



ALL DAY MENU

Toast | Sourdough served with house made jam - Vegemite - peanut butter **or** honey. **\$9** (GFO + \$2)

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

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

Super food breakfast bowl | Local made muesli, coconut yoghurt and fresh seasonal fruit. **\$16** (GF, V, VE)

Blueberry Pancakes | With maple syrup, seasonal berries and vanilla ice cream **\$17** (V)

It's Not a Benny | Smoked Tasmanian salmon **or** Istra ham, poached eggs on potato rosti with pickled onions, hollandaise and greens (GFO +\$2) **\$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 | Avocado half on sourdough, ajvar, basil salt, herb oil, toasted sesame seeds and greens (VE) **\$20** (GFO +\$2)
+ poached egg **\$3**

Bacon and egg Brioche \$17 (GFO +\$2)

Istra bacon, grilled cheese, tomato relish and greens.

+ avocado **\$5**

+ rosti **\$5**

Mushroom and egg Brioche \$17 (GFO +\$2) (V)

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**

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 | Grilled polenta, white miso dressing, crispy enoki and porcini dust **\$24** (GF, VE)
+ poached egg **\$3**

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

Beef burger | Angus beef patty, brioche bun, tomato relish, cos lettuce, tomato, aioli and American cheddar **\$20** (GFO +\$2)
+ bacon **\$4**
+ small fries **\$6**

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, rocket and Swiss cheese **\$16** (V)

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

(Gluten Free Toasties +\$2)

THE LITTLE PEEPS

Avo on toast **\$9** (GFO +\$2)

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

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

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

Single Egg on Toast **\$9** (GFO +\$2)

Mini Brekkie Bowl | muesli, coconut yogurt and seasonal fruit (GF, VE) **\$9**

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