

~ THE PANTRY ON EGMONT ~

Banana split French toast -\$19

Fresh sliced banana, house made Notella, crushed almonds, peanut butter ice cream and toffee sauce.
add bacon +5.5

Turkish eggs \$20 (gf option)

poached eggs, cauliflower, labneh, fresh herbs, zaatar, Turkish bread and chilli oil
add haloumi +5/ bacon +5.5 / hash brown +3.5 / sub gf bread +2

Bloody mary brekky \$19.5

Spicy tomato salsa, lemon and horseradish cream cheese, feta, roast capsicum coulis, fried egg
Add bacon +5.5/ haloumi +5
enjoy your meal with a bloody mary +13.5

House made gnocchi \$25

Roasted capsicum coulis, summer vegetables, basil pesto,
Smoked almonds, rocket and pecorino
+jalapeno kransky \$5.5

Falafel bowl -\$20 (vegan, gf option)

Red pepper and walnut hummus, mixed grains, zucchini, dukkah,
Turkish bread and fresh herbs with a mild harissa dressing
add fried egg +2.5 / add haloumi +5 / sub gf bread+2

The Egmont burger \$22 – grilled chicken or beef patty

with cheddar cheese, lettuce, tomato, onion, pickle, special sauce and side fries
add bacon +2 / add fried egg +2.5 / sub gf bun +2

Chickpea and quinoa burger \$21 (vegan and gf options)

with cheddar cheese, lettuce, tomato, onion, pickle, special sauce and side fries
add bacon +2 / add fried egg +2.5 / sub gf bun +2

Hawthorn salad \$18 (GF, vegan option)

edamame, cucumber, daikon, red onion, pear,
spicy peanuts and salad leaves with a lemon citrus dressing
Add grilled chicken \$6 / add haloumi \$5 / add avocado \$5

House made granola - \$17 (vegan and gf options +2)

Vanilla bean raspberry panna cotta, natural yoghurt, pistachio cream, fruit medley

Eggs on sourdough toast- \$12.8 (gf option)

Poached, scrambled, or fried,
garnished with rocket, pecorino and extra virgin olive oil

Add sides

bacon 5.5 / jalapeno kransky 5.5
avocado 5 / haloumi 5
mushroom 4.5 / tomato 4 / hash brown-3.5

Sides \$8.5

Bowl of fries with chutney and aioli

Rocket with pecorino, pickled onion and dukkah

