

DRINKS

@hellosailorcafe

COFFEE	4	ICED		TEA	4.5	Four Pillars Gin & Tonic	10
Espresso		Latte	5	English Breakfast Earl Grey		Pimms Lemonade & Ginger Ale	10
Short Macchiato		Chai		Peppermint Chamomile Darjeeling			
Black				Lemongrass & Ginger Green		WINE	
White		Coffee	8	JUICE	7	Rocky Gully Riesling (WA)	13/44
Mocha	5	Chocolate		Orange Apple Weekly Special		Punt Road Pinot Gris (VIC)	11/36
Cold Brew	5	Mocha		SMOOTHIE	8	S.C. Pannell Chardonnay (SA)	13/44
Affogato	5	Banana, Mango, Yoghurt & Honey		SOFT DRINKS	5	Shadowfax Minnow Rosé (VIC)	12/36
Extra Shot	50c	MILKSHAKES	8	Curiosity Cola Ginger Beer		Airlie Bank Pinot Noir (VIC)	12/36
Soy or Almond Milk	50c	Gingerbread Choc		Rose Lemonade Victorian Lemonade		Balnaves Cabernet Merlot (SA)	13/44
CHAI	5	HOT CHOCOLATE	5	Cherry Cola		Innocent Bystander Moscato (VIC)	10
Chai Latte Dirty Chai Chai Tea		Kids Hot Chocolate	4	ICECREAM SPIDERS	8	BEER	
				Classic Cola Cherry Cola		Furphys Ale	8

FOOD

Sourdough Toast, Multigrain Toast, Fruit Toast or Crumpets with preserves VGFO	8	Breakfast Salad Bowl: Tricolour Quinoa, Roasted Broccoli, Baby Kale, Sweet Potato, Mint, Toasted Almonds, Avocado, Sunflower & Pumpkin Seeds, Miso Tahini Dressing, Snow Pea Tendrils VEGAN GF	19	Confit Duck Salad with Glazed Confit Duck, Crispy Noodles, Radish, Vietnamese Mint, Thai Basil, Crispy Shallots, Carrot, Papaya and Marbled Tea Boiled Egg	23	KIDS VGFO	6.5
Pear Vanilla, Blood Orange Marmalade, Raspberry Grappa, Strawberry & Aniseed		+ Poached Eggs	3	Free Range Eggs on buttered sourdough	10	Single Egg on Toast	
Soft Boiled Eggs with Hot Green		Berry Cheesecake Waffles with Fresh Berries, Whipped Cream Cheese, Biscuit Crumb, Pure Canadian Maple and Freeze Dried Fruit v	18.50	ADD		Crumpet with Honey	
Relish and Sourdough Soldiers VGFO	10	Pork Belly Omelette with Grilled Pork Belly, Sriracha Mayo, Asian Herb Salad, Spring Onion and Pork Crackling on Toasted Sourdough GF	21	Gluten Free Bread	1	Fresh Fruit Waffle Face	
Folded Eggs with Yarra Valley Feta, Hot Green Relish and Fresh Herbs VGFO	16.50	Smoked Salmon Tartine with Green Tahini, Beetroot Labneh, Candy Beet, Red Vein Sorrel, Beetroot Crackers, Picked Shallots, Ricotta Salata and Poached Eggs on Sourdough GF	24	Roast Tomato Relish		Coco Pops with Chocolate Milk	
+ Bacon	5	Fried Chicken Burger with Cos Lettuce, Smoked Cheddar Cheese, Tomato, Chipotle Mayo and Potato Crisps	19.50	House Made Hot Green Relish			
Toastie with Mortadella, Smoked Cheddar Cheese, Fresh Tomato, Gherkins and Red Sauerkraut GF	14			Wilted Spinach	3		
Smashed Avocado with Heirloom Tomatoes, Herb Oil, Yarra Valley Feta, Dukkah and Sumac Lime VGFO	18.50			Extra Two Eggs			
+ Poached Eggs	3			Roast Tomato with Rosemary & Sea Salt			
+ Bacon	5			Sauteed Thyme Mushrooms	4		
Golden Granola with Stone Fruit, Coconut Yoghurt, Fresh Berries, Turmeric, Lemon Sorbet and Lemon Balm VEGAN GF	17			Persian Feta			
				Avocado	5		
				Free Range Bacon			
				Smoked Salmon			
				Chorizo			
				Haloumi			



Please let us know if you have any allergies

All bread is buttered unless requested otherwise.

Unfortunately we cannot split bills on weekends