



F O O D

B R U N C H (All Day)

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| Sourdough or Multigrain Toast – House made Yarra Valley raspberry jam, peanut butter or Vegemite (GFO) | \$7 |
| Fruit Toast (date, fig, apple, currant & apricot) with butter | \$8 |
| Rolled Oat & Coconut Porridge - poached rhubarb, apple & pear with raspberry purée, cinnamon and honey | \$14 |
| Free-range eggs your way on Sourdough or Multigrain – poached, scrambled or fried | \$12 |
| Sides Bacon, Chorizo or Smashed avo \$5 Sautéed mushrooms, Wilted spinach or Grilled tomato \$4.5 Extra egg or Hash browns \$3.5 | |
| Potato Rosti with cauliflower purée, beetroot, bacon and a poached egg (GF) | \$21 |
| Toasted Oat Granola with coconut, seeds, raisins and nuts with fresh fruit, honey labneh and almond milk (GFO) | \$14 |
| Chili Scramble – Scrambled eggs with fresh chili, spring onion, coriander, sriracha sauce and fried shallots on sourdough toast (GFO) | \$18 |
| Avo Smash – Smashed avocado, crumbled feta, toasted seeds and cherry tomatoes on sourdough toast (GFO) add an egg + \$3.5 | \$17 |
| Zucchini & Corn Fritters – with relish, crumbled feta and rocket salad add an egg + \$3.5 add bacon + \$5 | \$16 |

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| Breakfast Pasta – Linguine, bacon, onion, parsley, Parmesan cheese and a cracked egg yolk | \$18 |
| Pressed Breakfast – Two fried eggs on sourdough with smashed avocado, grilled tomato, bacon, mushrooms, chorizo, hash brown and relish (GFO) | \$25 |
| Bacon & Egg Brioche Roll - with tomato relish, rocket and cheese (GFO) | \$12.5 |
| BLT – On a brioche roll with aioli (GFO) | \$12.5 |
| S A N D W I C H E S (<i>Toasted, with a side of crisps</i>) Add a side salad + \$4 Add fries + \$4 | |
| HCT – Virginia ham, tomato and béchamel on sourdough | \$9 |
| Moroccan Chicken – Moroccan spiced chicken, spinach, aioli and harissa on sourdough | \$13 |
| The Pedro – Grilled eggplant, zucchini and sundried tomato, aioli and cheese on multigrain | \$13 |
| El-Cubano – Orange braised pork shoulder, Dijon, pickles and cheese on a Turkish Roll | \$13 |
| Tuna Melt – Tuna, aioli, spinach and cheese on sourdough | \$13 |

Please check our cabinet for daily salads (Small \$8 Large \$12)

GF = Gluten Free, GFO = Gluten Free Option.

Please note that a 15% surcharge applies on public holidays.

Please be aware that our kitchen is not a gluten or allergen free environment. Alterations may not be available on busy days or weekends, but we can try. All animal products are free range where possible, however, our Chefs aren't.



D R I N K S

Espresso, from These Days Coffee Roasting, Victoria Street Blend, Roasted in Richmond

Swiss water treated Decaf; Bonsoy or almond milk available \$4.0

Filter Coffee, with seasonal microlots and single origin coffees
from These Days Coffee Roasting

French press, delicious, full-bodied filtered coffee. Can be enjoyed black or with milk \$6.0

Cold brew, slow brewed coffee served black, over ice \$4.8

Chai Latte, by Prana Chai. Brewed to order \$4.2

Hot Chocolate \$4.0

Cold

Vietnamese-style iced coffee, double ristretto, milk, ice & condensed milk \$5.5

Freshly Squeezed Orange Juice \$7.5

Sparkling Mineral Water, 300mL \$4.0

Organic Teas, by Chamellia teas; served pressed

Please allow recommended steeping time for best results

Feel free to request a second infusion

English Breakfast

Earl Grey

Peppermint

Lemongrass & Ginger

China Sencha \$4.5

Reserve Tea Selection. Tasting notes & second infusions are available

Black tea; Wild ancient, Yuxian JiaMu Tea farm. Yunnan, China \$4.6

Oolong; Tie Guan Yin (Iron Goddess of Mercy), Jinxi Tea Farm. Fujian, China \$5.2

Thanks for dining with us!!

Please share, like, follow and poke us at your will - #hardpressedmelb

 @hardpressedmelb | @thesedayscoffee