E/A ALIMENTARY

SMALL BITES

\$6 **Assorted Cookies** \$6.5 **Assorted Muffins** \$7.5 **Plain Croissant** \$8 **Almond Croissant Assorted Pastries** \$8 \$12 Ham and Cheese Croissant \$11 Ham and Cheese Toastie \$14 **Bacon and Egg Toastie**

ALL DAY BREAKFAST

\$8 Just Toast GFA white OR rye served with butter and jam

\$14 Eggs on Toast GFA
two free range eggs on sourdough poached OR scrambled OR fried

\$27 Pick Ya Benny GFA
sourdough, cavolo nero, smoked,
paprika hollandaise, green apple slaw
Gumshire Bacon Benny
Portobello Mushroom
Smoked Salmon Benny + \$2
Add: Chorizo \$6 / Halloumi \$6
Hash Browns \$4 / Avocado \$5

\$28 Chilli Sambal Scramble GFA V
sourdough, sambal chilli, chilli crisp,
curry leaves, pecorino, charred lemon
Add: Bacon \$6 / Chorizo \$6 / Avocado \$5
Spinach \$4 / Halloumi \$6 / Hash Browns \$4

#32 Big Breakfast NF GFA
miso baked beans, roasted truss tomatoes,
mushroom ragu, chorizo, bacon, cavolo
nero, hash brown, poached eggs
Add: Avocado \$5 / Spinach \$4 / Halloumi \$6

\$28 Vegan Big Breakfast VG NF GFA
miso baked beans, roasted truss tomatoes,
mushroom ragu, falafel, cavolo nero,
avocado, hash browns
Add: Eggs \$5 / Bacon \$6 /Chorizo \$6
Avocado \$5 / Spinach \$4 / Halloumi \$6

\$22 Brekkie Bun NF GFA
brioche bun, chipotle sauce, provolone,
bacon, hash brown, fried egg, house pickles
Add: Avocado \$5

\$18 Winter Porridge DF
oats, quinoa, local honey, fresh
berries, cider caramel poached
pears, sweet dukka

\$30 Alimentary Creation Pancake VGA our signature pancakes are ever evolving, utilising seasonal local produce to come up with something original.

LET US SURPRISE YOU ask staff for the latest flavour

\$20 Baked Eggs V NF GFA
miso baked beans, baked eggs,
chilli crisp, feta, sourdough
Add: Chorizo \$6 / Hash Browns \$4

\$24 SMAVO VGA GFA
smashed avocado, chimmi churri,
roasted tomatoes, cucumber,
feta, dukkha
Add: Eggs \$5 / Bacon \$6
Halloumi \$6 / Hash Browns \$4

\$18 Little Miss Frenchy V
brioche, brulee banana, seasonal
berries, honey, crème patisseries,
mascarpone

AÇAI ON TAP

\$16.5

Açai Bliss Bowl V GFA

house granola, açai on tap, seasonal fruit, strawberries, banana, chia seeds

ADD ONS FOR \$1.5 EACH

Nutella / Pistachio Papi / Peanut Butter Bischoff Sauce Cacao Nibs / Passionfruit





ALL DAY LUNCH

- \$27 Fish N Chips OR Squid N Chips
 crumbed market fish OR crumbed squid,
 smoked paprika fries, rocket salad,
 house tartare sauce, lemon
- \$28 Smashed Cheeseburger

 wagyu beef patty, caramelised onion,
 cheddar cheese, lettuce, tomatoes,
 house burger sauce, side fries
- \$20 White Boi Sando NF GFA
 spicy chicken breast, chipotle mayo,
 avocado, chimmi churri, tomatoes,
 lettuce, red onion
 Add: Fries \$5 / Hash Browns \$4
- \$22 Salmon which Sando NF GFA
 smoked salmon, avocado, capers,
 dill cream cheese, red onion, rocket,
 cucumber ribbon
 Add: Fries \$5 / Hash Browns \$4
- \$20 Mushroom Ragu Sando V GFA slow braised mushroom, bolognese sauce, rocket, mozzarella Add: Fries \$5 / Hash Browns \$4
- \$25 I'ts a Wrap!
 grilled chicken OR house Falafel
 tortilla, spiced hummus, tahini dressing,
 cucumber, red onion, tomatoes, mixed
 leaves, halloumi
 Add: Fries \$5
- *23 The Humble Cabbage VG
 roasted cabbage steak, soy caramel,
 roasted macadamia, herb oil, romesco,
 chimmi churri, herbs
 Add: Chicken \$6
- \$25 Gatherer's Greens Bowl VG GF
 roasted cabbage steak, soy caramel,
 roasted macadamia, herb oil, romesco,
 chimmi churri, herbs
 Add: Poached Egg \$3 / Chicken \$6
- \$27 Poké-licious Bowl V VA GF
 steamed rice, edamame beans, avocado,
 cucumber ribbon, carrots, nori, sesame,
 fried shallots, soy caramel, spicy mayo
 Add: Chicken \$6 / Salmon \$7
 Squid \$6 / Halloumi \$6

CURATED TO FUEL MIND AND BODY.

SOUP OF THE DAY

\$17

served with sourdough GFA

ASK STAFF FOR THE LATEST FLAVOUR

NUT FREE - NF DAIRY FREE - DF VEGAN - VG VEGAN AVAILABLE - VGA VEGETARIAN - V VEGETARIAN AVAILABLE - VA GLUTEN FREE - GF GLUTEN FREE AVAILABLE - GFA

Please specify any dietary requirements and allergies to your server when ordering as we will not be held liable otherwise.

All EFT transactions incur a 1.69% servicing surcharge (CASH IS KING) Public Holiday surcharge 15% Sunday surcharge 10%

COFFEE · TEA · SPECIALITY

Regular \$5 Mug \$6

House Blend

BY PARADOX COFFEE ROASTERS

Espresso (Single, Double)

Long Black

Macchiato (Long, Short or Piccolo)

Flat White Latte

Cappuccino Mocha

Hot Chocolate

Chai

Speciality Coffee

ask staff what we have brewing

\$6 MARKET PRICE Batch Brew V60/Filter

MARKET PRICE

Single Origin Long Black/Espresso

\$7.5 Sticky Chai Pot

loose leaf Chai w your choice on milk

\$5 Mug O' Tea

English Breakfast

Earl Grey

Lemongrass and Ginger

Green **Peppermint**

\$6 Iced Latte / Iced Black

Iced Coffee/ Iced Choc/ Iced Chai w Ice Cream \$8

\$6.5 Cold Brew / Cold Brew Latte

\$1 **Extras**

Extra Shot / Decaf

Syrup - Hazelnut / Caramel / Vanilla Alternative Milk: Coconut, Almond,

Oat, Soy, Lactose Free

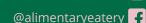
BARISTA MADE GOODNESS

\$6 **Hot Matcha** \$7 **Iced Matcha** \$9 **Iced Berry Matcha**

\$7 **Specialty Hot Choc**

(served in mugs) Protein Hot Choc Belgium Hot Choc Caramel Fudge Choc White Choc

@alimentary_eatery 🞯



VE YOU ON'T TOUCH MY COFFEE.

\$5.5 Coke / Coke Zero / Lemonade

\$7 Lemon Lime Bitters / Soda Lime Bitters

S.pellegrino sparkling water

\$5.5 250ml \$11 750ml



SMOOTHIE BAR

\$13 Piña Colada

> pineapple, banana, passionfruit, coconut milk

Add: Protein \$3

Pink Lady

banana, strawberries, watermelon, almond milk, chia seeds

Add: Protein \$3

Banana - naaana

banana, honey, milk, ice cream Add: Protein \$3 / Choc Powder \$1 Peanut Butter \$2 / Espresso \$3

\$16 **Protein Smoothies**

(vegan protein used)

Go Nuts

banana, oats, peanut butter, maple, almond milk, protein

Green Boy

spinach, kale, pineapple, banana, protein, coconut water

JUICE BAR

\$10 Straight Juice

orange / apple / watermelon

\$12 Fresh Juice

Tropical Storm

orange, watermelon, apple

Pumped Up Kicks

kale, spinach, cucumber, apple, lemon

Flu Fighter

carrot, orange, ginger, lemon

Glow Up

beetroot, carrot, apple,

ginger, lemon

SPIKE YA JUICE WITH GIN OR VODKA

MILK SHAKES

\$10 **Classic Shakes**

Vanilla / Chocolate / Caramel Strawberry / Lime / Banana

Alimentary Creation Shakes \$14

BISCOFF / OREO / PISTATCHIO PAPI

DRINKS

\$15

Sparkling Aurelia Prosecco (200ml)

GLS BTL \$15 \$60 **CHAFFEY BROS**

Triplepunkt Riesling Not Your Grandma's Rosé Omnia Nova Syrah

\$10

Beer

Stone & Wood Coopers Pale Ale Balter Captain Sensible (mid)

\$18

Spritz Aperol

Limoncello Watermelon

\$20 Classics Mojito

Margarita Espresso Martini

Mimosa