

What do you want? kiddo

I am not hungry -
Ham Cheese Toastie



10

I don't know -
Chicken nuggets w/ chips



12

I am fine -
Kid's size scramble eggs on toast

10

I am hungry -
Junior size wagyu beef burger w/ chips

15

I don't care -
Kid's waffle, fresh fruits, ice cream w/
chocolate sauce

13



All kids meal add Noah's fruit juice + 4



The HOME of Vanilla Slice

690 High Street, THornbury
ph: 7002 9328



@haytchcafe



facebook.com/haytchcafe/



Spirits & Beer

Corona/Peroni
Chivas Regal/Jack Daniels/Johnny walker
Gin

9

12

10

Wine

Louis Perrine Sparking Brut 200ml
Captain Cook Semillon/Chardonnay 250ml
Captain Cook Shiraz/Cabernet

12.5

12.5

12.5

Cocktails

Espresso Martini
Vodka, Kahlua, coffee

18

Margarita
Tequila, triple sec, lime juice

16

Negroni
Gin, vermouth rosso, Campari

16

Cosmopolitan
vodka, Cointreau, cranberry juice, lime

16

Aperol Spriz
Aperol, Prosecco, soda

16

Mimosa
Prosecco, orange juice

14

Coffee

Espresso
Latte/Cappuccino/Flat White/Double espresso
Long Black
Long Mac
Magic
Hot Chocolate
Mocha
Cold Drip
(served w/ glass of sparkling water)
Ice Latte
Ice coffee/Ice mocha/Ice chocolate
(served w/ vanilla ice-cream)
Babycino

SM LRG

4

4.5

4.5

4.5

5

5

5.5

6

5.5

5.5

5.5

5.5

2.5

5.5

5.5

Matcha Latte/Chai Latte/Dirty Chai

Decaf +0.5

Alternative milk +1

(Soy, Almond, Oat, Lactose Free)

Milkshakes

Vanilla / Chocolate / Strawberry / Caramel

10

Smoothies

Coffee Shake / Berry mix / Banana / Granny Green

10

Fresh Cold Press Juices

Green - spinach/celery/green apple/cucumber/lemon

10

Red - carrot/green apple/beetroot/lemon

10

Orange - orange/carrot/lime/ginger

10

Yellow - pineapple/carrot/lemon/ginger

10

All day breakfast 7:30am – 2pm

The Vegan Board (V/GFO)
Vegan scramble eggs, grilled tomato,
mushrooms, spinach, w/ vegan feta on toast

Haytch Big Breakfast (VGO/GFO) 24
Soft poached eggs, bacon, grilled tomato,
seasoned avocado, mushrooms,
halloumi, chipolata sausage w/ toast

Chili Scramble (GFO) 23
Scramble eggs w/ chili & chipolata sausage
on toasted croissant

Zucchini, Corn & Halloumi Fritter 19
Version 2.0 (VG)
w/ soft poached eggs, cumin yogurt,
kasundi relish

French Toast (VG) 19
Brioche bread, fresh seasonal fruits,
pistachio mascarpone & maple syrup

GF = GLUTEN FREE GFO = GLUTENFREE OPTION
VG = VEGETARIAN VGO = VEGETARIAN OPTION
V = VEGAN VO = VEGAN OPTION
N = CONTAINS NUTS

Extras

House made rosti/Spinach/ 4
Grilled tomato/Tomato relish/Kasundi Relish/
Chipotle Hollandaise sauce/Eggs/Fetta cheese

Mix mushrooms/Sausage/Seasoned Avo/Bacon 5

Smoked salmon/Halloumi 6
Grilled chicken tenderloins/ Vegan scramble eggs

Gluten Free Bread 2.5

Lunch

Burger Lounge

Wagyu Beef Burger 26
Award winning full blood Wagyu beef patty, with lettuce,
pickled onion, cheese, house made mustard mayo,
w/ toasted brioche bun, served w/ chips

Crispy Korean Chicken Bao Bun 26
Crispy chicken tenderloins, marinated in chef's special 5 x spices,
Asian slaw and sracha mayo,
steamed Bao Buns & served w/ Chappy's chips

Veggie NY Bagel (VG) 21
Zucchini, Corn & Halloumi Fritter w/ rocket,
Kasundi relish on bagel, served w/ chips

Bowl of Chips 12

Salad

Vegan Bowl (VG/GF) 22
Seasoned avocado, broccolini, roasted cauliflower and pine nut,
hummus & barberries w/ mushrooms

Cesar Salad (VG) 19
Cos lettuce, croutons, crispy bacon,
poached egg, shaved parmesan with homemade dressing
Add grilled Chicken Tenderloins +6

Haytch Super Bowl (VG/GF) 22
Kale, French lentils, activated almonds, seasoned avo,
raw broccolini, goji berries, lime dressing, sumac sprinkle
Add grilled Chicken Tenderloins +6

Toast (GFO) 10
Sourdough or Multigrain w/
Strawberry jam/ Peanut butter/
Vegemite/Honey

Eggs your way on toast (GFO) 12
(poached / scrambled / fried)
Vegan scramble egg + 3

Acai Bowl (V/N) 19
Seasonal fruits, granola, peanut butter,
Acai berries

Mushroom Magic (VO/VG/GFO) 21
Variety of field and forest mushrooms
sautéed w/ truffle oil, poached eggs, marinated Danish
feta on brioche bread
+ sautéed spinach +4

Smoked pulled beef Eggs Benny (VGO/GF) 24
24hr slow cooked pulled beef topped w/ chipotle
hollandaise sauce on
house made potato rosti

Avo Smashing (VO/VG/GFO) 19
Smashed avocado on toast with marinated Danish
fetta and dukkah
+ Poached eggs +4
+ Smoked Salmon +6
+ Vegan scramble egg +6

*Please advise staff of any special dietary requirements, especially conditions of celiac allergy to any food

Kids menu PTO 