



ALL DAY MENU

Toast | Sourdough with: Berry Jam, Vegemite, Peanut Butter or Honey. **\$9** (GFO + **\$2**)

Fruit Toast | Buttered sourdough fruit toast **\$10**

Granola | Andrea’s Pantry granola with a warm plum compote, coconut yoghurt and crystallized ginger **\$18** (V)

Eggs on Toast | Poached or fried eggs on buttered sourdough **\$13** (GFO + **\$2**)

SIDES

Bacon / Halloumi / Meredith Goats Cheese **\$6**
Grilled Tomato / Avocado / Roast Mushroom / Rosti / Spinach / Chipolata Sausage **\$5**
Extra Egg **\$3** Hollandaise / Relish **\$2**

Wow Waffle | Warm butterscotch sauce, vanilla ice cream, freeze dried berries, candied nuts, fresh banana and vanilla floss **\$18** (V)

The Big Breakfast | Poached eggs on sourdough with mushrooms, chipolata sausage, bacon, spinach, potato rosti and hollandaise **\$30** (GFO + **\$2**)

The Big Veggie Breakfast | Poached eggs on sourdough with roast mushroom, potato rosti, avo, spinach, halloumi and hollandaise sauce **\$30** (GFO + **\$2**) (V)

Egg + Bacon Toastie | Egg with Bacon, tomato relish and cheese **\$17** (GFO + **\$2**)
Vegetarian Option with Mushroom

Smashed Avo | Avocado with Meredith Goats cheese on sourdough toast with beetroot hummus, dukkah and a lemon wedge **\$22** (GFO + **\$2**) (V)
+ Bacon **\$6** + Poached Egg **\$3**

Corn & Zucchini Fritters | Served with beetroot relish, smashed avocado, fresh rocket, goats cheese, lemon wedge & sprinkled with dukkah **\$22** (V). + Bacon **\$6** + Poached Egg **\$3**

Bacon Eggs Benny | Bacon and two poached eggs on sourdough toast topped with hollandaise and sprinkled with paprika **\$24** (GFO + **\$2**)

Eggs Florentine | Wilted spinach with two poached eggs on sourdough toast topped with hollandaise and sprinkled with paprika **\$22** (GFO + **\$2**) (V)

*We can’t guarantee food is free from nut/gluten contact.

[V] Vegetarian, [VE] Vegan , [GF] Gluten Free, [GFO] Gluten Free Option. Changes to menu at kitchen’s discretion additional charges may apply.

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Moroccan Chilli Eggs | Two poached eggs served on a warm tomato, chickpea and capsicum base with DC chilli oil and served with buttered sourdough toast **\$20** (GFO +2) (V)

Smashed Pumpkin | Warm maple roasted smashed pumpkin served on a thick cut piece of sourdough and topped with rocket, goats cheese, balsamic glaze, olive oil drizzle, toasted hazelnuts and dukkah **\$22** (V) + halloumi **\$6** +bacon **\$6**

SOFO Burger | Angus beef patty, brioche bun, caramelised onion relish, cos lettuce, tomato, pickles, aioli and cheese **\$20** (GFO +**\$2**) + bacon **\$4** + small fries **\$5**

Halloumi Burger | Fried halloumi , aioli, fresh tomato, lettuce, red onion and beetroot relish on a brioche bun **\$22** (V) (GFO +**\$2**) + bacon **\$4** + small fries **\$5**

Chicken Burger | Crispy chicken, lettuce, tomato, cheese & kewpie mayo on a brioche bun **\$20** + bacon **\$4** + small fries **\$5**

Fish and Chips | Beer battered whiting served with chips, tartar sauce and side salad **\$22**

Soup Of The Day | See specials board for todays options

TOASTIES

Classic Toastie or Croissant | Any combination of cheese, tomato and ham **\$11 - \$14**

Chicken Avo Toastie | Chicken, avocado, cheese & kewpie mayo **\$18**

Vegan Toastie | Mushroom, rocket, vegan aioli, pesto, slivered almonds **\$17** (VE) (GFO + **\$2**)

THE LITTLE PEEPS

Waffle | With maple syrup and fresh banana \$9 + ice cream \$2

Toastie | Any combination of cheese, ham and tomato \$9 (GFO +\$2)

Single Egg on Toast | \$9 (GFO +\$2) + Avo \$5

Chicken Nuggets | Three nuggets and chips with tomato sauce \$10

SNACKS

Bowl of Fries | **\$7** with tomato sauce

Bowl of Sweet Potato Fries (GF) | **\$9**

Bowl of Calamari | with aioli and lemon wedge **\$15**

Sauce | Tomato Relish, Aioli, Vegan Aioli, Sriracha **\$2**



Hot Drinks

Milk, Black & Filter coffee	S \$5 L \$5.5
All Coffee Supplied By Social Brew	
ALTERNATIVE MILK	\$ 1.0
Oatly Oat Milk / Happy Happy Soy Boy / Milk Lab Almond / Milk Lab Lactose Free	
Hot Choc	S \$5 L \$5.5
By Grounded Pleasures (GF, VE)	
Chai Latte	S \$5 L \$5.5
Fly High Chai by Seven Seeds	
Loose leaf Sticky Chai served in a pot with milk	\$6
Turmeric Latte	\$6
Matcha Latte	\$6
Tea by Love Tea	\$5
English Breakfast, Earl Grey, Ginger and Lemongrass, Green Sencha, Peppermint	



Transforming Coffee Through Innovative Social Change

Enhance your coffee experience and community impact with Social Brew Coffee Roasters. We provide high-quality, freshly roasted coffee from the best beans worldwide. Our dedication to quality means every cup has rich flavors and aromas that coffee lovers appreciate. Enjoy our strong espressos or smooth pour-overs, perfect for any taste. We focus on sustainable sourcing, supporting farmers while satisfying your cravings.

We're a not for profit social enterprise passionate about creating a welcoming community where no one feels alone, everyone finds their place, purpose, and is valued and engaged. We'd love your support: Volunteer, Donate (Tax Deductible), or simply enjoy our service - every dollar goes back into our mission.

Learn more: www.socialfoundry.org.au

Cold Drinks

7Spr'ngs Sparkling Mineral Water	\$7/\$4
750ml bottle for the table / Glass	
Bobby Natural Soft Drink	\$5.5
Berry / Lemon / Ginger Beer / Passion / Lime	
Coke/ Coke No Sugar	\$5
SOFO Cold Pressed Juices	\$6.5
Apple / Orange / Tropical / Green	
Iced	
Iced Latte/ Iced Long Black / Iced Chai	\$6
Iced Coffee / Iced Chocolate / Iced Mocha	\$8
Shakes	
Vanilla / Chocolate / Strawberry / Coffee / Caramel	\$8
Kids size shake	\$5
Fresh Juice	
Check special board for the flavour of the day	\$8

Wine

Passing Clouds House Red	\$12 Glass
Passing Clouds House White	\$12 Glass
Bress Prosecco	\$12 Glass / \$45 Bottle
Bress Rose	\$45 Bottle

Beer

Carlton Dry	\$6
Corona	\$7
Love Shack Pale Ale	\$8
Love Shack Red Ale	\$8
Rock & Ranges Pilsner	\$7
Rock & Ranges American Pale Ale	\$7
Rock & Ranges Amber Ale	\$7

