



Scan for photos of every dish

TAKE AWAY MENU

See display cabinet for full range of rolls and sweets

the boot factory

In the interests of being open, there is a 15% surcharge on public holidays.

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

ALL DAY BREAKFAST

EGGS BENNY (GF) (VEGO)
On cauliflower & caramelised onion potato hash with smoked ham hock and apple cider hollandaise
Veg option: braised mushroom

\$21.5 CRUSHED MINT PEAS & AVOCADO (VEG) (DFO) (GFO) (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

SAUTÉED MUSHROOM MEDLEY (VEGO) (GFO) \$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 hash brown \$5.5

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

SOMETHING DIFFERENT

SMOKED MISO EGGPLANT (GF) (V) \$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, yuzo kosho mayo and housemade furikake
Veg option: marinated tofu

BURGERS

HALLOUMI BURGER (VEG) \$16
With panko crumbed eggplant, jalapeño aioli, roast peppers, tomato relish, avocado and oak lettuce on a milk bun

SOUTHERN FRIED CHICKEN BURGER \$16
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 \$17
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

SIDES

FREE RANGE EGG / RELISH / HOLLANDAISE / AIOLI \$2.5

BRAISED MUSHROOMS WITH PISTACHIO DUKKAH (GF) \$4.5

MARINATED DANISH FETA \$4.5

SHORT CUT BACON (GF) / SESAME CRUSTED AVOCADO \$5

CAULIFLOWER & CARAMELISED ONION POTATO HASH (GF) (V) \$5.5

CRISPY POLENTA CAKES (GF) (V) \$5.5

HOUSE SMOKED CHORIZO (GF) \$6.5

HOUSE HICKORY SMOKED SALMON (GF) \$6.5

DEEP FRIED HALLOUMI (GF) \$6.5

SHARING

SWEET SOY CHICKEN KARAAGE WITH KEWPIE \$14

SOUTHERN SPICED POPCORN CHICKEN \$12

BEER BATTERED CHIPS \$8

SWEET POTATO FRIES (GF) \$8.5

KIDS MEALS

CHEESEBURGER \$13
Served on a brioche bun with chips and tomato sauce

POPCORN CHICKEN \$11
Served with chips and tomato sauce

BEVERAGES

COFFEE brought to you by Toby's Estate from \$4.2

HOT CHOCOLATE by Monsieur Truffe \$5
37% Milk or 70% Dark chocolate

PRANA CHAI \$5.7
100% Natural sticky chai

CHILLI CHOC CHAI \$6
House-made Prana chai syrup, chocolate & cayenne

TURMERIC LATTE or MATCHA LATTE \$4.5

COLD BREW \$5

ICED CHOCOLATE, ICED COFFEE or ICED MOCHA \$7

HOT TODDY \$6
House-made ginger tonic, clove, mint & honey

SMOOTHIES

BREAKFAST SMOOTHIE \$9.5
Banana, blueberry, oats, cinnamon, honey & milk

TROPICAL SMOOTHIE \$9.5
Pineapple, passionfruit, mango & coconut milk

MINT BERRY CRUSH \$9.5
Mixed berries, mint & lemonade

VANILLA CHAI FRAPPÉ \$10
House-made Prana chai syrup, vanilla & almond milk
Add ice cream \$2

FRESHLY SQUEEZED JUICES

ORANGE or APPLE JUICE \$8
Kids size \$4.5

GINGER HIT \$9
Orange, apple & ginger

FRUITS & ROOTS \$9
Apple, carrot, beetroot, lemon & ginger

GREEN CELL \$9
Apple, celery, cucumber, kale, ginger & mint

SHAKES

THICKSHAKES \$8
100% natural. No artificial ingredients
Chocolate, Raspberry, Salted Caramel, Banana, Espresso or Vanilla
Kids size \$4.5

BOUNTY SHAKE \$8.5
Chocolate, coconut milk & ice cream

BANOFFEE SHAKE \$10
Banana, caramel, coffee, chocolate, ice cream & milk

COLD DRINKS

MANGO TURMERIC TWIST \$10
Mango, ginger, turmeric, oats & coconut milk

ASK OUR STAFF FOR A RANGE OF SOFT DRINKS, BOTTLED JUICES, KOMBUCHA AND WATER