

FOOD
BREAKFAST & LUNCH

Toast with butter and house made jam 8.00	Avocado tossed in dukkah with snow pea tendrils, feta, lemon and pickled radish and black salt on multigrain 18.00 + Add poached egg 2.00 + Add smoked salmon 5.00	Soft corn tortillas, black bean purée, fried eggs, chorizo, avocado, cherry tomatoes, tomatillo salsa and salted ricotta 21.00
Eggs on toast, poached, scrambled or fried 11.00	Benedict on sourdough, house made hollandaise, poached eggs and one choice of bacon, smoked salmon, sautéed kale or chorizo 19.00	Jerk chicken roll with pickled red cabbage, cream cheese and baby cos 17.00
Fruit toast with whipped ricotta and honey 12.00	Sriracha scrambled eggs with feta, spring onions and fresh herbs on sourdough toast 18.00 + Add avocado 5.00 + Add bacon 5.00	Panko crumbed eggplant with hummus, capsicum, tomato, olives, pine nuts, pomegranate and rocket 22.00
Granola with fresh summer fruit and vanilla bean yoghurt 16.00	Crisp saganaki, poached eggs, smoked salmon, avocado, kasundi, dukkah, lemon and rocket 18.00	Poached chicken salad of baby cos, snow pea tendrils, herbed mayo, avocado, bacon, egg and pepitas 22.00
Oat porridge with cultured butter and panella sugar 16.00 + Add bacon 4.00	Baked eggs in a lightly spiced tomato and capsicum passata topped with herbs, feta and pomegranate molasses 20.00 + Add chorizo 5.00	Smoked salmon salad with red quinoa, baby cos, egg, avocado, cucumber, pickled radish, dill sour cream, capers and house vinaigrette 22.00
Vanilla bean yoghurt and summer fruit 12.00		Pork and fennel pin-wheel, tomato relish, baby cos in a house vinaigrette 20.00
Belgian waffle with lemon curd, ricotta, blueberries and pistachios 16.00 + Extra waffle 4.00		Meze plate of hummus, capsicum, tomato, marinated olives, saganaki, pickled radish and rocket served with warm ciabatta 26.00
Bacon sandwich on sourdough with cream cheese, baby cos and caramelised onion 16.00 + Add fried egg 2.00		
	FOR KIDS Toast, egg, avocado 8.00	

ADDITIONS

'Fatto A Mano' gluten free bread + extra 1.00 for 1 slice or 2.00 for 2 slices
Egg, toast, sambal, hollandaise, tomatillo salsa + each 2.00
Kale, rocket, fresh cherry tomatoes, pickled cabbage + each 3.50
Bacon, smoked salmon, avocado, chorizo + each 5.00

FITZROY

DRINKS
HOT & COLD

COCKTAILS

-

MIMOSA

Prosecco, orange juice
11.00

KIR ROYALE

Prosecco,
Creme de Cassis
12.00

APEROL SPRITZ

Prosecco, Aperol,
citrus, soda
13.00

SPIKED ICED TEA

Rum, Chamelia black
iced tea, citrus, soda
16.00

SPIKED ESPRESSO

Single Origin Espresso,
Vodka, Maple, Whiskey
16.00

BLOODY MARY

Tomato, Vodka,
cucumber, chilli,
lemon, pickles
18.00

PIÑA COLADA

Blended coconut,
Rum, golden juice,
sweet spice, lime
18.00

PIMM'S JUG

1L - \$20

HOT DRINKS

-

COFFEE

House Blend with milk - 4.00
Batch Brew - 4.50
Single Origin Espresso - 4.50
Chai Latte - 4.50

TEA

English Breakfast,
Earl Grey, Chamomile
4.00

Lemongrass Ginger,
Gunpowder Green, Peppermint,
Licorice & Fennel, Masala Chai
4.50

CHOCOLATE

Hot, Mocha - 5.00
Iced - 6.00
Hazel-Mörk shake - 10.00

COLD DRINKS

-

Coffee Frappe - 5.00
Iced Coffee with ice cream - 6.00
Chamelia Black Iced Tea - 5.00
Cold Brew - 5.00
Orange juice - 6.00
Golden blended juice - 6.00
Red Blended juice with chia - 8.00
Blended strawberry, coconut,
cashew and maple - 10.00

FIZZY

Lemon Ginger Fizzy - 8.00
Cascara & Espresso Spritz - 8.00
Rotating house-made
seasonal soda - 4.00

SPARKLING WATER

500ML - 3.00 / 1L - 5.00

BEER & CIDER

-

Temple Bicycle Beer
8.00

Cricketers Arms
Keeper's Lager, Fat Yak IPA,
Coldstream Apple Cider
9.00

WINES

-

NV Lana Prosecco
King Valley
9.00 - 45.00

Paul Louis, Brut, Loire Valley
50.00

2015 Pinot Gris
Mount Langi Ghiran, Grampians
9.00 - 45.00

2016 Rob Dolan
Chardonnay, Yarra Valley
10.00 - 47.00

2015 Port Phillip Estate
Salasso Rosé,
Mornington Peninsula
11.00 - 50.00

2016 Little Yering
Pinot Noir, Yarra Valley
10.00 - 47.00

2016 Mount Langi Ghiran
Shiraz, Grampians
11.00 - 50.00

EXTRA

Bonsoy, Hazel, Almond,
Lactose Free Milk, Decaf
.50