

# BRUNCH ALL DAY

## TOAST (GFO)

With butter, house jam and classic spreads 8.5

## FREE RANGE EGGS ON SOURDOUGH TOAST (GFO)

Poached, fried, or scrambled eggs 13.5

## Without toast

## ACAI BOWL (V, VG)

Pure Acai, summer fruits, peanut butter, granola, maple syrup 20.5

## CHILLI SCRAMBLED

Scrambled eggs, XO sauce, garden herbs, watercress served on sourdough 24.5

With Pork Belly or Haloumi

## AVO & CHILLI signature dish (DF, VG, GFO)

Served on chargrilled sourdough with medley tomato, coriander, lime + 2 Poached eggs \$6 + Meredith marinated goats feta \$6 23.5

## RICOTTA HOTCAKES (V)

Summer berries, vanilla ricotta, lemon myrtle 22.5

## SALMON POKE BOWL (DF)

Grilled salmon, seasoned rice, pickled vegetables, toasted sesame dressing, fried egg 26.5

## HASH BROWNS WITH BRISKET (GF, DFO)

Slow cooked brisket served on housemade hash browns with poached eggs, spinach, saffron hollandaise + Avocado \$6 25.5

## CAULIFLOWER & HALOUMI FRITTERS (V, GFO)

Eggplant kasundi, mint yoghurt, cauliflower crisp, poached egg + Chorizo \$6 24.5

## MUSHROOMS ON TOAST (V, GFO)

Local mushrooms, toasted brioche, garden herbs, pecorino 22.5  
+ Duck egg \$5

## FRIED CHICKEN WAFFLE

Buttermilk fried chicken, gochujang, Asian slaw, pickled zucchini, sesame dressing, fried egg 24.5

## TURKISH EGGS (V, GFO)

Green pepper, tomato, paprika, yoghurt, smoked chilli oil, baked eggs, with grilled turkish bread + Sucuk \$6 23.5

## SUPER GRAIN SALAD (DF, VG)

Mixed grains, cauliflower, broccolini, cranberries, macadamia, mint, beetroot hummus 24

+ Falafel \$4 + Egg \$4 + Grilled Chicken \$6

# LITTLE EXTRAS

+ Extra Egg	4
+ Falafel, Spinach, Tomatoes, Hollandaise	4
+ Haloumi, Chorizo, Bacon	6
+ Hash Brown, Avocado, Confit Fields Mushrooms, Meredith Marinated Goats Feta	6
+ House-smoked Thick Belly Bacon	6
+ Beef Rashers / Sucuk Sausage (Halal)	6
+ Grilled Chicken	6
+ Smoked Salmon, Grilled Salmon	6.5

## ASIAN CHICKEN SALAD (DF)

Wombok, cucumber, carrots, red cabbage, soba noodles, edamame, peanuts, mixed herbs, tamarind vinaigrette, chilli 26

## CALAMARI SALAD

Fried calamari, apple & fennel slaw, shallots lime dressing, mixed herbs, fresh chilli 26.5

## PAN SEARED SALMON (GF, DFO)

Salmon fillet, lemon caper butter, ratatouille, broccolini 29.5

## RIGATONI ALLA VODKA

Garlic, chilli, tomato, cream, reggiano \*non alcoholic\* 26.5

## ROYAL WITH CHEESE

CHEESEBURGER 24  
Ground Gippsland beef, American cheddar, lettuce, pickles, mac sauce, milk bun served with french fries + Double smashed \$6

## HUNTERS SCHNITZEL ROLL

Chicken Parm, tomato sugo, lettuce, mozzarella served with french fries 22

## PHILLY CHEESESTEAK

Beef brisket, onion jam, American cheddar, peppercorn gravy, with fries 23.5

## BOWL OF CHIPS

With tomato sauce 9.5

**WEEKENDS & PUBLIC HOLIDAYS 10% SURCHARGE APPLIES**

\* PLEASE BE ADVISED THAT WHILE WE MAKE EVERY EFFORT TO ACCOMMODATE DIETARY REQUIREMENTS, WE CANNOT GUARANTEE THE ABSENCE OF CROSS CONTAMINATION \* | All meats and chicken are Halal certified | Vegetarian: V | Vegan: VG | Gluten Free: GF | Dairy Free: DF

# COFFEE

## WHITE / BLACK (REG 5 / LARGE 6.2)

Extras 70c  
+ Soy Milk 70c  
+ Almond Milk 70c  
+ Coconut Milk 70c  
+ Lactose Free Milk 70c  
+ Macadamia Milk 70c  
+ Oat Milk 70c

Freddo Espresso 6.5  
Freddo Cappuccino 7.5

## FILTER

Batch Brew 6  
Mocca master 6

Cold Brew 6.9

V60 Pourover 10  
Seasonal Single origin

# HOT CHOCOLATE

Kids Hot Chocolate	4	Oreo	7
Hot Chocolate	6.5	Biscoff	7
Wet Chai	6.5	Butterscotch	7

# SPECIALTY LATTES

## SPECIALTY LATTES (VG)

Turmeric Latte	6
Beetroot Latte	6
Matcha Latte	6
Minty Cacao Latte	6

# TEA

## LOOSE LEAF TEAS

English Breakfast, Supreme Earl Grey, Malabar Chai, Honeydew Green, Peppermint, Chamomile Blossoms, Lemongrass & Ginger	5
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# ALCOHOL

## BEER

Corona	11
Fat Yake Pale Ale	10
Mountain Goat Lager	10
Peroni	10
Carlton Dry	9

## WINE

Nugan Estate Frasc's Lane Pinot Grigio, Serafino	9/30
Taylor Ferguson Sparkling Prosecco 200ml	10/32
Last Barrel Shiraz, Yarra Valley	10/32
Goose Island Rose, McLaren Vale	9
Stefani Estate Boccallipo Sangiovese, Yarra Valley	9

# COCKTAILS

## Bellini / Mimosa

Prosecco with fresh juice 6

## Espresso Martini

Espresso, Vodka and Kahlua 14

## Bloody Mary

Vodka with tomato juice and spices 14

## Passionfruit Martini

14

## Baileys Latte

Traditional or iced 14

Aperol Spritz Glass/Jug 13 / 28

Pimms Glass/Jug 13 / 28

Pink Gin Spritz Glass/Jug 13 / 28

# ICED DRINKS

Kids Iced Chocolate	4.8
Iced Chocolate	6.9
Iced Coffee	6.9
Iced Mocha	6.9
Affogato	6.9

# MILKSHAKES

Chocolate	8.5
Oreo	8.5
Vanilla	8.5
Caramel	8.5
Strawberry	8.5
+ Oat, almond or soy milk	70c
+ Thick shake	1

# JUICE / SMOOTHIE

ORANGE OR APPLE JUICE 10

VITAMIN C JUICE 10

Carrot, lemon, ginger & orange

DETOX JUICE 10

Apple, orange, coconut water & cranberry

GREEN JUICE 10

Apple, cucumber, ginger, celery & lemon

MANGO PASSION SMOOTHIE 12.5

Mango, banana, coconut milk, served with fresh passionfruit

BERRY SMOOTHIE 12.5

Mixed berry, banana, almond milk, coconut flakes

BREAKFAST SMOOTHIE 12.5

Banana, oats, peanut butter, maple syrup, cinnamon, almond milk

+ Protein 5



# ROASTING WAREHOUSE

## SPECIALTY COFFEE

[www.roastingwarehouse.com.au](http://www.roastingwarehouse.com.au)  [facebook.com/roastingwarehouse](https://facebook.com/roastingwarehouse)  [roastingwarehouse](https://roastingwarehouse)

It's all about the story...

As a family business spanning three generations, we have always dared to dream big.

Those dreams have allowed us to grow from a boutique micro-roastery in North Melbourne, to a state-of-the-art roasting facility in Airport West, where we are able to focus on perfecting our craft, and pour it into the perfect cup for our community... as part of the fundamental Roasting Warehouse experience.

Whether it's a morning on your own reading the paper, your weekly coffee catch up with your best mate, or a relaxing Sunday brunch with the family - we have the ongoing honour of delivering the best experience possible through our product offerings, and service from our entire team.

Coffee has always run through our DNA, and we believe that everyone should enjoy a great coffee no matter their cup of preference, or where they are in the world...with this mission in mind, we have now returned to our roots with the opening of our Roasting Warehouse in Athens, Greece. Not only is this our special way to give back to our family homeland but it also help us achieve our mission to ensure every note of every bean is extracted to perfection for everyone. Each blend is carefully crafted to produce a unique profile.

Your perfect Roasting Warehouse experience awaits you...

Scan the QR to shop coffee online!

