



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)
On cauliflower & caramelised onion potato hash with smoked ham hock and apple cider hollandaise

\$20.5 CRUSHED MINT PEAS & AVOCADO (VEG) (DFO) (GFO) (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

SAUTÉED MUSHROOM MEDLEY (VEG) (VO) (DFO) (GFO)
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

\$20.5 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

BAJA FISH TACOS (DF)
Two tacos with coconut lime slaw, chilli, coriander and jalapeño aioli, pickled red onion and Cajun spice

\$18.5 HALLOUMI BURGER (VEG) \$16
With panko crumbed eggplant, jalapeño aioli, roast peppers, tomato relish, avocado and oak lettuce on a milk bun

NOURISH BOWL (GF) (V)
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

\$21 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

SESAME SEARED TUNA POKE (GF) (VO) \$24
With yuzu kosho avocado, sushi rice, charred pineapple, cucumber, wakame seaweed salad, lightly pickled carrot, kewpie and house-made furikake

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 & SHARING

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

HOUSE HICKORY SMOKED SALMON (GF) \$6.5

STEAMED KALE WITH SESAME SEEDS (GF) (DF) (V) \$4.5

DEEP FRIED HALLOUMI (GF) \$6.5

BRAISED MUSHROOMS WITH PISTACHIO DUKKAH (GF) \$4.5

BEER BATTERED CHIPS \$8

MARINATED DANISH FETA \$4.5

SWEET POTATO FRIES (GF) \$8.5

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

SOUTHERN SPICED POPCORN CHICKEN \$11

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

JAPANESE FRIED CHICKEN (DF) (GF) \$13.5

HOUSE SMOKED CHORIZO (GF) \$6.5

KIDS MEALS

CHEESEBURGER \$12
Served on a brioche bun with chips or a green salad, and tomato sauce

POPCORN CHICKEN \$11
Served with chips or a green salad, and tomato sauce

BEVERAGES

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

TURMERIC LATTE or MATCHA LATTE \$4.5

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

COLD BREW \$5

PRANA CHAI \$5.5

ICED CHOCOLATE, ICED COFFEE or ICED MOCHA \$6.5

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

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

SMOOTHIES

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

FRESHLY SQUEEZED JUICES

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

THICKSHAKES \$8
100% natural. No artificial ingredients

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

GINGER HIT \$9
Orange, apple & ginger

Chocolate, Raspberry, Salted Caramel, Banana, Espresso or Vanilla
Kids size \$4.5

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

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

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

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

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

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

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