

# hey porter

## ALL DAY MENU

<b>TOAST</b>	<b>7.50</b>	<b>POACHED EGGS ON HASH</b>	<b>19.50</b>
sourdough   grain   white		with whipped feta and avo mousse, bacon,	
fruit sourdough   gluten free +\$2.00		beetroot hollandaise	
w/ housemade strawberry jam   peanut butter   honey		VO, GF	
vegemite   nutella			
		<b>TRUFFLE MUSHROOMS</b>	<b>16.50</b>
		on sourdough, with spinach, and dukkah poached eggs	
		add haloumi +\$4.00	
		V, VGO, GF	
<b>CHAI SPICED PORRIDGE</b>	<b>16.00</b>		
caramelised banana, cocoa, mascarpone			
V, VGO			
		<b>CORN FRITTERS</b>	<b>18.50</b>
<b>EGGS ON SOURDOUGH</b>	<b>10.00</b>	with whipped feta & avo mousse, spinach, red onion	
poached, fried or scrambled		& tomato salad	
chilli scrambled + \$2.50		with <u>choice of</u> smoked salmon - OR - bacon	
GF+\$2.00, V		add poached egg +\$2.00	
		VO, GF	
\$5.00 ea GF   bacon   salmon   avo   halloumi   housemade beans		<b>HOUSEMADE BEANS BOWL</b>	<b>17.50</b>
\$4.00 ea GF   mushrooms   hashbrown   feta		with chorizo, fetta, poached eggs & crispy kale	
\$3.00 ea GF   spinach   tomato   hollandaise   pesto		add sourdough +\$1.50	
\$2.00 ea GF   tomato relish   GF toast   extra egg		VO, GF	
\$1.50 ea   extra toast   tomato sauce			
<b>AVO SMASH</b>	<b>19.50</b>	<b>MIDDLE EASTERN FALAFELS</b>	<b>18.00</b>
on sourdough with halloumi, turmeric hummus, crispy		with roasted eggplant, sweet potato, turmeric	
kale, poached egg & dukkah		hummus, avo, and dukkah flat bread	
V, VGO, GF+\$2		V, VGO, GF	
<b>BUTTERMILK PANCAKES</b>	<b>17.50</b>	<b>ROASTED BEETROOT SALAD</b>	<b>17.50</b>
with stewed rhubarb, raspberry coulis, icecream		with halloumi, sprouts, pomegranate, spinach	
V, GF+\$2		walnuts & yoghurt dressing	
		V, GF	
		add chicken +\$5.00	
<b>BREAKFAST ROTI WRAP</b>	<b>17.50</b>		
chilli scrambled eggs, cheese, grilled corn, pickled		<b>OKONOMIYAKI</b>	<b>18.50</b>
red onion spinach & avo		savoury pancake of potato, corn, onion & cabbage,	
add bacon +\$5.00 add hashbrown +\$4.00		topped with Japanese mayo & kimchi salad	
V, GF+\$2		add poached egg +\$2	
		V, GF	
<b>EGGS BENEDICT</b>	<b>17.50</b>	<b>SOUP</b>	<b>14.00</b>
poached eggs on English muffin with spinach,		with toasted sourdough- check our specials board	
housemade hollandaise & <u>choice of</u>			
bacon   ham   smoked salmon   mushrooms		<b>FRIES</b>	<b>8.00</b>
VO, GF+\$2		with aioli GF, V, VG	



CHAT TO US ABOUT ANY DIETARY REQUIREMENTS

ALL ITEMS AVAILABLE TAKE AWAY

ASK US ABOUT SMALLER ITEMS IN OUR DISPLAY FRIDGE

V= vegetarian / VO= vegetarian alternative available  
VG= Vegan / VGO+ = vegan alternative available  
GF= gluten free / GF+ = gluten free alternative available +\$2

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## TAKEAWAY MENU

### **SOUP 10.00**

with toasted sourdough  
GF+\$2.00

### **CHICKEN PARMA ROLL 11.00**

schnitzel, relish, spinach, cheese, tomato  
GF+\$2.00

### **VEGAN ROLL 12.00**

falafel, turmeric hummus, spinach, avo, tomato  
GF+\$2.00

### **EGG BACON ROLL 9.50**

cheese and relish  
GF+\$2.00

### **TOASTED SANDWICHES**

- ham, cheese, tomato **8.50**
- chicken, cheese & avocado **8.50**
- vegan/vegetarian toastie option made to order **9.50**
- GF+**2.00** made to order & only available as toasted

### **WRAPS**

- mexican chicken, cheese, spinach & corn **10.00**
- falafel, cheese, spinach & tomato **10.00**
- vegan option made to order **11.50**
- GF+**2.00** made to order & only available as toasted

### **SALADS MADE TO ORDER 14.50**

- **spiced chicken OR falafel**  
with spinach, feta, tomato, avo, yoghurt dressing GF
- **brekky salad** with poached egg, dukkah, bacon,  
spinach, avo, halloumi VO, GF



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## DRINKS



Coffee by Woolshed Roastery \$4.00  
(also available on ice)  
espresso / short macchiato \$3.50

chai latte | turmeric latte | matcha \$4.00  
hot chocolate | white hot chocolate | mocha \$4.00  
chai tea brewed leaf latte \$5.00  
add our locally harvested honey + .50

extra shot | decaf | mug | extra milk + .50  
syrops- vanilla | hazelnut | caramel + .50

milk alternatives:  
bonsoy | milklab almond |  
oat milk | lactose free +\$1.00

tea by Love Tea \$4.00  
english breakfast | earl grey | moroccan mint | chai |  
green | chamomile | immunity | lemongrass & ginger

Iced coffee \$7.00 | iced chocolate \$7.00 (with cream +.50)

remedy kombucha \$5.50 | ginger & lemon | raspberry lemonade  
| cherry plum | mango passion

mineral water \$4.50

karma drinks \$5  
lemmy lemonade | lemmy lime & bitters  
(Fairtrade & organic, all money from every karma drink sold goes back to the growers over in Sierra Leone)

dash sparkling water \$4.50  
mineral water infused with 'wonky fruit' - fruit that would otherwise be thrown away  
peach | lemon

nectar cold pressed juice \$5.00  
"sweet cheeks" - watermelon, apple, raspberry, lime  
"green with envy" - apple, celery, spinach, kale lemon, cucumber, parsley

freshly squeezed orange juice \$8.50

soft drink \$4.00 | coke | coke no sugar | lemonade | lemon lime bitters

juice \$4.50 | apple | orange

kids pop top \$4.00 | apple | orange

smoothies \$9.00 | banana | mixed berry

milkshakes \$6.50 thickshake \$8.00  
chocolate | strawberry | vanilla | caramel | banana | blue heaven | lime

fancy milkshakes \$8.50  
chai | coffee | hazelnut | nutella

spiders \$6.50 | raspberry | coke | lime



## WINE & BOOZE

### Bubbles

Prosecco DeBortoli King Valley Piccolo 200ml \$10  
Brut Soir de Paris France B \$38

### White

Chardonnay d'Arenberg Adelaide G \$10 B \$40  
Sauv Blanc Catalina Sounds New Zealand G \$9 B \$37  
Rose Bone Dry Blue Pyrenees G \$10 B \$40  
Pinot Gris 6ft6 Geelong G \$10 B \$40

### Red

Tempranillo Domlina Estate Waurm Ponds G \$11 B \$42  
Pinot Noir Long Board Bellbrae G \$11 B \$42

### Half Bottles

Rose Cote des Roses France 1/2 B \$25  
Sauv Blanc Saint Clair New Zealand 1/2 B \$21  
Shiraz Dandelion Vineyard Barossa 1/2 B \$21

### Beers

Furphy Geelong \$8  
Corona Mexico \$9  
Great Northern Queensland \$7

### Spirits

Gin | Vodka | Pimms \$9

Mixers:

Tonic | Soda | Lemonade | Coke | Peaches | Lemon

