

## BREAKFAST – ALL DAY

**Corn & Cauliflower Spiced Fritters** – Free range poached eggs, house-made beetroot relish, braised kale and rainbow chard. (GF – Vegan Option) **19**

**Avocado on Sourdough** – with oven braised tomato, pickled fennel, crisp kale and spiced labna. (GF option - Vegan option) **17**

**Mushroom Ragù** – on seeded sourdough with a poached egg & a marinated goat's cheese, watercress & walnut salad. (GF option) **17**

**Maple & Quinoa Porridge** – with salted apple-berry compote & macadamia sesame crumble. (GF - Vegan) **17**

**Breakfast Burger** – Fried egg, bacon, haloumi hash brown, baby spinach & house-smoked sweet potato aioli on a seeded ciabatta bun. **19**

**The Big One** – Free range eggs your way, bacon, grilled chorizo, wilted spinach, mushrooms, grilled tomato, avocado & a haloumi hash brown. (GF option) **24**

**Eggs Benedict** – Free range poached eggs, wilted spinach and house-made hollandaise. **19**  
*With one choice of – Hand cut ham, smoked salmon, bacon, grilled chorizo or dukkah.*

**Bacon & Free Range Eggs** – Free range eggs your way & bacon served on your choice of bread. **16**

**Toast** – Your choice of bread with house-made strawberry jam, vegemite or honey. **7**

▷ **Bread options:** Sourdough, seeded sourdough or white loaf.

Fruit loaf & gluten free bread. **extra 3**

▷ **Extras / Sides:** Free range egg, wilted spinach, grilled tomato, mushrooms, house-made hollandaise, house-made relish, goat's cheese. **3**

Bacon, hand cut ham, corn & cauliflower fritter, grilled chorizo, smoked salmon, haloumi hash brown, avocado. **4**

## LUNCH – FROM 11AM

**The Pakington Bowl** – Cauliflower rice, pickled cabbage & radish, avocado half, beetroot hummus, mixed grains, maple roasted pumpkin & crispy kale. (GF - Vegan) **20**

*Choice of one protein – Poached egg, roast chicken breast or smoked salmon*

**Mexican Pork Tacos** – Slow braised Mexican pork served with an apple slaw, agave & tarragon dressing on three corn tortillas. (GF) **18**

**Warm Broccoli & Crisp Prosciutto Salad** – with marinated goat's cheese, flaked almonds, peas & a chilli herb dressing. (GF - Vegan Option) **19**

**The Burger** – Spiced beef patty, fried free range egg, lettuce, tomato, house-made pickles, swiss cheese & tangy bbq sauce on a seeded ciabatta bun. (GF Option) **20**

+ side of chips \$3

**Today's Cambodian Curry - Tracy's Choice** – See the specials' board or ask your friendly waiter.

**Today's Soup** – See the specials' board or ask your friendly waiter.

**Bowl of chips** – with aioli. **8**

## WRAPS & TOASTIES – ALL DAY

**Vegetarian Wrap** – Beetroot relish, pumpkin, spinach, goat's cheese & quinoa. **15**

**Roast Chicken Wrap** – Bacon, avocado, tomato, rocket & house-made aioli. **15**

**Breakfast Toastie** – Bacon, fried egg, Swiss cheese and house-made relish. (GF Option) **13**

**Chicken Toastie** – Avocado, Swiss cheese and house-made aioli. (GF Option) **13**

**Vegan Toastie** – Beetroot hummus, corn and cauliflower fritter, pickled cabbage and spinach. (GF Option) **13**

## KIDS' MENU – ALL DAY

**Avocado on toast.** **7**

**Vanilla yoghurt topped with seasonal fruit.** **7**

**Ham & cheese toastie.** **7**

**Bacon & free range egg.** **9**

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15% surcharge for public holidays

0.5¢ charge if card less than \$10

**PAKINGTON**  
*Cottage*

<b>Tim Adams Speciality Coffee</b>	<b>3.9</b>	<b>Coke, Diet Coke</b>	<b>4</b>
Mug	+0.5	<b>Hepburn Springs</b>	
Soy milk, almond milk, coconut milk	+0.5	Organic Cola, Ginger Beer, Lemonade & Lemon, Lime and Bitters	5
<b>LoveTea</b>	<b>4.2</b>	Sparkling Apple, Blood Orange, Orange & Passionfruit, Pink Grapefruit	5
English breakfast; French Earl Grey; Australian Sencha; White Rose & Goji; Calming Tea; Lemongrass and Ginger; Honey Chai		Sparkling Mineral Water 500ml	6.5
<b>Honey Spiced Chai Latte or Vegan Chai Latte</b>	<b>4.5</b>	<b>Milkshakes</b>	<b>6</b>
<b>Hot Chocolate</b>	<b>4.5</b>	<b>Thickshakes</b>	<b>8</b>
<b>Golden Grind Turmeric Latte</b>	<b>4.5</b>	<b>Iced Chocolate, Coffee, Mocha</b>	<b>6</b>
<b>Fresh OJ</b>	<b>7</b>	<b>Iced Latte</b>	<b>5</b>
<b>Smoothies</b>		<b>Iced Long Black</b>	<b>4</b>
Banana Choc (MAKE IT VEGAN +1 COCONUT MILK)	7	<b>Thankyou water</b>	<b>2.5</b>
Green – Spinach, banana, pear, avocado & coconut water	9	<b>Kids</b>	
<b>Emma &amp; Toms</b>		Bubbachino	2
Cloudy Apple, Karmarama, Green Power, Extreme C & Radical Action	5	Milkshake	4
<b>Pineapple, Tomato or Cranberry Juice</b>	<b>4.5</b>	Fresh OJ	4.5
		<b>Doggachino - Almond milk &amp; livertreat sprinkles</b>	<b>3</b>

**Pakington Cottage is well known for its great food, amazing Tim Adams coffee and peaceful garden.**

Our kitchen team freshly make all food to order, using locally sourced and seasonal produce. As Geelong's first social enterprise cafe, Pakington Cottage supports local charities such as Spare Meals Geelong and the Andrew Love Cancer Centre. We are super excited to be starting a new collaboration with Community Generation, providing clean water to some of the poorest villages in Cambodia.

So while you sip your Geelong based, "Love Tea", and nibble an "Earth Angel Pantry" raw treat, take advantage of our facilities with "Who Gives a Crap" toilet paper and tissues, and "Thank You" handwash, you will also be helping to make a difference.

**"FOOD FOR THE BODY IS NOT ENOUGH. THERE MUST BE FOOD FOR THE SOUL". – Dorothy Day.**

## BUBBLES

<b>Santa &amp; D'Sas Prosecco – King Valley VIC</b>	<b>9.5</b>	<b>35</b>
<b>Lake Breeze Moscato –Langhorne Creek SA</b>	<b>8.5</b>	<b>33</b>

## WINE

<b>Eden Hall Riesling – Eden Valley SA</b>	<b>8.5</b>	<b>32</b>
<b>Kingston Estate Sauvignon Blanc – Adelaide Hills SA</b>	<b>8</b>	<b>29</b>
<b>Zonte's Footstep Pinot Grigio – Adelaide Hills SA</b>	<b>9</b>	<b>34</b>
<b>Leura Park Estate Chardonnay – Bellarine Peninsula VIC</b>	<b>10</b>	<b>40</b>
<b>Mr Mick Rosé – Clare Valley SA</b>	<b>8</b>	<b>29</b>
<b>Ingram Road Pinot Noir – Yarra Valley VIC</b>	<b>8.5</b>	<b>34</b>
<b>Lethbridge Ménage a Noir Pinot Noir – Geelong VIC</b>		<b>42</b>
<b>Spring Seeds Shiraz – McLaren Vale SA</b>	<b>9</b>	<b>34</b>
<b>Bullant Cabernet Merlot – Langhorne Creek SA</b>	<b>9</b>	<b>34</b>

## BREWS

<b>Cockies Pale Ale – Geelong VIC</b>	<b>9</b>
<b>Odyssey Beach Ale – Geelong VIC</b>	<b>9</b>
<b>Blackmans IPA (can) – Torquay VIC</b>	<b>8</b>
<b>Rogue Wave Moby – Aireys Inlet VIC</b>	<b>9</b>
<b>Prickly Mosses Light – Otway Ranges VIC</b>	<b>8</b>

## CIDER

<b>Flying Brick Pear Cider – Bellarine Peninsula VIC</b>	<b>9</b>
<b>Flying Brick Original Apple Cider – Bellarine Peninsula VIC</b>	<b>9</b>

## SPIRITS

<b>House</b>	<b>8</b>
<b>Top shelf</b>	<b>10+</b>