



## 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.





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**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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