

ALL DAY BREAKFAST

8:00am - 3:30pm

Fruit/Sourdough Toast – 8.5
Butter and Jam

SP Croissant- 7
Toasted croissant w/ swiss cheese, tomato
+ Add Pasturma \$3.5

Eggs On Toast- 11 (V)
Two Free range eggs served on buttered sourdough

Granola Bowl- 15 (V)
Coconut yogurt, berry coulis, homemade granola, assorted fresh fruit

Sweet Corn Fritters- 17 (V) (GF)
Avocado & feta smash w/ saffron aioli, beetroot relish
+ Add poached egg \$2
+ Add house roasted capsicum \$3.5

Avocado Bruschetta- 16 (V) (VE) (GFO +2)
Smashed avocado on rustic sourdough bread w/ feta, aged balsamic reduction
+ Add poached egg \$2
+ Add house roasted capsicums \$3.5

Shakshuka- 19.5 (VO) (GFO +2)
Baked eggs in red pepper sauce, sucuk, feta served w/ turkish bread
+ Add potato hash \$4

Nacho Breakfast Bowl- 19.5 (VO)
Chorizo, smashed avocado, fried egg, butter beans, tortilla chips, pico de gallo salsa, charred corn, cheese, Jalapeño's
+ Add sautéed mushrooms \$3.5

Orange Blossom Hotcakes- 18 (V)
Salted caramel, meringue, passionfruit curd, vanilla mascarpone and berries w/ maple syrup
+ Add vanilla bean ice-cream \$2

Chilli Scrambled Eggs- 16 (V) (GFO +2)
Coriander, vietnamese mint, grilled tomatoes served on sourdough
+ Add sucuk or pasturma \$3.5

Vegetarian Spanish Omelette- 17 (GF) (V)
Capsicum, zucchini, tomato, onion, broccoli, pumpkin w/ crumbled feta & green olives
+ Add potato hash \$4



EXTRA'S

Extra egg/toast - 2
Mushrooms - 3.5
House roasted capsicum w/ ricotta – 3.5
Sucuk/Pasturma - 3.5
Sautéed Spinach - 3.5
Feta/Halloumi - 3.5
Avocado - 3.5
Potato hash - 4

KIDS MENU

Orange/Apple Juice 3.5
Mini milkshakes (Chocolate, Strawberry, Vanilla) 4.5
Classic cheese & tomato toastie 5.5
Eggs On Toast 8.5
+ Add avocado 3.5
Lemon pepper chicken schnitzel w/ chips 10.5
Waffle w/ IceCream & Chocolate Sauce 8.5
Kids Hotcakes
w/ vanilla bean ice-cream and maple syrup 7.5

LUNCH

11:30 - 3:30pm

SMALL PLATES

Warm marinated olives – 6 (V) (GF)
Wood fired turkish bread - 5.5 (V)
Beetroot Dip – 6.5 (V) (GF)
Carrot tzatziki - 6.5 (V) (GF)
Zucchini chips w/ lemon aioli – 13 (V)
Spinach & silverbeet arancini – 9 (2pc) (V)
Filo swirls w/ feta & ricotta, pomegranate, honey & pistachio (2pc) – 12 (V)

Saganaki w/ wild fig – 14 (V) (GF)
Crispy Chicken w/ cabbage slaw (2pc) – 13 (GF)

Iranian Style Spiced Squid, date puree, smoked yoghurt, rose petals - 19 (GF)
Prawns, chilli, garlic, saffron aioli (6pc) – 19 (GF)
Pan Fried Ricotta Gnocchi w/ roasted pumpkin, pine nuts, sage & burnt butter - 22 (V) (VE)
+ Add bitter leaf salad \$5
Crispy Chicken Burger- 18.5 (GFO +2)
Buttermilk chicken fillets, brioche bun, asian slaw & thick cut chips
+ Add pasturma \$3.5

Grilled Halloumi Salad- 19 (V)(VO)
Goat Curd Beetroot Puree, Asparagus, Ancient grain, Spinach, Pickled Carrots, Avocado, Elderflower Dressing
Chicken Roti Wrap- 17.5
Rice Puff Crispy Chicken, Kewpie Mayo Slaw, Spicy Onion, Chilli Jam, Avocado
Black Angus Burger - 19.5 (GFO +2)
100% Angus beef, tomato relish, Swiss Gruyère, cos lettuce, tomato, red onion & herb mayo served w/ thick cut chips
+ Add pasturma \$3.5
+ Add fried egg \$2
Steak Sandwich- 19.5 (GFO +2)
100% Prime scotch fillet, Swiss Gruyère, tomato relish, roquette, tomato, caramelised onion & chipotle mayo w/ thick cut chips
+ Add fried egg \$2

SHARE PLATES

Slow Roast Lamb w/ lemon, oregano, garlic (800g) – 36 (GF)
Chicken Curry w/ fragrant basmati rice, mango chutney, chilli – 28 (GF)
Eggplant Lasagna, napoli sauce, fior di latte, garlic Bread – 24 (V) (GFO)
Port Phillip Mussels w/ Tomato Garlic & Chilli Sauce, Garlic Bread 22 (GFO)

SIDES

Bitter leaf salad – 10 (V) (GF)
Roast pumpkin & sweet potato, honey yogurt, garlic, thyme – 12 (V) (GF)
Broccolini & green beans w/ hazelnuts & cranberries – 10 (V) (GF)
Thick cut chips – 10 (V)

DESSERT

Chocolate molton cake, vanilla bean ice cream – 14 (V)
Creme brûlée w/ orange spice – 13 (V) (GFO)
Tiramisu – 13 (V)
Vanilla bean panna cotta, saffron syrup – 12 (V) (GF)

V – Vegetarian.
VO – Vegetarian option available.
VE – Vegan option available. Eggs replaced with turmeric tofu scrambled.
GF – Gluten Free.
GFO – Gluten free option available +\$1.5

Please note meals may contain traces of nuts/seeds/gluten/lactose. Please advise your attendant of any allergies. No alterations to menu during busy periods.

10% surcharge applies on public holidays.



Local to Eltham, Community Roasters was founded on a desire to build a Community of like minded and passionate individuals. We work hand in hand with both our suppliers and customers in order to bridge the gap and create a greater understanding and appreciation of coffee. Blending some of Ethiopia's finest coffees from across three regions, creating a well-balanced coffee.

Coffee

Caffè Latte - 4
 Flat White - 4
 Cappuccino - 4
 Macchiato - Short/ Long - 3.5/4
 Piccolo - 3.5
 Mocha - 4
 Cold Drip - 8hr cold extraction, over ice - 4.5
 Espresso - Single/ Double - 3.5/4.5
 Long Black - 4
 Hot Chocolate - 4.5
 Chai Latte - 4.5
 Matcha Latte - 4.5
 Turmeric Latte - 5
 Wet Chai - 05.50

Extra Shot +50c
 Decaf +50c
 Almond milk +50c
 Bonsoy milk +50c
 Lactose free milk +1
 Vanilla/Caramel + 50c
 Large size +1

Tea- 4.5

Our tea range is sourced from premium vendors from around the globe. With high grown Ceylon black teas, Egyptian chamomile and full leaf green teas.

English Breakfast
 Pomegranate Green
 Supermint
 Lemongrass Rosehip

Milkshakes- 7

Oreo
 Chocolate Chip
 Vanilla w/ Confetti
 Strawberry Shortcake
 Butterscotch

Iced Drinks- 6

Chocolate
 Coffee
 Mocha



San Pellegrino Mineral Water - 250ml/750ml - \$4.5/\$9

Juice Lab - 4.5

Cold Pressed Juices w/ No Added Sugar
 Gimme Green
 Love Potion
 Rise + Shine
 Yuzu it to me

The Bucha Shop - 5

Live Kombucha Culture w/ No Added Sugar
 Strawberry Lime
 Lemon & Ginger
 Pineapple Mint

Soft Drink - 4.5

Coke, Coke Zero, Sprite, Ginger Beer, Limonata, Aranciata
 Rossa, Lemon Lime & Bitters

Cocktails - 15

Red Sangria - Red Wine, Brandy, Apple, Mint Leaves, Lemon, Lime, Brown Sugar & Pineapple Juice
 White sangria - White Wine, Brandy, Apple, Mint Leaves, Lemon, Lime, Brown Sugar & Pineapple Juice
 Hugo- Gin, Elderflower Syrup, Mint, Lime, Prosecco, Soda Water
 Mimosa - Champagne & Orange Juice
 Blackberry Mojito - Blackberry Syrup, Mint, Lime, Sugar Syrup, Soda, Bacardi White Rum
 Salted Caramel Espresso Martini - Kahlua, Vodka, Espresso Coffee, Salted Caramel Syrup

Mocktails - 9.5

Blackberry Virgin Mojito - Mint Leaves, Lime Juice, Blackberries, Sugar Syrup, Soda
 Ginger Lime Fizz- Lime, Mint, Ginger Beer, Sugar syrup
 Pink Grapefruit Sours - Lemon, Rose Water, Honey & Blood Orange

Sparkling-

Prosecco - Valdo Brut Sparkling - 10/45
 Champagne - Morgan's Bay Sparkling Cuvee - 8/38
 Moscato - Montevecchio, Heathcote, VIC - 10/44

White-

Mr Mick Pinot Grigio, Clare Valley, SA - 9/40
 Mt Vernon Sauvignon Blanc, Marlborough, NZ - 9/40
 Vinacious Shakre Chardonnay, Marg River, WA - 9/40
 Scarlet Ladybird Rosé, McLaren Flat, SA - 10/45

Red-

Longboard Pinot Noir, Geelong, VIC - 10/44
 Taylor Ferguson Cabernet Sauvignon, SA - 9/38
 Mr Mundy Merlot, Heathcote, VIC - 10/45
 Radio Boka Tempranillo, Valencia, Spain - 9/38
 Sangiovese, Clare Valley, SA - 9/40
 3 Dark Horses Shiraz Grenache, McLaren Vale - 10/45

Beer/Cider-

Corona - 9
 Heineken - 9
 Fat Yak Pale Ale - 9
 5 Seeds Crisp Apple Cider - 9

TAP BEER:

Brunswick Bitter - 7/12
 Pacific Ale - 7/12