

Our Favourites

BEEFED UP BENNY

Poached eggs served on ciabatta with sliced marinated beef, onion, sesame seeds, sriracha hollandaise and curled spring onion (GFO) \$ 24

AVO SMASHED

Crushed avocado, Australian fetta, cherry tomatoes, mint, dill, pepitas, sunflower seeds and poached eggs on toasted sourdough (GFO,VGO) \$ 26

CHILLI PRAWN SCRAMBLED

Prawn chilli scrambled eggs, served on an au beurre croissant, drizzled with sriracha hollandaise and fresh herbs (GFO) \$ 25

CORN & JALAPEÑO FRITTERS

Spicy fritters with crushed avocado, pico de gallo, poached egg, a mixed green salad and sour cream & chipotle honey sauce \$ 23

BREAKFAST BOWL

Sweet potato, cauliflower, carrot and onion served on a curry spiced split pea sauce, with poached eggs, coriander, roti and a side of turmeric lime yoghurt (GFO,VGO) \$ 22

MUSHROOM MEDLEY

Roast medley of enoki, king oyster and button mushrooms served on sourdough and a bed of spinach. Topped with a poached egg, house-made pine nut pesto and a crunchy coral tuile (GFO,VGO) \$ 25

BAKED EGGS

Eggs baked in a rich tomato, capsicum and chipotle sauce, topped with Australian fetta and soft herbs. Served with toasted sourdough (GFO,VGO) \$ 25

EGGS BENEDICT

Poached eggs served on ciabatta with apple cider hollandaise, with your choice of maple pork, ham, salmon, spinach or bacon (GFO) \$ 24

Keeping it Simple

TOAST

With your choice of butter & spreads - Vegemite, jam, peanut butter or honey (VGO,GFO) \$ 9

FRUIT TOAST

With local honey (V) \$ 10

EGGS YOUR WAY

Two free range eggs poached, scrambled or fried on toasted sourdough (GFO) \$ 12.5

E + B SANDWICH

Two fried eggs and bacon with tomato relish on white toast or ciabatta (+\$3) (GFO) \$ 11.5

BREAKY BURGER

Bacon, fried egg, relish, spinach, onion jam and hash brown (GFO) \$ 18

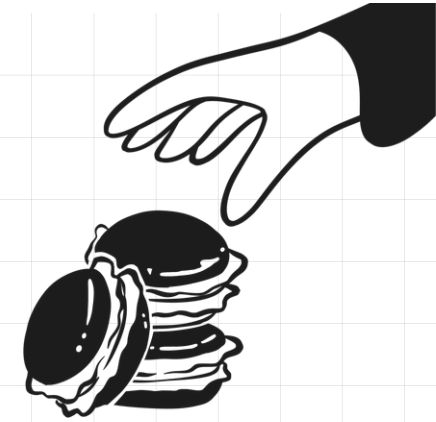
FRIES

Fries served w/ aioli (V) Small \$7 / Large \$10

On The Side

avocado - bacon - fetta - fried chicken - halloumi - hash brown - mushrooms - salmon - sujuk - tomato - wilted spinach, maple pork, \$ 6

EAT



Something Sweet

TIRAMISU FRENCH TOAST

Kahlúa soaked brioche with marsala mascarpone, strawberries and cocoa dusting \$ 23

APPLE CRUMBLE PORRIDGE

Rolled oats with coconut milk and maple & raspberry poached apples, topped with crunchy cinnamon crumble, fresh berries and apple slices \$ 21

PANCAKES

A fluffy pancake with caramelised banana, house-made honeycomb, butterscotch sauce, strawberries, mini marshmallows, micro lemon balm, crystallised chocolate, raspberry dust and creamed mascarpone \$ 23

The Good Stuff

CHATTERBOX PARMI

Chicken schnitzel topped with Napoli sauce, ham, cheese, garlic butter and gravy, served with fries and a garden salad \$ 27

STEAK SANDWICH

Grass fed scotch fillet, tomato, onion jam, Swiss cheese, rocket, aioli and tomato chutney on a ciabatta roll, with fries (GFO) \$ 27

CAULIFLOWER SALAD

Warm spiced cauliflower served with a lime yoghurt dressing, mint, parsley, dill, coriander, toasted slivered almonds and fresh pomegranate seeds (GFO,VGO) \$ 23

BARRAMUNDI SALAD

Fried barramundi nuggets tossed in a sweet and sour dressing, with green mango, papaya, mint, Thai basil, long red chillies and coconut flakes \$ 23

CHICKEN BURGER

Marinated crispy fried chicken thigh, chopped kimchi, gochujang kewpie mayo, pickled cucumber, spring onion and iceberg lettuce with a side of fries (GFO) \$ 23

BRISKET BURGER

Slow roasted pulled beef brisket, sliced tomato, crushed fried onions, iceberg lettuce and special sauce with a side of fries (GFO) \$ 23

CALAMARI

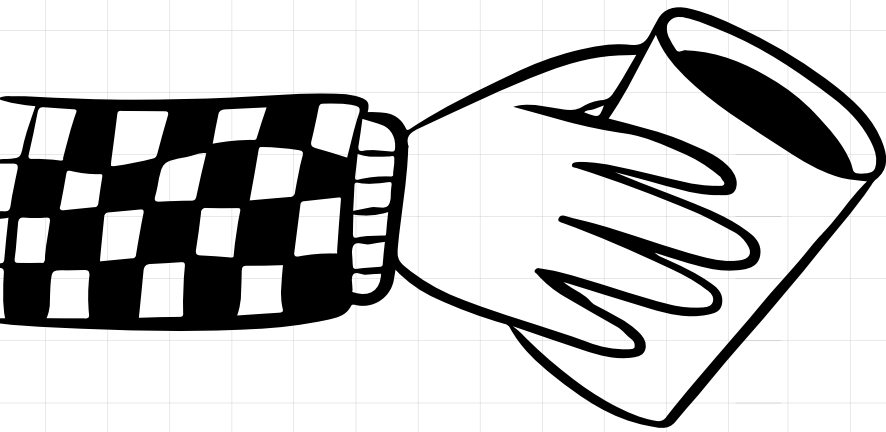
Salt and pepper calamari served on a bed of roquette, with long red chillies, spring onion, coriander and a side of house-made tartare (GFO) \$ 18

CHICKEN ENCHILADAS

Freshly made cheesy chicken enchiladas with tomato salsa, topped with Cajun dusted corn ribs \$ 19

MAPLE PORK LOADED FRIES

Fries topped with maple mustard marinated pulled pork, pico de gallo, sriracha hollandaise and crushed avocado \$ 15



DRINK

Hot Drinks

Cup / Sml takeaway cup \$5.5 Mug / Med takeaway cup \$6
Lrg takeaway cup \$6.5

Coffee

HOUSE COFFEE BLEND 'EVOLVE'

A dark roast blend, Evolve has a rich flavour with hints of chocolate and honeycomb. The result? A pleasantly heavy mouthfeel with a rich cocoa aftertaste

ALTERNATIVE BLEND 'HAPPY DAYS'

Sharp, full-bodied with hints of syrupy rich dark chocolate, Happy Days is a crowd-pleaser

Alternatives

Vanilla Chai Latte
Spiced Chai Latte
Matcha Latte
Turmeric Latte
Loose-Leaf Wet Chai Latte \$6

Tea by T2 \$ 5.5

English Breakfast, Earl Grey, Sencha Green, Peppermint, Lemon & Ginger, Chamomile

(GFO) GLUTEN FREE AVAILABLE
(VGO) VEGAN OPTIONS AVAILABLE

10% SURCHARGE ON WEEKENDS
20% SURCHARGE ON PUBLIC HOLIDAYS

Cold Drinks

Fresh Juices \$ 10

Vitamin C - carrot, lemon, ginger & orange
Miss Scarlet - beetroot, carrot, celery, apple & ginger
Green Machine - spinach, cucumber, apple & celery

Iced Beverages

Iced Latte \$ 7.50
Iced Latte with Caramel Foam \$ 10
Iced Coffee \$ 10
Iced Long Black \$ 7.50
Iced Mocha \$ 10
Coconut Blueberry Cloud \$ 10
Iced Matcha \$ 10
Iced Strawberry Matcha \$ 12
Iced Coconut Matcha \$ 10

Filter

Cold Brew \$ 6.90
Mont Blanc \$ 8

Milk Shakes

Chocolate, Strawberry, Caramel, Lime, Vanilla, Banana, Blue Heaven \$ 7 small \$10 large

Kids Menu/Sides

FISH & CHIPS

Fried barramundi fillets with a side of fries and house-made tartare \$ 13

PANCAKES

One pancake with maple syrup and ice cream \$ 13

CHICKEN NUGGETS

Six nuggets served with fries and tomato sauce \$ 13



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