



ALL DAY MENU

Toast | Sourdough served with house made jam - Vegemite- peanut butter or honey. **\$9** (GF + \$3)

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

Eggs on toast | Poached or fried eggs on buttered sourdough bread **\$13**

Granola bowl | Apple pecan and almond granola with house-made mix berry compote and coconut yoghurt (GF, VE) **\$16**

Buttermilk Pancakes | Buttermilk and vanilla pancakes with lemon curd, honey ricotta, shaved chocolate, and candied citrus peel (V) **\$19**

It's Not a Benny | Smoked Tasmanian salmon or Istra ham, poached eggs on potato rosti with pickled onions, hollandaise and herbs (GFO) **\$22**

The Big Breakfast | Poached eggs on sourdough with mushrooms, roast tomato, grilled broccolini, tomato relish, Istra bacon, rosti and chorizo **\$25** Veg option - with avocado **\$23**

Avocado toast | Sourdough, ajvar, basil salt, herb oil, toasted sesame seeds and greens (GFO, VE) **\$20**
+poached egg **\$3**

Bacon and egg Brioche \$17 (GFO +\$3)

Istra bacon, grilled cheese, tomato relish and greens.

+avocado **\$5**

+rosti **\$5**

Mushroom and egg Brioche \$17 (GFO +\$3)

Truffled mushrooms, grilled cheese, miso mayo and greens

+avocado **\$5**

+rosti **\$5**

SIDES

Smoked Tasmanian Salmon, Istra Bacon, Ham, Chorizo **\$6**

Grilled Tomato, Avocado, Roast Mushroom, Grilled broccolini, Rosti **\$5**

Extra Egg | poached or fried **\$3**

Calamari Bowl | calamari with black aioli **\$15**

Beer battered fries | small **\$6** large **\$10**

Sweet potato fries | small **\$7** large **\$11**

Sauces | Tomato Relish | Hollandaise | Aioli **\$2**

Social Foundry is a not for profit social enterprise that seeks to empower communities to mentor, nurture, and impart life-skills to people whose opportunities have been limited.

**100%
NOT-FOR
PROFIT**

*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. The Social Foundry is a registered charity of the ACNC with Deductible Gift Recipient (DGR) status, all governed by an elected Board. All donations are tax deductible.





ALL DAY MENU

Truffled mixed mushrooms | White miso dressing, grilled polenta, crispy enoki and porcini dust **\$20** (GF, VE)
+poached egg **\$3**

Vego bowl | brown rice, mushrooms, sauerkraut, avocado, fresh radish, pickled onions, sauté broccolini seeds, herbs and greens **\$22** (GF, VE)
+poached egg **\$3**
+smoked salmon **\$6**

Beef burger | Angus beef patty, tomato relish, cos lettuce, tomato, aioli and American cheddar (GFO) **\$20**
+bacon **\$4**
+ small fries **\$6**

Antipasto for two | Aged Grana Padano cheese, freshly sliced salumi, pickles, Sicilian olives and caper berries with sourdough bread and olive oil with balsamic **\$36**

SOFO TOASTIES

86 | Cheese **\$11**

Mollison | Cheese and tomato **\$12**

K-Town | Ham and cheese **\$13**

Tiger | Ham, cheese and tomato **\$14**

Vego | Peperonata with grilled eggplant and Swiss cheese **\$16**
(V)

Shroom | Roasted mushroom, almonds, Swiss cheese, rocket and aioli **\$17** (V)

THE LITTLE PEEPS

Avo on toast **\$9** (GFO +\$3)

Waffle with maple syrup **\$9** + ice cream **\$2**

Toastie - any combination of cheese, ham and tomato **\$9** (GFO +\$3)

Single Buttermilk Pancake with maple syrup **\$9** + ice cream **\$2**

Single Egg on Toast **\$9**

Mini Granola (GF, VE) **\$9**

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