

ALL DAY MENU till 3pm

HOUSE MADE BIRCHER	14	CHILLI SCRAMBLED	16	SEARED CALAMARI SALAD	17	PULLED PORK BURGER	17
Activated Australian oats, dried apricots, cranberries, almond flakes, poached autumn fruits, spiced frozen yoghurt		Charred chorizo, persian feta, fresh chilli, dill		Snowpea tendrils tossed with fresh chilli, crispy radish, capsicum, quinoa tabouli, kalamata crisps dressed with a lemon lime vinaigrette		BBQ pulled pork open burger, mint carrot cabbage slaw, snow pea tendrils, pickled apple, date chutney, balsamic reduction	
AVOCADO TOAST	16	HAM HOCK TERRINE	17			LITTLE PEEPS	
Persian feta, mint, parsley, beetroot paint, grain toast		Root vegetable rosti, pressed ham hock terrine, poached egg, mustard pickled onions, jus, gribiche		BEETROOT SALAD	16	avocado on organic toast	6.5
+ poached egg	2.5			Baby beets, radicchio, rocket, pear, candied walnut, blue vein cheese, balsamic vinegar		1 free range egg on toast	6.5
+ house cured salmon	5	BREKKIE BURGER	14			ham and cheese toastie	7
CHIA SEED PUDDING	14	Fried free range egg, cheddar, spinach, bacon, hollandaise on a brioche bun w a hashbrown		SUPERFOOD BOWL	17	chips, aioli	6
Chia seeds soaked in almond milk & cocoa, garden of berries, lime meringue, sugar rim				Kale, apple, avocado, chia, quinoa, slivered almonds, halloumi, hummus, lemon rind vinaigrette		1/2 milkshake vanilla, chocolate or strawberry	4
GRANOLA	16	ST ROSE	19.5	+ poached egg	2.5		
Oven roasted granola, coyo pannacotta, passionfruit, coconut nectar, pineapple foam		Free range eggs, halloumi, bacon, roasted tomatoes, herbed mushrooms, spinach, hash brown, toast		+ grilled chicken	4.5		
JAFFA FRENCH TOAST	16	BAKED EGGS	17	PARMESAN & HERBED CRUSTED CHICKEN SCHNITZEL	13		
Soaked brioche, candied popcorn, orange, popping candy, nutella mousse		with peperonata sauce, spiced dukkah, persian feta, fresh chilli, toast		Caramelised onions, cheddar, leaves, housemade mustard aioli, multigrain wrap			
ORGANIC TOAST	6.5	+ chorizo	5	+ chips	4		
Grain, sourdough or fruit loaf with choice of gippsland butter, housemade preserves, crunchy peanut butter or vegemite		CORN FRITTERS	18	BLACK ANGUS BURGER	18		
FREE RANGE EGGS	9.5	Wilted spinach, cured salmon, seasonal avocado, beetroot crème fraîche, poached egg		Angus beef pattie, cheddar, tomato, spanish onion, lettuce, pickles, american mustard, ketchup, kewpie mayo, chips + bacon			
poached, scrambled, fried							

Extras	
GF bread, fresh chilli, dukkah	1.5
egg, hash brown, tomato relish, spinach	2.5 3
roasted tomatoes, mushrooms	4
persian feta, avocado, halloumi	4
wilted kale, bacon, grilled chicken	4.5
ham hock, chorizo, house cured salmon	5
chips, aioli	6

St Rose uses as much local, seasonal and organic produce as financially and commercially possible.

Please note we do not make any changes to our menu during busy periods.

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Eftpos minimum \$10
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DRINKS

COFFEE - 5 Senses

White	3.8
Black Single Origin	3.5
Filter	4.5
Mocha	4
Hot chocolate	4
Large	+0.7
Soy	+0.5
Raw Almond milk	+1

ICED

Iced Filter	4.5
Espresso Tonic	4
Ice Latte (icecube)	4.5
Iced Coffee (icecream)	5
Iced Chocolate	5

TEA - Larsen & Thompson

Good Morning	
Earl Grey	
Golden Monkey	
Chai	
White Peony	
Peppermint	
Lemongrass & Ginger	
Chamomile	

BOTTLED

Bottled water	3.5
250mls Sparkling mineral water	3.5
500mls Sparkling mineral water	4.8

THICK SHAKES

Oreo

Crunchie

Snickers

Cappuccino

JUICES

Straight up OJ	6
Alkaline	7.5
Kale, celery, spinach, apple, lemon	

Detox	7
Carrot, celery, beetroot, ginger	

Vitamin	7
Orange, carrot, ginger	

Maximise	7
Apple, orange, lemon, mint	

Balance	7
Watermelon, lychee, mint	

SMOOTHIES

Protein Superhero	7.5
Banana, protein, dates, coconut milk, peanut butter, coconut nectar	

Energizer	7.5
Mixed berries, banana, yoghurt, honey, chia	

Mango Passion	7.5
Mango, mint, passionfruit, coconut water	

CRUSHES (dairyfree)

Berry blitz	6.5
Mixed berries blitzed with apple juice	

Coco pine crush	6.5
Coconut and pineapple juice blitzed with ice	

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