

ALL DAY MENU

21 **GOJI BERRY GRANOLA** GF/VEG/DF G/F granola with chia coconut yogurt, toasted coconut, pumpkin seeds, mango sauce & fresh seasonal-fruits.

SPANISH BREAKFAST GFO Baked cannelloni beans and chorizo with poached egg and feta, served with grain sourdough.

BIG BREKKIE

Creamy scrambled eggs, crispy streaky bacon, chipotle & honey sausage, tomato relish, grilled portobello mushroom, sautéed spinach and hash brown served with sourdough.

VG/GFO **AVOCADO SMASH** Smashed avocado with coriander, chili, spanish onion, Medley tomato, sesame seeds, mango sauce, soft-poached eggs on grain sourdough.

BENEDICT Soft-poached eggs, crispy streaky bacon, hash

brown, baby spinach on toasted English muffin with chipotle hollandaise.

CORN FRITTERS 22 Zucchini and corn fritter, poached egg, crispy bacon, avocado, spinach with romesco sauce. NUT

VEGAN STACK VEG/DF/GFO 22 Avocado on toast topped with chargrilled capsicum, eggplant, roasted pumpkin, zucchini, sun-dried tomatoes, spinach, tofu feta and crushed walnut with almond pepper sauce. NUT ALLERGY

CHILLI SCRAMBLED EGGS Crispy chorizo, spring-onion, fried shallots on toast, topped with grated pecorino, drizzle with

MOROCCAN CHICKEN QUINOA SALAD GF 23 Grilled Moroccan chicken, quinoa, sweet potato, pomegranate, baby spinach, coriander, sesame and pumpkin seeds.

THE CLUB

Tri-layered toasted sandwich with lemon pepper poached chicken breast, smashed avocado, sun-dried tomato, baby spinach, basil aioli served with chips. NUT ALLERGY

BURGER

Charred grass-fed beef patty with bacon, cheese, gherkins, tomato, lettuce, spanish, onion, mango chutney, spiced kewpie mayo, served with beer buttered chips & aioli. NUT ALLERGY

PANCAKE GF butter milk pancakes, fresh seasonal-fruits and lemon mascarpone with blueberry sauce.

EGGS ON TOAST Poached / Fried / Scrambled

SIDES

Bacon, Chorizo, Smoked salmon, Chipotle sausage Grilled tomato, Avocado, Sauteed spinach, Mushroom, Chipotle hollandaise

CHIPS WITH AIOLI NUT ALLERGY

Side

KIDS MENU

CHICKEN NUGGETS AND CHIPS

MINI PANCAKES W MAPLE SYRUP GF 10

PLEASE ALERT YOUR SERVER IF YOU HAVE ANY ALLERGIES

GF Gluten Free/VG Vegetarian/VEG Vegan/DF Dairy Free/O Option 15% Surcharge applies on Public Holidays



ESPRESSO COFFE, HOT CHOCOLATE, CHAI

Standard size	4.5	
Sticky Chai	5	
Tumeric, Matcha	5	
Mug	0.7	
Extra shot, Honey, Swiss water decaf	0.5	
Alternative milk	0.5	
(Soy, Almond, Oat, Lactose free, Macadamia)		

POT OF LOOSE LEAVES TEA

(English breakfast, Green, Earl grey, Peppermint, Chamomile, Lemongrass ginger)

BUY OUR COFFEE BEANS

250g		14
1kg	200	38
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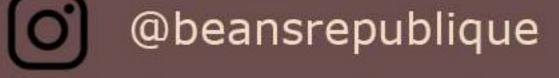
1461 Malvern Road, Glen Iris VIC 3146



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Beans Republique



ourDrinks

WINES & BEERS

SPARKLING

Lock & Key Chardonnay Pinot Noir

WHITE

Shelter Bay Sauvignon Blanc	VG
Yarrawood Chardonnay	VG
Richard Hamilton Pinot Gris	VG

RED

Shelter Bay Pinot Noir	VC
Lindsay "The Selector" Shiraz	VC
Richard Hamilton Merlot	

BEERS

Asahi & Corona

FRESHLY SQUEEZED JUICE

Orange juice/ apple juice Summer breeze: apple pear and mint

Breaky juice: apple orange carrot and celery Sunday hangover: orange lemon and ginger

SMOOTHIES

Revive: mango, banana, orange juice and almond milk Acai: acai, mix berries, banana, honey and almond milk Green: spinach, avocado, kiwi, banana and macadamia milk

OTHER COLD DRINKS

Shakes

(chocolate, strawberry, vanilla, caramel or coffee)
Thick shakes
(chocolate, strawberry, vanilla, caramel or coffee)
Ice coffee / Ice chocolate / Ice Mocha

