

DUMBO

DUMBO ALL DAY MENU

PECAN PIE French toast soaked overnight, baked with maple pecans, vanilla cinnamon glaze, macadamia ice-cream & honeycomb (v) **18**

SAGO tapioca pearls cooked in coconut cream with rhubarb, roasted grapes, pistachio & palm sugar crisps (v, vgo, dfo) **16**

EGGS BENEDICT on buttered English muffins, grandma ham, wilted spinach & tarragon bearnaise (go, vo) **18**
+ Gravalax salmon & fried capers **4**

PRAWN TOAST coconut, sesame, prawn, kaffir lime mousse, poached eggs, avocado, kimchi, coriander on sourdough (go) **19**

AVO TOAST with romesco, crispy potatoes, blistered tomatoes, mint and marinated feta on sourdough (go, vgo, v, dfo) **18**
+ Poached free range egg **3**
+ Haloumi (Will Studd Aphrodite) **5**

WILD MUSHROOMS mixed seasonal mushrooms, sauteed greens, tallegio, fried egg, basil pesto on brioche (v, go) **18.5**

COTECHINO EGGS folded eggs with cotechino sausage, chilli, green onion, feta, burnt butter on sourdough (go) **18.5**

KATSU CURRY crumbed chicken, carrot, basmati rice, curry sauce, spring onion + soft egg **19**

FAVA EGGS Greek fava dip, poached eggs, caramelised onions, fried capers, dukkah and Turkish bread (go) **18**

LEEK ROSTI sauteed leeks with Gruyère cheese, poached eggs, braised silverbeet, fried leeks and Szechuan chilli oil (go, v) **18**

CHERMOULA LAMB SALAD Moroccan spices, saffron couscous, dried apricots, buttered minty peas, coriander & tzatziki **19** (vo, dfo)

GRILLED OCTOPUS marinated in garlic and chilli served with smoked paprika hummus, caper berries, roast peppers, olives & Turkish bread **21** (go, dfo)

SAFFRON PAPPARDELLE House-made chorizo, roasted shallots, prawns, chilli, parsley & Grana Padano **22**

CHIPOTLE TORTILLAS chipotle pork, corn salsa, charred red onion, marinated feta, avocado, spring onion, coriander & tortillas (vo) **18**

EGGS YOUR WAY free range eggs on sourdough (v, go)
Poached or fried **10** / Scrambled **12**
+ See sides below

CROISSANT with Lescure butter + Bonne Maman raspberry jam (v) **7**

FRUIT TOAST {by GF Precinct} with Lescure butter + Bonne Maman raspberry jam (v, g, go) **8**

SIDES

Sautéed greens **4** • Haloumi **5** • Extra Egg **3**
Grilled heirloom tomato **4** • Half avocado **4.5**
Mixed mushrooms **4.5** • Double smoked bacon **5**
Gravalax Salmon **5** • House-made potato hash **5**

KIDDIES

Under 12 years only

✕ Rice Bubbles / Coco Pops **5**
✕ Plain smashed avocado on sourdough (vg, go) **6**
✕ Single egg w bacon on toast **6.5** / Scrambled **8.5**
✕ Chocolate waffles, banana, vanilla ice cream (v) **10**

DID YOU KNOW, WE NOW TAKE BOOKINGS? BOOK ONLINE!

(v) vegetarian (vg) vegan (g) low gluten (vo) vegetarian option (vgo) vegan option (go) low gluten option (dfo) dairy free option // gluten free bread available +2

DUMBO

COFFEE {by Rosso Roasting Co}

Latte / Flat White / Cappuccino
Long Black / Magic / Piccolo 4
Mocha 4.5

Espresso: Single 3.5 / Double 4
Macchiato: Short 3.5 / Long 4
Filter (single origin) 4.5
Cold Brew (single origin) 5
Iced Coffee / Chocolate / Mocha 6
Iced Latte 4.7

Soy milk {by Bonsoy} + 0.5
Almond milk {by Milk Lab} + 1
Oat Milk {by minor figures} + 1

TEA {by Larsen & Thomson}

TEAPOT of Earl Grey / English Breakfast /
Peppermint / Lemongrass & Ginger /
Yunnan Green / Chamomile 5

MATCHA LATTE {by Konomi}

Pure Japanese Matcha 5
Maple Matcha 5
Vanilla & Coconut Water Matcha 5

HOT CHOCOLATE

{by Grounded Pleasures}

Original Chocolate 4.5 (vgo, g)
French Mint 5 (vgo, g)
Chilli-Infused 5 (vgo, g)

Kids Hot Chocolate 3.5

KIDDIES

Babycino 1
Spiders: Raspberry / Coke / Lemonade 4

Milkshake
Choc, Strawberry or Caramel 5

CHAI {by Chai Boy Chai}

Chai Tea
Chai Latte 5

JUICE

Cold-pressed Green Juice (pineapple, celery,
apple, kale, lemon, ginger & mint) 6.5

Cold-pressed Sunny Juice (orange, mango,
passionfruit) 6.5

Cold-pressed Orange juice 6

SOFTIES

Sparkling Mineral Water {by Hepburn}:
Natural / Lemon / Blood Orange
Ginger Beer / Orange & Passionfruit 4.5

Coke 4
Diet Coke 4

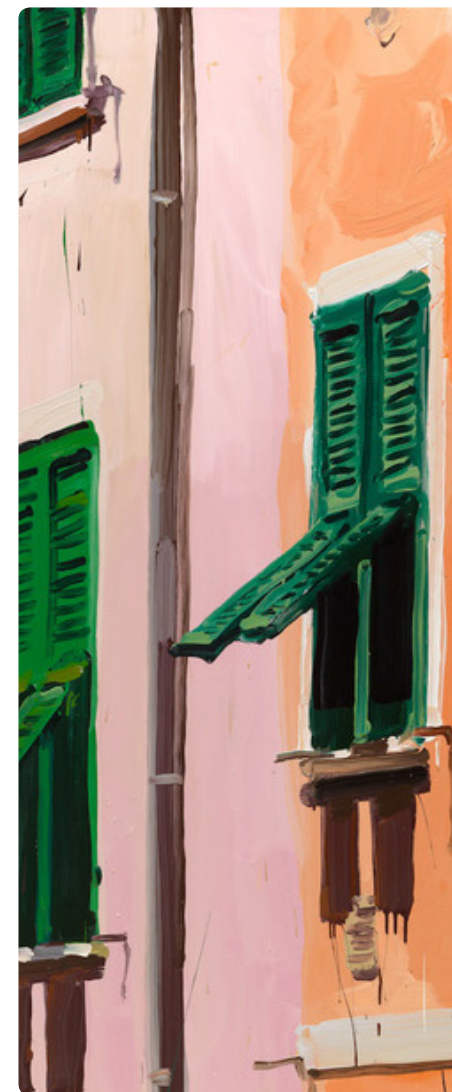
Unfortunately we are unable to split bills on weekends and at peak times.

Not all ingredients are listed on the menu, please advise us of any dietary requirements or allergies before ordering.

While we offer low gluten menu options, we are not a gluten-free kitchen. Cross-contamination could occur and we are unable to guarantee that any item can be completely free of allergens. Patrons are encouraged to their own satisfaction, to consider this information in light of their individual requirements.

We kindly ask for no changes to the menu due to personal preference, especially on weekends and at peak times.

Please note a 15% surcharge applies on public holidays.



#CHEERSBIGEARS

Instagram @dumbomelbourne