



That Plant Cafe *Kelmscott*



BREAKFAST & LUNCH

MENU





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BREAKFAST

Available until 2:30pm

Big Breakfast (gfo)	26.5
Double bacon, sausage, local farm eggs, roasted tomatoes, hash browns, sautéed mushrooms, wilted spinach, house-made baked beans, and toasted ciabatta	
Vege Big Breakfast (v-gfo)	23.5
local farm eggs, sautéed spinach, roasted mushrooms, grilled tomato, halloumi, hash browns, house-made baked beans, and toasted ciabatta	
Eggs Benedict (gfo)	19.5
Two poached farm eggs, sautéed spinach, crispy bacon, hollandaise sauce, served on toasted ciabatta. (Add smoked salmon for \$4)	
Smashed Avo (v-gfo)	19.5
Creamy avocado, cherry tomatoes, crumbled feta, two poached eggs, drizzled with balsamic glaze on toasted ciabatta	
Espresso Panna Cotta (v)	18.5
Crunchy granola served with espresso panna cotta, fresh mandarin, strawberries, grapes, passionfruit, and creamy vanilla bean yogurt	
Pancake Stack	17.5
Two fluffy pancakes topped with mandarin, strawberries, grapes, passionfruit, ice cream, pistachio crumble, and maple syrup	
Big Breakfast Roll (gfo)	16.5
Bacon, hash brown, sausage, free-range eggs, tomato relish, and melted cheese on a toasted bun (Available as a wrap at no extra charge)	
Eggs on Toast (v-gfo)	15.5
Two local farm eggs cooked your way, served with toasted ciabatta and butter	
Potato Rosti	20.5
potato rosti, bacon, onion & bacon relish, farm poached eggs, rocket, parmesan, citrus vinaigrette	

BURGERS

add side fries for \$3

Cheeseburger	14.5
Juicy beef patty, melted cheese, onion, pickles, mustard, and tomato relish on a toasted bun. (Add bacon for \$3)	
The 'Nicko' Burger	15.5
Beef patty, melted cheese, onion, pickles, lettuce, and chefs secret sauce on a potato bun	
Chick Magnet	18.5
Crumbed chicken, crispy bacon, melted cheese, lettuce, mayo, and BBQ sauce on a potato bun	
Mighty Mushroom (v)	16.5
Garlic-sautéed mushrooms, melted cheese, red onion, lettuce, tomato, and mayo on a potato bun	

SALADS

Thai Beef Salad	21.5
Grilled beef porterhouse steak on a bed of mesclun, carrot, red onion, garnished with crushed peanuts, crispy shallots, house-made Thai dressing	
Caesar Salad (gfo,v)	19.5
Crisp cos lettuce, crispy bacon, parmesan, crunchy croutons, poached egg, and Caesar dressing. (Add grilled chicken for \$4)	
Pumpkin & Feta (gf,v)	17.5
Roasted pumpkin, fresh spinach, cherry tomatoes, crumbled feta, sunflower seeds, and pumpkin seeds, finished with a balsamic drizzle	

PARMI

all come with fries & salad

Classic Parm	23.5
Golden chicken schnitzel topped with house-made napolitana sauce, ham, and melted cheese	
Hawaiian	25.5
Chicken schnitzel topped with napolitana sauce, ham, pineapple, and melted cheese	
Mexican	25.5
Chicken schnitzel topped with napolitana sauce, jalapeños, sriracha, and melted cheese	
Canadian	25.5
Chicken schnitzel topped with BBQ napolitana sauce, maple bacon, and melted cheese	

BRUNCH & LUNCH

Available until 2:30pm

Steak Sandwich	25.5
Grilled porterhouse steak, truffle mayo, melted cheese, onion jam, mesclun, served on Turkish bread with fries	
BLAT (gfo)	16.5
Crispy bacon, fresh lettuce, tomato, creamy avocado, and mayo on your choice of fresh or toasted bread (Add fries for \$3)	
BLT (gfo)	15.5
Crispy bacon, fresh lettuce, ripe tomato, and creamy mayo, served on your choice of fresh or toasted bread.(Add fries for \$3)	
Bruschetta (v,gfo)	15.5
Freshly diced tomato, red onion, and fragrant basil, topped with crumbled feta and drizzled with balsamic glaze, served on toasted bread	
Club Sandwich (gfo)	17.5
Grilled chicken, crispy bacon, tomato, lettuce, cheese, and mayo on your choice of fresh or toasted bread (Add fries for \$3)	
Waffles (v)	16.5
Two golden waffles topped with seasonal fruit, served with maple syrup and ice cream. (Add crispy bacon for \$4)	
Holli Roll (gfo)	14.5
Crispy bacon, hash brown, free-range egg, and hollandaise sauce in a toasted roll or wrap	
Brunch Roll	14.5
Bacon, free-range egg, melted cheese, spinach, and tomato relish in a toasted roll or wrap.	
Mushroom Bruschetta (v)	16.5
Sautéed garlic mushrooms with spinach and crumbled feta, finished with a balsamic glaze, served on toasted bread.	

That Plant Cafe & Bistro creates meals with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimise the risk, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk egg or wheat allergies.
Please ask your server for further information, we always do our best to accomodate your needs.



BREAKFAST & LUNCH MENU

EXTRAS

Bacon, chicken, ham, mushroom, avocado, egg, sausage, haloumi, beans.	4.5
Spinach, tomato, hashbrown, fetta, cheese.	3.5
Tomato relish, hollandaise, tomato, bbq, balsamic glaze, aioli, sriracha	3.5
Bowl of chips or wedges with sauce	9.5

TOASTIES

Bacon & Egg Toastie (gfo)	14.5
Bacon, egg and cheese with sauce of your choice, Tomato relish or BBQ. Can be changed to a wrap	
Toastie Your Way (v-gfo)	11.5
<i>Choose up to 4 fillings:</i>	
Tomato, onion, cheese, spinach, lettuce, pickles, jalapenos, beetroot, pineapple, carrot or cucumber.	
Bacon, ham, egg, avocado, salami or chicken <i>(add \$4)</i>	
Tomato sauce, bbq sauce, tomato relish, mayo or aioli.	
Change to a roll or wrap or make it toasted <i>(no extra)</i>	

GARLIC BREAD MELTS

Chicken & Avo	12.5
chicken breast, cheese, sun dried tomato, avocado, garlic bread	
Mushroom & Spinach (v)	11.5
grilled mushrooms, wilted spinach, cheese, garlic bread	
Tomato & Basil Caprese (v)	11.5
mozzarella, tomatoes, pesto spread, garlic bread, basil, balsamic	
Salmon & Cream Cheese	12.5
Smoked salmon, cream cheese, dill, garlic bread	

- (gf) Gluten Free

(gfo) Gluten Free Option

(df) Dairy Free

(v) Vegetarian

ACAI BOWLS

Berry (gfo,v)	16.5
Acai, strawberries, granola and honey.	
Berry Banana (gfo,v)	17.5
Acai, strawberries, banana and granola, drizzled with nutella.	
Biscoff (gfo,v)	18.5
Acai, strawberries, blueberry, banana and granola, drizzled with biscoff.	
PB & Banana (gfo,v)	17.5
Acai, Banana and granola, drizzled with peanut butter.	
Tropical (gfo,v)	18.5
Acai, mango, pineapple, strawberries & granola, drizzled with passionfruit.	
Coco Loco (gfo,v)	18.5
Acai, granola, shredded coconut, passionfruit, strawberry and blueberry.	
Ferrero Rocher (gfo-v)	18.5
Acai, granola, cacao nibs, buckini, nutella, banana and strawberry	
Detox (gfo,v)	20.5
Acai, granola, goji berries, shredded coconut, cacao nibs, banana, strawberries, blueberry and passionfruit.	
Beuno (v)	18.5
Beuno, granola, strawberries, shredded coconut, crushed hazelnuts, blueberry	



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WELCOME TO BREAKFAST & LUNCH

Our breakfast and lunch menu reflects a commitment to quality without pretension. From hearty morning favourites to our much-loved burgers and classic midday staples, each dish is crafted with care, generosity, and a deep respect for produce.

Whether you're joining us for a slow weekend brunch, a quick lunch break, or a catch-up over coffee, our offering is designed to suit every appetite and occasion.

We're proud to feature a curated range of local wines, craft beers, and spirits – all handpicked to complement our menu and highlight the incredible talent of producers right here in Western Australia. It's part of our mission: to celebrate local, support industry, and offer value without compromise.

Our kitchen & service teams with a combined experience of over 40 years lead with heart and intention – creating honest, approachable food & drinks that honour its origins. Our philosophy centres on flavour, integrity, and the belief that good food & drink should bring people together.

Our close relationships with local farmers, growers, and suppliers are at the core of everything we do. By sourcing directly and locally, we reduce food miles, support sustainable practices, and keep our menu affordable for everyone – even in tough economic times.

Thank you for choosing to spend part of your day with us. Whether it's for a coffee and croissant, a burger and beer, or a familiar favourite, we hope you feel right at home.

Bon appétit.

Robert Nixon

Executive Chef - That Plant Cafe & Bistro

