</b>
Chocolate, raspberry, salted caramel or vanilla	
<b>KIDS HOT CHOCOLATE</b>	<b>\$4</b>