

HOT

LATTE, CAPPUCCINO, FLATWHITE, LONGBLACK, MAGIC

MOCHA

MATCHA

SPICED/VANILLA CHAI

STICKY CHAI

HOT CHOCOLATE

TEA BY RANGES

ENGLISH BREAKFAST | GREEN | PEPPERMINT | CHAMOMILE
LEMON GINGER | EARL GREY

ADDITIONS

ALMOND | SOY | LACTOSE FREE | OAT
VANILLA | HAZELNUT | CARAMEL | HONEY
DECAF
UPSIZE

GOLD

\$5	ICED	\$8
	MATCHA LATTE LONG BLACK	
\$6	ICED	\$9
	MOCHA CHOCOLATE CHAI	
\$6.50	COLA DIET COLA ORANGE LEMONADE BY SALAAM	\$5
\$6.50	SPARKLING WATER	\$5
\$7	750ML SPARKLING WATER	\$10
\$6	LEMON LIME BITTERS	\$7
\$7	YARRA VALLEY JUICES	\$9
	APPLE ORANGE	
	APPLE, KIWIFRUIT, APRICOT, MANGO SMOOTHIE DRINK	
	BANANA, MANGO SMOOTHIE DRINK	
+\$1	GUAVA, RASPBERRY, APPLE, BANANA SMOOTHIE DRINK	

WHITE

BYRON AND HAROLD RIESLING 2021 (GREAT SOUTHERN WA)

CRISP AND ELEGANT, WITH LIME ZEST, GREEN APPLE, AND SUBTLE MINERALITY.

MISSION ESTATE SAUVIGNON 2023 (MARLBOROUGH NZ)

FRESH AND VIBRANT, WITH PASSIONFRUIT, CITRUS, AND GOOSEBERRY. CLEAN AND REFRESHING FINISH.

PIRRAMIMMA WHITE LABEL FRENCH OAK CHARDONNAY (MCLAREN VALE SA)

RICH AND BALANCED, WITH NOTES OF PEACH, MELON, AND SUBTLE FRENCH VANILLA OAK. CREAMY, SMOOTH, AND ELEGANT.

RED

JIM BRAND BAKERS RUN CABERNET SAUVIGNON (COONAWARRA SA)

CLASSIC AND REFINED, WITH BLACKBERRY, CASSIS, AND A HINT OF MINT. SMOOTH, STRUCTURED, AND ELEGANTLY LONG.

BRAND AND SONS THE ANARCHIST PINOT NOIR (SOUTH AUSTRALIA)

BRIGHT AND SILKY, WITH RED CHERRY, STRAWBERRY, AND SUBTLE SPICE. LIGHT-BODIED AND ELEGANTLY SMOOTH.

THE WILLOWS VINEYARD SHIRAZ (BAROSSA VALLEY SA)

RICH AND FULL-BODIED, WITH BLACKBERRY, PLUM, AND WARM SPICE. SMOOTH TANNINS AND A LONG, SATISFYING FINISH.

ROSE+SPARKLING

GALLAGHER SPARKLING DUET NV (CANBERRA)

BRIGHT AND REFINED, WITH STRAWBERRY, RED APPLE, AND CITRUS NOTES. LIVELY, CREAMY, AND PERFECTLY REFRESHING.

PIRRAMIMMA STOCK HILL ROSE (MCLAREN VALE SA)

BRIGHT AND REFRESHING, WITH NOTES OF STRAWBERRY, RASPBERRY, AND ROSE PETALS. DRY, CRISP, AND CLEAN ON THE FINISH.

HOUSE WINES

WHICH WAY IS UP SHIRAZ (SOUTH AUSTRALIA)

JUICY AND APPROACHABLE, WITH BLACK CHERRY, PLUM, AND PEPPER SPICE. SMOOTH TANNINS AND A CLEAN, EASY FINISH.

GILDED LILLY SAUVIGNON BLANC (SOUTH AUS)

BRIGHT AND REFRESHING, WITH AROMAS OF LIME ZEST, PASSIONFRUIT, AND FRESH-CUT GRASS. CRISP, LIVELY, AND ZESTY ON THE FINISH.

ALLENDALE PINOT GRIS (HUNTER VALLEY)

ELEGANT AND AROMATIC, WITH PEAR, APPLE, AND WHITE BLOSSOM. SMOOTH, BALANCED, AND REFRESHINGLY CRISP.

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12
12
12

	DRAUGHT - 380G
	PALE ALE - 380G
YARRA VALLEY	APPLE CIDER
	VODKA TONIC - CASA
	WHISKY DRY - CASA
	MARGARITA - CASA
	MOJITO - CASA



COFFEE / DRINKS / MORE
@EASTBOURNEALLEY

BREAKFAST

CHILLI SCRAMBLE #VO #GFO \$24
FLUFFY EGGS LACED WITH HOUSEMADE CHILLI OIL, SUJUK, SPANISH ONION AND SPRING ONION ON TOASTED SOURDOUGH.

BIG BREAKFAST #GFO \$32
EGGS YOUR WAY ON SOURDOUGH, BACON, SPINACH, GRILLED TOMATO, MUSHROOMS, ROSTI, TOMATO RELISH

SMASHED AVO #V #GFO \$25
SMASHED AVOCADO WITH POACHED EGGS, GOATS FETA, AND A DRIZZLE OF ITALIAN BALSAMIC GLAZE ON SOURDOUGH.

EGGS YOUR WAY #V #GFO \$15
POACHED, SCRAMBLED OR FRIED—JUST THE WAY YOU LIKE 'EM, SERVED ON TOASTED SOURDOUGH.

MUESLI BOWL #V #VGO #GFO \$10
CRISP TOASTED MUESLI, HONEY, YOGHURT AND FRESH SEASONAL BERRIES.—LIGHT, FRESH AND OH-SO-SATISFYING.

TOAST #V #VGO #GFO \$10
YOUR CHOICE OF SOURDOUGH, FRUIT TOAST OR BANANA BREAD, SERVED WITH SALTED BUTTER, VEGEMITE OR OUR HOMEMADE RASPBERRY JAM.

SIDES + \$5

AVOCADO, SALMON, THYME MUSHROOMS, GRILLED HEIRLOOM TOMATOES, SUJUK, HOLLANDAISE, BACON, POTATO ROSTI, EXTRA EGG

SMALL PLATES

SAGANAKI \$16
W/ LEMON & HONEY DRIZZLE

CHIPS #V #VG #GF \$12
BOWL OF CHIPS

POLENTA CHIPS \$13
W/ BLUE CHEESE SAUCE

HOUSEMADE SCONE \$10
SIGNATURE HOUSE-MADE SCONE W/ OUR RASPBERRY JAM & FRESH CREAM. ADD EXTRA SCONE + 8

LUNCH

HOMEMADE LASAGNA \$26
ROBUST & HEARTY W/ CREAMY BECHAMEL & RICH BEEF/TOMATO SAUCE.

CHICKEN PARMIGIANA \$27
HAND CRUMBED CHICKEN BREAST, SUGO, MOZZARELLA, THICK CUT CHIPS

THAI BEEF SALAD \$24
MARINATED TENDERLOIN, NOODLES, CUCUMBER, MINT, ROCKET, BEAN SHOOT, CARROT, CHILLI, TOPPED W/ FRESH GINGER, LIME & CORIANDER DRESSING

BASIL COTTALETTA \$24
HAND CRUMBED CHICKEN BREAST FINISHED W/ HOUSEMADE BASIL EMULSION & LEMON

PAD SEE EW \$24
SLOW COOKED PULLED LAMB, GAI LAN, FLAT NOODLES TOPPED W/ BEAN SHOOTS & CRISPY CHILLI POWDER

FRIED CHICKEN BURGER #VO \$24
HONEY MUSTARD SLAW, SWISS CHEESE & PICKLES ON SEA SALTED OLIVE OIL BUN.

VEGAN SCHNITZEL BURGER (VG) \$22
W/ VEGAN CHEESE, BASIL PESTO MAYO, COS LETTUCE, TOMATO & PICKLES.

BUTTER CHICKEN TOASTIE #GFO \$20
RICH HEARTY BUTTER CHICKEN FILLING ON THICK TOASTED SOURDOUGH W/SHARP TASTY CHEESE

PHILLY CHEESE STEAK \$24
SLICED SCOTCH FILLET GRILLED TO PERFECTION, SAUTÉED CAPSICUM & ONION, MELTED DOUBLE SWISS CHEESE AND KEWPIE MAYO.

TUNA MELT #GFO \$20
TUNA, SPANISH ONION, CAPERS, SWISS CHEESE W/ DILL MAYO IN THICK SOURDOUGH TOASTED TO PERFECTION

KIMCHI TOASTIE #GFO #V \$20
KOREAN KIMCHI WITH DOUBLE SWISS CHEESE AND SRIRACHA MAYO

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