

#SOMETHING SIMPLE

Toast & Preserves Noisette Sourdough, 5 grain or Gluten Free served w/ your choice of spreads **\$9**

#HEALTHY SELFIE

The "OG" Acai Bowl
Unsweetened Acai berry puree, gluten free granola, seasonal fruits + Co-yo [VG] [DF] [GF] **\$16**

Feelin' Fruity Granola
Seasonal fresh fruits, vanilla bean pannacotta, toasted granola, mix berry jus, Coconut cinnamon yoghurt + Kakadu plum powder [V] **\$16**

#MOST TALKED ABOUT ON THE STREETS

The Boss of all Challah
Challah French toast squares, charred apple, seasonal fruits, mascarpone, Nutella snow + espresso caviar [V] **\$18**

The Mighty Ducks
Zucchini, cauliflower + haloumi fritters, 5 spice duck breast, lemon tahini yoghurt, soft herb salad, toffee glass shards, butter and sage jus **\$23**

The Notorious P.I.G
Sweet chili roasted pork belly, julienne apple, basil pesto ink, chili puree, pork crackle powder + poached egg [GFO] **\$22**

Lock Stock and Two Smoking Salmon
Roast bagel crumb, dill and orange cream cheese, beetroot gel, Nordic Salmon, candied stone fruit, tomato and caper concasse + avocado mousse **\$24**
(Due to its complexity, this is a daily limited edition – so first in, best dressed!)

#OLDIE BUT A GOODIE

The Godfather of Eggs
5 Grain toast, Chili & herb scrambled, 12 hour braised lamb, smoked hummus, pea puree, pickled onion [DFO] [GFO] **\$19**

Benedict the Street Talk Espresso way!
Maple Bacon, Poached eggs, Applewood smoked hollandaise on Dr Marty's Crumpets **\$18**

The "Avodisiac"
Tomato medley, fresh basil, smashed avocado, goats chevre, poached egg, pepitas, lemon + aged balsamic [V] [GFO] [DFO] **\$16**
+ MUSHROOM MEDLEY **\$3.5**
+ BACON **\$4.5**

#MAKE YOUR OWN

Free Range Eggs served – Poached, Fried or Scrambled (DF) on Noisette Sourdough, 5 grain, Dr Marty's Crumpets **\$10**

Extras
Applewood smoked hollandaise, tomato relish, extra egg **\$2.5 ea**
Roasted tomato, mushrooms, spinach, hash browns **\$3.5ea**
Bacon, Avocado smash, smoked salmon, local haloumi **\$ 4.5 ea**
Zucchini, cauliflower & haloumi fritters (3) **\$ 5**

#STARVING

Street Talk Grain Salad

Freekah, puy lentils, coriander, parsley, shaved almonds, red onion, pumpkin seeds, pine nuts, baby capers w/ greek yoghurt and lemon vinaigrette (GF)(DFO) **\$17**
+ Poached egg **\$2.5**
+ Shredded chicken, lamb or Smoked Salmon **\$4.5**

Braised Brisket Ragù

House made fettuccine pasta, slow braised beef brisket, sugo di pomodoro, baby basil, cherry tomato + grated pecorino **\$19**

When in doubt just "WING IT"

Twice cooked crispy chicken wings, cauliflower puree, beetroot hummus, pickled artichoke, Almond + rosemary smoked salt **\$18**

Bowl of Chips

Thick cut w/ tomato sauce & house aioli **\$8**
+ House BBQ sauce **\$2**
+ Crumbled Feta & oregano **\$2**

COFFEE AND DRINKS

Coffee 5th AVE house or Project Andes Alternate Blend

Milk Based **\$3.90**
+ Bonsoy **\$0.50**
+ Large **\$0.50**
+ Almond Milk **\$1**
+ Extra Shot **\$0.50**
+ Coffee Flavour **\$0.50**

Hot chocolate R **\$3.9** L **\$4.5**
Prana Chai R **\$3.9** L **\$4.50**

Tea Selection **\$3.90**

English breakfast, Peppermint, Earl Grey, Chamomile green tea

COLD DRINKS

Milk Shakes **\$6**

Chocolate, Vanilla, Caramel

Iced Frappe (Greek Style) **\$6**

- No sugar
- Medium sweetness
- Sweet

Iced drinks **\$6**

Coffee, chocolate, mocha

Smoothies **\$9**

Banana – Cinnamon, banana, honey + Nutella
Mixed Berry – Mixed berries, chia, acai + almond milk

Freshly Squeezed Juices **\$8**

Orange
Immune Booster – Apple, carrot, celery, ginger + tumeric
Super Green - Spinach, mint, celery, lime + green apple