FACTORY ESPRESSO ALL DAY MENU

	TOAST	\$7	SHAKSHUKA (DF, V)	\$ 22	BREAD & BUTTER FRENCH TOAST (V)	\$ 22
	Local Sourdough OR Raisin toast Add House made strawberry jam, peanut butter, vegemite, honey or Nutella		Eggs cooked in a rich tomato capsicum spiced sauce with sourdough. Add Chorizo \$5 Add Haloumi \$5		with berry compote, raisins, mascarpone, chocolate crumb, fresh banana and homemade salted caramel	
	Gluten Free Toast add \$2		Gluten Free \$2		BIG UNIT	\$ 25
	BACON & EGG ROLL (DF)	\$10	EGGS BENEDICT	\$ 20	Eggs your way, bacon, chorizo, hash brown,grilled tomato, mushrooms, beans and	
	Local Free range egg, bacon and relish		Poached eggs, homemade hollandaise,		toast	
	Make it Gluten Free add \$2	d \$2 fresh baby spinach on Engi sourdough or croissant.	fresh baby spinach on English muffins, sourdough or croissant.		NOURISH BOWL (GF, V)	\$ 20
	CORN FRITTERS (V)	\$23	Add bacon or ham Add smoked salmon \$5		Quinoa, sweet potato, broccolini, green beans, spiced cauliflower. herbed tahini yogurt, crispy chickpeas	
	Homemade corn fritters, green goddess dressing, 2 poached eggs, tomato onion		AVOCADO MEDLEY (V)	\$ 19		
	salsa and leaf Add bacon \$5		Crushed avo on seeded sourdough, fetta cream, beetroot hummus, cherry tomato, grilled halloumi, seasame and crispy chickpeas Add poached egg \$3	•	Add poached chicken \$6 Add poached egg \$3 Add grilled halloumi \$5	
	EGGS & TOAST (V)	\$13.5				
	Eggs your way, Racine sourdough and				BURGERS All with fries	
	butter Add bacon \$5; Make it Gluten free ad \$2. see other sides below		CHILLI RICOTTA SCRAMBLE (V) Homemade crispy chilli oil with ricotta scrambled egg and sourdough		Wise Guy American Beef Burger - American cheese, tomato, lettuce, pickle, onion, mustard, mayo, tomato sauce	\$ 20
	GRANOLA (V)	\$18			Korean Fried Chicken Burger - kimchi, lettuce, tomato, spicy mayo	
	Homemade almond sesame granola, yogurt panna cotta, orange raspberry compote and fresh fruit		ALMOND BIRCHER (DF, V)	\$ 17 \$ 17	Peri Peri Chicken Burger - lettuce, tomato, onion, special sauce, mayo	
			Creamy Swiss style bircher with fig compote, almon milk, coconut yogurt, fruit and pepitas PORRIDGE WITH BUTTERED APPLE (V)			
		\$17			STEAK SANGA & CHIPS	\$ 25
	BREAKY WRAP	\$17			Eye fillet, fried onion, mushrooms, relish, tomato, lettuce, swiss cheese and mayo, with chips	
	Scrambled egg, hollandaise, hashbrown, bacon, beans, baby spinach					
	bacon, beans, baby opinaen	Rolled oats,	Rolled oats, steel cuts oats, buttered apple, milk, salted caramel and nuts		SOUP OF THE DAY	\$ 17
			apple, milk, suffer our amer and nuts		Served with garlic bread	
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Extras: Bacon/Chorizo/Salmon/Avo Mash/Mushrooms/Grilled tomato/cooked spinach/Grilled Haloumi/2 Hash Browns/Scrambled Egg \$5 Poached/Fried egg x 1 \$3, Substitue Gluten Free Bread \$2, Extra sourdough \$3, Bowl Fries \$7

V = vegetarian DF = Dairy Free
GF - ask for gluten free bread

SOMETHING FOR KIDS		<pre>Iced Chocolate / Coffee / Mocha with ice cream & whipped cream</pre>	\$8.5	
Kids fried egg, bacon & toast Ham & Cheese Croissant Cheese Toastie	\$12 \$11.5 \$6.5	Alternative milk - Add \$1	\$6.5	
Toasted Banana Bread	\$6.5 \$7	Orange or Apple Juice	\$0.5	
Plain Croissant Chicken nuggets & chips	\$5 \$12	Lemon & Mint Iced Tea	\$7	
Bowl of Fries	\$7	Homemade		
SMOOTHIES/SHAKES/JUICE				
Smoothies		005555 754 570		
No. 1		COFFEE TEA ETC		
Banana, almond butter, oats, dates, cinnamon,	\$9.5	Hot Drinks		
coconut cream, honey and milk No. 2		Cappuccino, flat white, latte, long black, mo hot chocolate, chai, turmeric latte	cha,	
Mango, passionfruit, coconut cream, tumeric,	\$9.5	Small	¢4 0	
apple juice, mint, chia seeds		Large	\$4.8 \$5.5	
		Espresso/Piccolo/Macchiato	\$4	
No. 3	\$9.5	Babycino	\$2.5	
Green apple, avocado, spinach, apple juice, banana, basil, coconut cream, wheatgrass & barleygrass		Decaf available		
Add pea protein powder - Add \$1.5		Soy/Oat/Alm/Lactose Free Vanilla / Caramel / Hazelnut Syrup Extra strong	50c 50c 50c	
Milkshakes	\$8.5	Cold Brew/Batch Brew Coffee	\$5.5	
Chocolate, strawberry, vanilla, salted caramel, mango,coffee, mocha		Loose Leaf Tea Pot English Breakfast, Earl Grey, Peppermint, Chamomile, Green, Lemongrass & Ginger	\$5	
Malt Add 50c / Thick Shake Add \$1		Honey Spiced Chai Pot	\$7	
Alternative milk - Add \$1		brewed with steamed milk	ş/	

\$6.5