

CLASSICS

- TOAST**
seed & grain sourdough or orange & raisin sourdough
house made preserve or your choice of condiments 7/8
- EGGS YOUR WAY**
poached or fried on seed & grain sourdough 11.5
+ scrambled 1
- TOASTIE**
ham, tasty cheese & tomato on sourdough bread 11
+ add pickles 1.5
- VEGAN TOASTIE**
garlic & herb roasted mushroom, baby spinach, VEGAN CH33S3 on
sourdough bread 12.5
+ add pickles 1.5
- SMASHED AVOCADO**
smashed avocado, medley tomatoes, marinated feta, chilli flakes,
basil, pistachio dukkah & lemon herb oil on sourdough toast 17
+ add 2 poached eggs 4 + add bacon 5

EXTRAS

- | | |
|---|---|
| \$2
make it gluten free
make it VEGAN CH33Z3 | \$5
marinated feta
sauteed mushrooms
baked beans
potato rosti
eggs - poached, fried or
scrambled |
| \$3
medley tomatoes
house relish
house pickles
kewpie mayo
kimchi | \$6
Istra bacon
char sui pork
smoked salmon
sriracha roast chicken |
| sauteed spinach
pistachio dukkah
roast broccolini | |

ONESIES

- ONE TOAST**
w jam, vegemite, honey, peanut butter 4.5
- ONE LITTLE PIGGY**
one toast, one egg + bacon 7
+ scrambled 1
- EASY CHEESY**
cheese toastie 5.5

SNACKS

- TATER TOTS**
w chilli lime mayo 10
- BEER BATTERED CHIPS**
w chilli lime mayo & tomato sauce 10
- CHICKEN STRIPS & CHIPS**
w tomato sauce 11
- GLUTEN FRIENDLY VEGAN VEGETARIAN CONTAINS NUTS
GLUTEN FRIENDLY OPTION VEGAN OPTION VEGETARIAN OPTION FRUCTOSE FREE OPTION

BOOZE

- HOUSE BEERS**
JETTY ROAD Pale Ale 4.8% 7.5
MORNINGTON Lager 4.7% 7.5

CHECK THE FRIDGE
UPDATED REGULARLY WITH LOCAL CANS

- SPIRITS**
DROPS OF JUNIPER GIN. & TONIC 11

COLLABORATION BEERS

keep an eye out for any fun collaborations we have in the fridge with our favourite brewers.
YOU CAN NOW BUY THESE TO TAKE HOME TOO

ALL DAY

- BIOTIC POKE** 17
Choose your base:
red quinoa or rocket & baby spinach
kefir fermented spring vegetables, kimchi, edamame, falafels,
spiced almonds, sesame seeds.
Choose your sauce:
tahini dressing or mango harissa relish or lemon & herb vinaigrette
still hungry? add some protein for 6 (not vegan)
Istra bacon or sriracha roast chicken or smoked salmon or char sui pork

- EGG 'N' BACON ROLL**
crispy bacon, fried eggs w gruyere cheese, house made relish on a turkish roll 14.9

- BLACK STICKY RICE**
warm black sticky rice, fresh mango, sunny ridge strawberries, vanilla bean ice cream,
toasted coconut 16.5

- SUNNY DAYS PANCAKE**
lemon ricotta pancake, sunny ridge strawberries, blood orange curd, pure maple + vanilla
bean ice cream 16.5

- MANGO SMOOTHIE BOWL**
fresh mango, banana, vanilla protein powder, coconut milk, spinach, blueberries, chia seeds,
shaved coconut 16
+ add protein powder or Camu Camu 1.5

- GRANOLA**
house made toasted macadamia granola w coconut panna cotta, shaved apple, fresh
berries, banana, cocoa nibs, raspberry chia jam 16

- QUINOA PORRIDGE**
overnight baked quinoa porridge, stewed rhubarb and apple, white chocolate crumble,
vanilla coconut yogurt 16

- BEANS & FRITTERS**
vegan oven baked beans, zucchini & corn fritters, smashed avo, mango & harissa relish
19.5
+ add 2 poached eggs 4 + add bacon 5

- GREEN EGGS & HAM**
pesto scrambled eggs, thick cut maple bacon, grilled broccolini, mushy peas on toasted
sourdough 19.5

- GOOD MORNING VIETNAM**
breakfast banh mi with house marinated & roasted char sui pork, fried egg, fresh chili,
coriander, pickles, chili mayo on a toasted bun 17.5

- SOBA NOODLE SALAD**
seared matcha smoked salmon, green tea noodles, wakame, edamame, miso pickled
onions, ginger mayo 21.5

- AUSSIE PROGRESS BURGER**
grilled wagyu beef patty, pickled beetroot, fried egg, grilled spice poached pineapple, tasty
cheese, tomato, lettuce, ketchup + beer battered chips 23.5

- VEGANS LIKE BURGERS TOO**
green pea & hemp seed patty, grilled portabella mushroom, tomato, cos lettuce, vegan
cheese, ketchup + beer battered chips 21

- SPRINGTIME SALAD**
harissa roasted pumpkin, red quinoa, charred spring onions, pomegranate, toasted
hazelnuts, pepita seeds, sesame, roast garlic tahini dressing 18
+ add Istra bacon 5 + add chicken 5 + add feta 3.5

- SPICY SRIRACHA CHICKEN**
marinated & roasted chicken drum sticks, sriracha hot sauce, nashi pear & celery slaw +
gorgonzola dip 20

SPRING 2019 MENU BY CHEF PHILLIP EDWARDS

WINE in a can

- ELEPHANT IN THE ROOM Chardonnay 13% 8.5
LE CHAT NOIR Rose France 12.5% 10
HOOTENANNY Sauvignon Blanc Marlborough 13% 10
TAKE IT TO THE GRAVE Pinot Noir 13% 10
TAKE IT TO THE GRAVE Shiraz 14% 10

CIDER

- TEN SIXTY ONE Craft Apple Cider 4.9% 8.5

Ingredients used in these foods are sourced as gluten free but the ACTUAL FOOD being served is NOT gluten free due to our kitchen's environment.
Please make staff aware of any allergies.

All our eggs, bacon, and meat are free range. We use seasonal and local ingredients whenever possible.
You may even recognise some tasty home grown herbs from our very own courtyard garden.
Although we endeavour to cater to those with food allergies all food at Commonfolk may contain traces of gluten, eggs, nuts, and other allergens.

**KITCHEN
CLOSES 3PM**