

PITCH & FORK

FOOD

BREAKFAST

SERVED FROM 7:00AM - 11:00AM WEEKDAYS
AND FROM 7:00AM - 12:00PM WEEKENDS

Toast

with condiments / \$7.5

Blueberry & Date Bircher Muesli

orange & cacao crumble, greek yoghurt, banana / \$15.5

Seasonal Fruit Salad (GF, DF)

mint & agave syrup, coconut yoghurt / \$14.5

Muffin of the Day

with butter / \$6.5

House Made Banana Bread

with vanilla & maple ricotta / \$8.5

Chai Spiced Sourdough French Toast

mascarpone, nectarine, bacon, Canadian maple syrup,
toasted almonds / \$18.5

Heirloom Tomato Fritters

poached eggs, bacon, tzatziki, herbs / \$20.50

Field Mushroom Bruschetta*

sourdough toast, goats curd, gremolata,
creamed spinach / \$18.5

Toasted Reuben Sandwich

corned beef, rye, swiss cheese, radish kraut,
fried egg, pickles / \$19.5

Zac's Bubble & Squeak (GF)

poached eggs, cheese kransky, mustard hollandaise,
apple relish / \$20.5

Cajun Smoked Salmon (GF)

poached eggs, creamed corn, pebre salsa, broccolini / \$22.5

Smashed Avocado*

haloumi, pea croquettes, mint salsa,
sourdough toast / \$18.5

Bacon Cheeseburger*

Angus patty, American cheddar, tomato relish,
pickles, aioli / \$16.5

Big Breakfast

eggs, bacon, mushrooms, spinach, hash brown,
cheese kransky, relish, toast / \$23.5

Miso Roasted Pumpkin (GF, DF)

broccoli & cauliflower smash, quinoa, toasted seeds,
spinach / \$19.5

Eggs your Way

poached, fried or scrambled, beetroot relish,
your choice of toast / \$11.50

BREAKFAST SIDES

hash browns, cajun smoked salmon

or cheese kransky / \$6

avocado, mushrooms, bacon, haloumi

or fries / \$5

spinach, kale or tomato (GF) / \$4

egg (GF) / \$2

KIDS BREAKFAST

French Toast

with ice cream, bacon and maple syrup / \$10.5

Bacon & Egg Roll

\$10.5

Fruit Salad (GF, DF)

\$9.5

KIDS LUNCH

Crumbed Chicken

fries / \$12.5

Linguine

with creamy bacon sauce / \$12.5

Salt & Pepper Squid

fries / \$14.5

Ham & Cheese Toastie

\$8.5

FROM THE CABINET

Please see our cabinet for other
daily offerings.

LUNCH

SERVED FROM 11:00AM - 2:30PM WEEKDAYS
AND FROM 12:00PM - 2:30PM WEEKENDS

Fish of the Day

ask your server / **market price**

Middle Eastern Lamb Salad*

slow cooked shoulder, tomato, onion, freekah,
currants, mint salsa, yoghurt, dukkah / \$24.50

Bacon Cheeseburger*

Angus patty, American cheddar,
tomato relish, pickles, aioli / \$16.5

Thai Chicken Salad (GF, DF)

Asian slaw, herbs, cucumber, bean sprouts,
coconut, chilli & lime dressing,
crispy onions / \$22.5

Blue Swimmer Crab Spaghettini (DF)

chilli, garlic, parsley, lemon,
pangrattato / \$25.5

Toasted Reuben Sandwich

corned beef, rye, swiss cheese, radish kraut,
fried egg, pickles / \$19.5

Salt & Pepper Calamari

greek salad, tzatziki, lemon, rocket / \$20.5

Smashed Avocado*

haloumi, pea croquettes, mint salsa,
sourdough toast / \$18.5

Chicken Schnitzel Burger

avocado, mayo, iceberg, tomato, red onion,
brioche bun / \$18.5

Miso Roasted Pumpkin (GF, DF)

broccoli & cauliflower smash, quinoa, toasted
seeds, spinach / \$19.5

LUNCH SIDES

bacon, haloumi or fries / \$5

egg (GF) / \$2

* GLUTEN FREE OPTION AVAILABLE. 10% PUBLIC HOLIDAY SURCHARGE APPLIES.

PITCH & FORK

DRINKS

We proudly serve coffee from Parallel Roasters, a local coffee company focused on sourcing the highest quality coffee from the best importers in Australia.

The espresso blend is complex and sweet, single origin's unique and vibrant, all are delicious black or with milk.

JUICES

Vegging Out

orange, carrot, celery, cucumber, turmeric, lemon / \$8

Green Machine

kale, cucumber, mint, celery, apple, ginger / \$8

Orangeinal Gangsta

straight up OJ / \$7

3's Company

watermelon, pineapple & mint / \$8

HOT

Babycino / \$1.5

Espresso / \$3.5

Black / \$4

White / \$4

Filter / \$5.5

Hot Chocolate / \$4

HOT FILTER COFFEE

a pour-over brew method through paper filter brings out a natural flavour from the bean.

Expect a refreshing, clean and delicate coffee with distinct flavours / \$5.5

V60 Hot Filter

available after 10am / \$5.5

Batch Brew / \$5.5

SMOOTHIES

Berry Yummy

Berries, yoghurt, ice, honey, milk / \$9

Green As Bro

kale, cucumber, celery, banana, chia, parsley, apple juice, coconut water / \$9

Bananrama

banana, almond milk, cinnamon, ice, local honey / \$9

EXTRAS

heirloom chocolate / \$0.2

single origin / \$0.5

extra shot / \$0.5

decaf / \$0.5

large / \$0.6

bonsoy / \$1

alternate milk - zymil, almond / \$0.5

syrups - choc, hazelnut, vanilla, caramel / \$0.5

COLD COFFEE

Cold Drip

Cold drip coffee is brewed over 6.5 hours using our in house cold drip coffee maker. Paper filters and filtered water are used, resulting in a pure coffee concentrate. Drink black over ice and expect low acidity, super sweet coffee or mix with milk for a perfect cold coffee alternative.

Sweetened or un-sweetened / \$5.5

KIDS SHAKES

strawberry / chocolate / caramel/ vanilla / \$7

SHAKES

Pumpkin Pie

roast pumpkin, cinnamon, maple syrup, nutmeg, caramel, vanilla ice cream / \$9

Cookies & Cream

cookies, ice cream, milk / \$9

Nutty Professor

milk, ice cream, chocolate, peanut butter / \$9

COFFEE BEANS

250g bag / \$18

1kg bag / \$45

CHAI LATTE

An aromatic fusion of black tea, Indian spices, Victorian honey and fresh ginger.

Served on soy milk. / \$5.5

TEAS

Calmer Sutra Organic Fair Trade

Emerald Bloom - green tea leaves & fragrant jasmine flowers / \$4

Grass Roots - lemongrass, ginger, turmeric / \$4

Floral Fields - chamomile, rose petal, lavender / \$4

Peppermintle - peppermint leaves, lemon myrtle / \$4

Evermore - Sri-Lankan everyday black tea leaves / \$4

Teabox Exotic Indian Teas

Classic Earl Grey / \$4