



## ALL DAY MENU

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

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

**Eggs on toast** | Poached or fried eggs on buttered sourdough **\$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 greens (GFO +**\$3**) **\$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 +**\$3**)  
+ 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**) (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**

**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** | Grilled polenta, white miso dressing, 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, tahini dressing, herbs 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 +\$3)  
+ 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 and Swiss cheese **\$16** (V)

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

*(Gluten Free Toasties +\$3)*

## 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** (GFO +\$3)

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

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