

ALL DAY MENU

sourdough/raisin/g.f bread/5 seed/rye with a choice of yellow box honey/vegemite/peanut butter/kitchen jam	6.0
sourdough crumpets with whipped ricotta+yellow box honey	11.0
2 eggs on sourdough (v)	12.0
ricotta pancakes w/ smoked maple butter, banana, coconut	17.0
housemade maple roasted granola, coconut yoghurt, passionfruit, Strawberry jewels, apple	16.0
momofuku bowl: david chang's pickled shiitakes, cucumber, radish, cucumber, raw tuna, yuzu kosho, cherry tomato, iceberg, edamame, buckwheat soba, roasted sesame dressing (vegan option avail)	18.0
spring fritter: pea+corn+halloumi fritter, broad bean hummus, feta, carrots, almond crumb, poached egg (v)	19.0
crispy hash, grilled snowpeas, rapini, pickled onion, eggplant kasundi, curry leaf oil, poached egg (ve without egg)	18.0
open omelette: wild qld spanner crab, new season asparagus, café de paris butter, bronze fennel, yarra valley caviar, sourdough	20.0
scando breakfast: salmon gravlax, mackerel pate, dill+mustard cream cheese, soft herbs, pickles, buckwheat pikelets,soft boiled egg	21.0

SIDES: (3 sides for 11.0)

egg	3.0	roma tomato	4.0	smoked ocean trout	5.0
hummus	3.0	toulouse sausage	5.0	truffle cheddar	4.0
pickles+ferments	3.0	hash brown	4.0	mushrooms	4.5
bacon	5.0	haloumi	4.5	avo	4.0
eggplant kasundi	4.0	feta	4.0	grilled greens	5.0
wagyu bresola	5.0	salmon gravlax	5.0		

ON TOAST

avocado on sourdough, shimchimi,, pickled daikon, herbs, cucumber, fingerlime, poached egg (g.f+ve option avail)	17.0
pan fried mushrooms, cashew cream, green garlic salsa, pickled fennel, poached egg, house made sourdough flatbread (v) (g.f+ve option avail)	19.0

BETWEEN BREAD

bacon+egg roll, tomato chutney, kewpie mayo, truffle cheddar, brickfields ciabatta roll	9.5
vego roll: egg, mushroom, hash brown, haloumi, tomato chutney, kewpie mayo, grilled silverbeet, brickfields ciabatta roll	13.0

TOASTIES (vegan cheese available)

vege lover: potato, broccoli chaat masala, mint chutney, swiss cheese, mozzarella	12.0
classic ham+cheese: gypsy ham, emmental cheese, mozzarella	11.0
the cuban: roast pork belly, dill pickles, gypsy ham, swiss cheese, hot sauce, long roll	13.0

BAGELS:

Cream cheese	7.0
Cream cheese+house made jam	7.0
Cream cheese+smoked trout+pickles+herbs	12.0
PB+J: pistachio butter+blackberry jam+ cream cheese	12.0

LUNCH ADDITIONS

Vietnamese fried chicken burger, fish sauce caramel, fermented chilli mayo
pickled carrot+daikon, lettuce (g.f option avail) 19.0

wagyu beef burger: tomato, lettuce, lots of cheese, EJ secret sauce
(g.f avail) 19.0

(all burgers served with chips or small bowl)

Big salad:

Broccolini, crispy chickpeas, blanched+grilled broccolini, spinach, tomato,
cucumber, herbs, pickles, pumpkin hummus,
harissa dressing 15.0
(ve,gf)

(add poached chicken 5.0, boiled egg 3.0)

sweet potato/normal fries small 5.0
large 8.0

FOR THE CHILDREN

FOOD:

1 egg on toast 6.0
Egg and soldiers 6.0
Sourdough with Nutella+banana 6.0
Carrot sticks+hummus 4.5
Coconut yoghurt+fruit+seed bowl 6.5
Cheese toastie 6.0
Kids waffle+ice cream 9.0
Lil burger with chips 12.0

EXCELSIOR JONES
SPRING 2020

TAKEAWAY.

Yeasted waffle with cinnamon sugar 5.0

SANDWICHES:

Avocado+feta sandwich 9.0

B.L.A.T: bacon, avocado, lettuce, tomato 12.0

Wagyu minute steak, caramalised onion, mayo, lettuce 12.0

Grilled broccoli, green tomato salsa, mayo, pickled radish, lettuce,
fermented chilli 12.0

chicken schnitzel, lettuce, mayo, hot sauce 12.0

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SPECIALS.

Chickpea socca, w/ herby labnah, bbq'd zucchini, soy roasted pepitas, balsamic caramelised onion, silverbeet, poached egg 18.0

Spicy tuna toast w/ avocado, radish, cucumber, coriander, pickled daikon, Jalapeno, mandarin kosho dressing, soft boiled egg 19.0

House made doughnuts: \$4 (3x\$10)

Chocolate custard

Lemon curd

Honeycomb custard

Salted caramel

Strawberry jam

Panama geisha "the origin of the geisha" 6.5
(only available on black coffee: esp, long black, filter)

Veggie juice: carrot, beetroot, apple, turmeric, celery 8.0

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