

# stepping stone

## - BRUNCH - 9AM - 3PM

**TOAST** (VGO, GFO) 8  
Sourdough, Cracked Rye or Orange and Raisin served with butter and your choice of spread  
Jam | Peanut butter | Almond butter | Vegemite | Hummus

**GRANOLA** (VGO) 14  
Tahini and agave granola with greek yoghurt and a mixed berry compote

**EGGS HOW YOU LIKE** (GFO) 11  
Free range eggs poached, scrambled or fried, served with toasted sourdough

**MUNG BEAN PIKELETS** (VG, GF) 19  
Served with ginger, chilli & turmeric sauteed mixed mushrooms, wombok, beansprouts and white bean puree and herbs

**CORN AND ZUCCHINI FRITTERS** (GF) 17.5  
Served with a poached egg, fresh leafy greens, herbs, a house made sweet chilli sauce and crushed peanuts

**CHIPOTLE TOFU TACOS** (VG, GF) 18.5  
Chipotle tofu, refried beans, cashew ricotta, white onion & coriander, served on three housemade corn tortillas

**BROWN RICE BOWL** (VG, GF) 18  
Roasted eggplant and zucchini, lemony cabbage, brown rice & hummus topped with a tahini dressing and fresh herbs

**EGG AND HALLOUMI ROLL** 14  
Two chilli fried eggs, grilled halloumi, greens & a housemade tomato relish

## SIDES

HALLOUMI | MUSHROOMS | GREENS + 4  
POACHED OR FRIED EGG | HUMMUS + 2.5  
HOUSEMADE RELISH + 2

## HOUSEMADE PASTRIES

Side Salad + \$4

**PUMPKIN ROLL** (VG) 7.5  
**POTATO TRIANGLE** 8  
**SIX MUSHROOM PIE** (VG) 8.5  
**CURRY PIE** (VG) 8

A work integration social enterprise that creates inclusive employment opportunities and provides practical training for migrant and refugee women from culturally and linguistically diverse backgrounds

## - SWEETS -

**TAHINI BANANA BREAD** 6  
Served toasted with butter

**LEMON POLENTA CAKE** (GF) 6

**CARDAMOM CARROT CAKE** 7

**BROWNIE** (VG, GF) 5

**PISTACHIO PINWHEEL** (GF) 3.5

**CINNAMON BUN** (VG) 5

**DATE BALL** (VG, GF) 1.5

**CHOC CHIP COOKIE** 3

**PALESTINIAN COOKIE** 3

+ CREAM OR ICE CREAM +2

*Three Mills Bakery*

**CROISSANT** 6  
Butter and jam +1  
Tomato and cheese +2

**ALMOND CROISSANT** 7

**DANISH** 6.5  
sour cherry | blackberry & pistachio

## SOURDOUGH CHEESE TOASTIES

All served with crisps. Side salad optional +4

Gluten free & vegan options available

**TOMATO & CHEESE** 12

Tomato/Greens/Tomato Relish/Cheddar

**GREEN RUEBEN** 14

Kale/Broccolini/Sauerkraut/Pickles/Mustard/Cheddar

**GRILLED VEG** 14

Roasted Eggplant/Zucchini/Pesto/Greens/Leeks/Cheddar

**POTATO MASALA** 14

Indian Spiced Potato Curry/Greens/Tomato Relish/Cheddar

VG =Vegan GF= Gluten Free O = Option

While every effort is taken to accommodate dietary requirements, we cannot guarantee that food will be allergen free.  
GLUTEN, DAIRY AND NUTS are all present in our kitchen.

*All recipes are made with love, respect and gratitude to the cultures and those we have learned from.*

*We hope you enjoy our interpretation*

# Beverages

# stepping stone IMPACT

## - COFFEE AND TEA -

Espresso	3.5
Black	4
Milk Based	4
<i>Cappuccino , Latte, Flat White, Piccolo</i>	
+ Decaf	+ .5
+ Extra Shot	+ .5
+ Alternative Milk	+ .5
<i>Oat   Soy   Almond   Lactose free</i>	
Chai Latte (VGO)	4.5
Dirty Chai Latte (VGO)	5
Turmeric Latte (VGO)	5
Hot Chocolate (VGO)	4.5
Mocha (VGO)	5
Loose Leaf Teapot	4.5
<i>Green, Jasmine Green, French Earl Grey, English Breakfast, Peppermint, Moroccan Mint, Rooibos and Lemongrass and Ginger</i>	
Infused Sticky Chai Teapot	6
<i>Honey or Coconut Nectar (VGO)</i>	

## - COLD DRINKS -

Fresh Juice of the Day	7
Fresh Orange Juice	5.5
Housemade Lemonade	6
Blitzed Mint Lemonade	8
Housemade Kombucha	6
Housemade Ginger Ale	7
Noah's Juice	5
Altina	9
<i>A sparkling strawberry zero proof cocktail</i>	

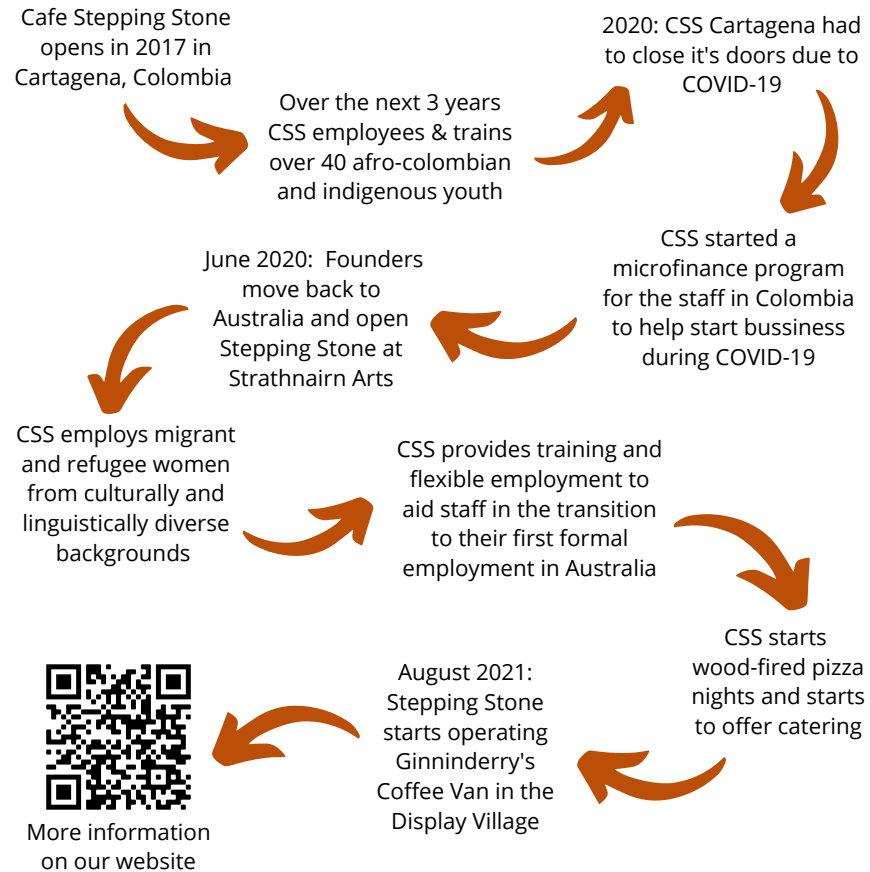
## - SHAKES -

*Vegan Option + 2*

Choconana	7.5
Banana & Honey	7.5
Vanilla	7
Caramel	7
Chocolate	7.5
Berry	8
Breakfast smoothie	9
<i>oats   peanutbutter   coffee   banana   honey</i>	

10% surcharge applies on Sundays and Public Holidays

## OUR JOURNEY & IMPACT



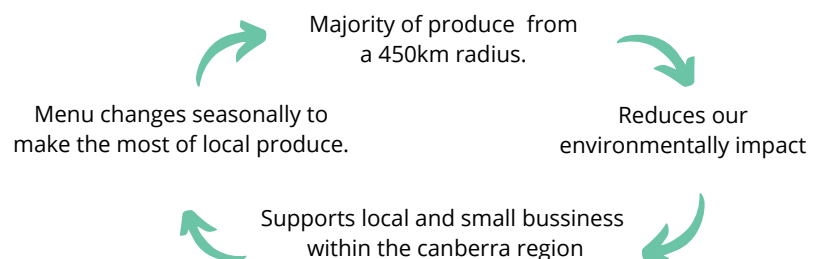
## ENVIRONMENTAL IMPACT

We aim to be a net positive company and therefore try to minimise our environmental impact.

### PLANT BASED DIET

We encourage our customers to try plant based meals and provide quality options for vegetarians and vegans.

### LOCAL PRODUCE & SEASONAL MENU



### ZERO WASTE

We currently recycle 90% of our waste. Organic waste as well as napkins, our coffee cups, lids, sugarcane plates and containers, wood and coffee grounds are composted. We recycle soft plastics, milk bottle lids, used cooking oil and general recycling. This usually leaves us with less than one black bag of landfill waste per week! We will continue trying to reduce this.