



All Day Menu. served until 3pm

Artisan Sourdough (GFO) 9 choice of sourdough, rye or fruit loaf w/ peanut butter, house preserves, vegemite or nutella	Mushroom ragu (VGO, VO, GFO, NF) 24 forest mushroom ragout, thyme, garlic, homemade ricotta, gruyere, soft egg, rye toast	NYC Cubano (GFO, DF) 18 citrus braised pork belly, ham, pickle's, mustard, chipotle mayo, house bread
Stovetop Toasty (GFO, DFO) 13 tomato relish, swiss cheese, gruyere. tasty cheese, sourdough add ham +4	Risotto Verdura (V, GF, NF, VGO) 24 artichoke, peas, asparagus, lemon, goats cheese	Falafel Salad (V, (DFO, VGO, VO) 22 cherry tomato, feta, onion, cucumber, edamame, cos lettuce, tarator dressing
Bircher Muesli (VG, DF, NFO) 18.5 steel cut oats, chia seeds, almond milk, mango, blueberry, coyo, hazelnuts, agave caramel	Pan Fried Gnocchi (GF, VGO, DFO, NFO) 24 homemade gnocchi, butternut pumpkin, pinenuts, ricotta salata, parmesan	Sides.
Stovetop porridge (GF, DF, VG) 18.5 chia, goji berry, quinoa, toasted coconut, yoghurt, chai infused almond milk, grilled pear	Linguini (GFO, DFO, NF, VO) 28 chilli tiger prawns, rocket, lemon, tomato, pangrattato	gluten free bread, extra egg, tomato relish 3 spinach, mushrooms, vine tomato, 5 hollandaise, feta, avocado, bacon, haloumi 5 chorizo, hash brown 7 smoked salmon 7
Eggs your way (V, GFO) 14 poached, fried or scrambled free range eggs w/ sourdough or rye toast	Nasi goreng (V, GF, DF, VGO) 24 fried rice, napa cabbage, tomato, cucumber, snake beans, bean shoots, fried egg add chicken +5 add crispy pork belly +5	House Salad 10 greens, tomato, cucumber, onion, lemon dressing add chicken +5
Chilli Scramble (V, GFO, DFO) 23 chilli scrambled eggs, shimeji mushroom, red onion, peppers, tofu, sourdough add bacon +5 add feta +5	Calamari (DF, NF, GFO) 24 semolina crust, rocket, lemon, tartare	Broccolini, toasted almonds - 10 Handcut Kipler Chips - aioli 10
Stovetop Benny (GF, NF, VO, DFO) 25 smoked ham hock, potato & cabbage croquette, poached eggs, hollandaise sauce substitute smoked salmon +6 substitute spinach	Miso Udon (V, GF, VO) 23 shitake mushroom broth, tofu, spring onion, poached egg, schichimi, bean shoots add chicken +5 add crispy pork belly +5	(V) vegetarian (GF) gluten free (VO) vegetarian option (GFO) gluten free option (VG) vegan (DF) dairy free (VGO) vegan option (DFO) dairy free option (NF) nut free (NFO) nut free option
Avocado Bruschetta (V, GFO, VGO, DFO) 24 beetroot hummus, broccolini, cherry tomato, red onion, feta, dukkah crumbed egg, rye	Steak & Eggs (DFO, GFO) 28 Grilled scotch fillet steak, caramelised onion, fried egg salsa verde, sour dough add fried egg +3 add halloumi +5	
Smoked Salmon (GF, DFO, VO) 28 poached egg, goats curd, edamame, avocado, zaatar, rye toast	Beef Tacos (DF, VO) 23 Flour tortilla, bulgogi spiced beef, caramelised kimchi, avocado lime & chipotle dressing, toasted sesame	
	Home made Tiramisu 18 savoiardi biscuits, mascarpone, orange curd brulee, espresso, grated chocolate	

Stovetop is pleased to offer a variety of Gluten Free Options, however, we cannot ensure that cross contamination will never occur. Please advise a member of staff if you are celiac or highly sensitive.



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Coffee.

Espresso (black)	4.0+
Coffee (white)	4.7
Chai Latte / Matcha Latte / Turmeric Latte	6
Mocha	5
Filter (pour over)	6
Hot Chocolate (GF,DF)	5
Bon Soy / Decaf / Extra shot	0.5
Large / Almond / Lactose Free / Oat Milk	1

Cold Coffee.

Ice Latte	5
Ice Coffee / Chocolate	7.5
Ice Mocha	8
Affogato	6.5
Cold Drip (black or white)	6

TEA. organic loose leaf tea

English Breakfast	5
Earl Grey	
Gun Powder Green	
Chamomile	
Peppermint	
Lemon Grass & Ginger	

Cold Drinks.

Coke, Coke Zero, Lemonade	4.8
Stovetop Lemon Lime Bitters	6
Mineral water	4.8
Blood Orange	4.8
Orange Juice, Apple Juice	6
Lemon Ice Tea	6

Beer & Cider.

Hawkers Lager Schooner on tap	12
Hawkers Pale Ale Can	12
Peroni Nastro Azzurro Bottle	12
Sommersby Apple Cider Bottle	12

Wine.

	Glass	Bottle
T'Gallant Prosecco	14	60
821 South Sauvignon Blanc	13	55
Cape Schanck Pinot Grigio	14	60
T'Gallant Moscato	13	55
T'Gallant Rose	13	55
Cape Schanck Pinot Noir	14	60
Pepperjack Shiraz	15	60

Spirits and Liqueurs.

Grey Goose Vodka	16
Four Pillars Dry Gin	16
Monkey Shoulder Blended Malt Scotch	16
Makers Mark Bourbon	16
Kraken Spiced Rum	16
Jack Daniels	14
Canandian Club	14
Kahlua	14
Franjelico	14
Midori	14
Malibu	14

Events @ Stovetop.

Welcome to Stovetop where unforgettable moments come to life! Whether your planning a birthday party, engagement, baptism or any special event, our venue offers the perfect blend of elegance and ambiance. With a spacious setting it is perfect for a cocktail event or Sit down, our dedicated team will ensure every detail is flawless, stovetop is the ideal canvas for your memorable moments. Let us turn your vision into reality and make your celebration an extraordinary experience for you and your guests.



Please scan here to enquire about your next function!

Catering @ Stovetop.

Indulge in a feast of flavours with Stovetop catering your premium choice for exquisite office catering! Elevate your dream meetings, conferences or special events with our delectable culinary creations. From savoury bites to delightful desserts, our menu is crafted to impress. With Stovetop catering, every occasion becomes a culinary journey, ensuring your colleagues or clients savour the perfect taste and sophistication. Experience seamless service as your event deserves nothing but the finest. Elevate your events with Stovetop catering



Please scan here to enquire about your next catering event!



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