

RANGER SLOANE

ALL DAY MENU

Toast

Sourdough
OR Multigrain
OR Fruit toast
OR Gluten free +1
with choice of spreads; vegemite,
peanut butter, house-made jam

8

Breakfast Bowl

Coconut chia pudding, macadamia
and apricot granola, fresh berries and
toasted seeds

15  

Mango Bircher Muesli

Fresh berries, green apple, pistachio,
toasted seeds and coconut yoghurt

15 

Eggs on Toast

Poached, fried or scrambled

12  

Extras

extra egg / extra toast
2

sauteed kale / spinach / mushrooms /
broccolini
4

haloumi / bacon / grilled chicken /
avocado / potato rosti
5

salmon
6

Kids Breaky

Egg, bacon and toast
OR
Ham and cheese toastie

8

Chilli Scrambled Eggs

House made chipotle chilli sauce, eggs,
free range bacon, parmesan, chives,
crispy shallots, with sourdough toast

19 
+ Mushrooms 4

Brekky Ciabatta

Fried eggs, bacon, tomato relish and
smashed avocado and toasted ciabatta

13

Smashed Avocado

Almond dukkah, lemon, whipped
ricotta and multigrain toast

16   
+ Poached egg 2
+ Bacon 5

Breakfast Salad

Shredded kale, grilled broccolini,
quinoa, brown rice, avocado, bacon,
haloumi, seeds and poached egg

18 
+ Grilled chicken 5

Cauliflower + Haloumi Fritters

Braised ham hock, smashed avocado,
soft herbs and poached eggs

19
+ Bacon 5

Folded Omelette

Spinach, broccolini, crushed peas,
kale, fior di latte, avocado and toasted
sourdough

18  

B.L.A.T

Bacon, lettuce, avocado, tomato, aioli,
toasted ciabatta, with salad greens

15
+ Fries 4
+ Grilled chicken 5
+ Fried egg 2

Chicken Schnitzel

Crumbed free range chicken breast,
aioli and broccoli slaw

22
+ Fries 4

Beef + Bacon Burger

Crispy bacon, pickled cucumber,
cheddar, sliced tomato, lettuce,
brioche bun and fries

19

Superfood Salad

Quinoa, shredded kale, puffed
wild rice, charred corn, jalapeños,
chickpeas, cherry tomato, coriander,
goji berries, salted ricotta, spicy lime
vinaigrette

17   
+ Poached egg 2
+ Grilled chicken 5
+ Salmon 6

Vietnamese Chicken Salad

Pickled carrot, wombok, purple
cabbage, vermicelli noodles, spiced
peanut and crispy shallot crumb, fresh
herbs, nam jim dressing

18 

The Ranger Bowl

Pickled cabbage, edamame, pickled
carrot, cucumber, avocado, brown rice,
Sriracha mayo

Choice of:
Salmon OR Grilled chicken

20 

Bowl of Fries

with ketchup and aioli

10

Cakes + Pastries

Please see display cabinet

Please advise staff of any allergies or dietary
requirements before ordering.
A surcharge of 10% applies on weekends &
15% on public holidays.



SLOANE RANGER
13 CREMORNE ST
CREMORNE
@SLOANERANGERCafe

RANGER

SLOANE

DRINKS

COFFEE

Dukes Coffee Roasters
White / black / filter

4

+ Strong 0.5
+ Soy 0.5
+ Almond 1
+ Oat 1

Iced filter

5

Iced coffee / Iced chocolate

6

Black tonic (espresso, tonic, lime, ice)

6

TEA, CHAI & HOT CHOCOLATE

Impala + Peacock

Brewed behind the bar:

Brunswick Breakfast
Earl Grey
Detox (Burdock root, dandelion root)
Lemon Myrtle & Ginger
Mint Variation
Sencha Green

4.5

Calmer Sutra

Soy chai latte

4.5

Hot Chocolate

4

SMOOTHIES

Banana, peanut butter, cacao,
dates, almond milk

Banana, cinnamon, cardamon, maple
syrup, vanilla, almond milk

Kale, cucumber, spinach, apple,
avocado, lemon, ginger, coconut water

Blueberries, raspberries, mango,
orange juice

10

+ Plant-based protein powder 2

COLD DRINKS

Orange Juice

5

Nectar Cold Pressed Juice

Eagle Eye: carrot, apple, orange,
pineapple, turmeric, lemon

Up Beet: beetroot, carrot, apple,
celery, ginger, lemon

Tropi Cool: pineapple, apple, orange,
lemon, mint

6

Liberty Kombucha

Original
Kakadu Plum & Ginger
Black Cherry

5.5

Coca Cola

Coca Cola No Sugar

4

Beloka Sparkling Mineral Water

4.5

ALCOHOL

Sparkling NV Brut, Cool Woods
South Australia
9/38

Pinot Grigio, Tar and Roses
King Valley 2019

9/38

Rosé, Lavau Cotes du Rhone
France, 2018

9/38

Pinot Noir, Black Cottage
Marlborough, 2018

10/40

Feral Brewing Co. Beer

Sly Fox Session Ale

8

Hop Hog Pale Ale

9

Bloody Mary

Loch Distillery Small Batch Vodka

12

Gin & Tonic

Loch Distillery Classic Dry Gin,
Sinkohnah Tonic, citrus

12

Aperol Spritz

12