



# BRUNCH

## Middle Eastern Breakfast 21

*Contains nuts*

Soft poached eggs, grilled haloumi, marinated mushrooms, dukkah, beetroot hummus & sumac yoghurt served w toasted sourdough

**GFO & VgO +2**

Add 2 makanek sausages +4

## Eggs Benedict 18

Soft poached eggs, baby spinach & bacon on toasted sourdough topped with our apple cider hollandaise

Add smoked salmon +4

## Free Range Eggs on sourdough 12

poached | scrambled | fried

## Fruit Toast 8

Spicy fruit toast served with butter & house made marmalade **GFO +2**

## Avo Smash *Contains nuts* 17

w fetta, cherry tomatoes, fresh chilli, beetroot hummus & house made dukkah on sourdough **GFO +\$2 | VgO**

Add an egg +2.5

## Breakfast Bowls *Contain nuts*

**Poppy's Muesli 8 | 13**

**Berry Beetroot Granola 9 | 15**

w Greek yoghurt, fresh seasonal fruit & coulis **VgO +\$2 | GFO +\$2.5**

# SIDES & ADD ONS

rocket pesto | beetroot hummus | extra egg | ham | salami **2.5 each**

sautéed spinach | grilled tomato | fetta | grilled halloumi | caramelised onion **3 each**

vegan cheese | sautéed mushrooms | avocado | bacon **3.5 each**

Makanek Sausages *Contain nuts* (2) |

Smoked salmon **4 each**

## Burgers – Beef | Veggie 16

w cos lettuce, tomato, cheese, fried egg, caramelised onion & BBQ aioli on a sesame bun **VgO & GFO +2**

## Egg & Bacon Roll 9

Bacon & a fried egg on a seeded bun w tomato sauce & BBQ sauce

## Roasted Veg Focaccia 14.5

A herb & garlic focaccia w roasted pumpkin, roasted capsicum, roasted eggplant, rocket pesto, cheese & baby spinach **VgO+1**

## Poppy's Grilled Reuben Sandwich 16

a toasted corned beef sandwich w pickled red cabbage, Swiss cheese, Russian aioli & baby gherkins served w a side of potato crisps.

## BLAT 15.5

Bacon, lettuce, avocado & tomato toasted sandwich (light rye) **GFO +\$2**  
Add 2 fried eggs +4

## Cheesy Toast 10

Our special cheesy mix on 2 slices of toasted sourdough

Add Tomato +1.5

Add Ham +2

## Poke Bowl 18

Smoked salmon, edamame, broccoli, pickled red cabbage, cucumber, black sesame avocado, pickled ginger, wild black rice, nori flakes & a house made ponzu dressing

**VgO | GF**

## Waffles 16.5

Toasted waffles w caramelised bananas, honeycomb, berries & pistachio served w ice cream & maple syrup

## Salad of the week *check specials board*

Using fresh, seasonal produce.

*May contain nuts*

# LIL HOOMANS

## Ham, Cheese & Tomato toasty 6

**Poached Egg & toasty soldiers 6**

**GFO+1**

**Waffle** w maple syrup & vanilla ice cream **GFO+2 9.5**

## Fruit & Yoghurt 6.5

A bowl of fresh seasonal fruits served w Greek yoghurt

**Nonna's Pasta** w Nonna's **9**

Napoli sauce **GFO +1**

# SWEETS

Chocolate Brownie **GF 6**

Blueberry & Almond Cake **GF 6**

## Slices

Banana **4**

Muesli **Vg 4**

## Cookies

Choc Chip | White Choc Coconut **1.5**

Almond Choc Chip **GF 2**

Jam Fancy **Vg 4.5**

## Biscotti

Pistachio & Almond Biscotti **GF 3.5**

Lemon Biscotti **2**

Almond Biscotti **GF 2**

# ALLERGEN ADVICE

Not all ingredients are listed in the food & beverage menu descriptions. Let us know if you have an ALLERGY or SPECIAL DIETARY REQUIREMENT **before** you order. We will do our best to accommodate your needs however, we cannot guarantee the absence of allergens in our dishes due to being produced in a space that handles nuts, seeds, fish, flour, eggs and dairy products.

169 Derby Street, Pascoe Vale

0447 361 120 | 03 9354 4005

# HOT DRINKS

<b>Babyccino</b>	<i>free w coffee</i>
<b>Pupaccino</b>	.5
<b>Baby Choc</b> (hot choc in babyccino cup)	1
<b>Single Espresso</b>	2.5
<b>Short Mac</b>	3
<b>Piccolo</b>	3.1
<b>Black Coffee</b>	3   3.5   4.5
Dbl Espresso   Long Black	
<b>White Coffee</b>	3.5   4   5
Cap   Flat White   Latte	
<b>Long Mac</b>	4
<b>Hot Chocolate</b>	3.5   4   5
<b>Mocha</b>	4   4.5   5.5
<b>Specialty Chocolate</b>	4.5   6   7
Classic   Dark Chocolate   Hazelnut Raspberry   Chilli   Caramel   Mint Giandua	
<b>Affogato</b>	5.5
<b>Non Dairy Milks</b>	+0.5
<b>Tea</b>	3.5
<b>Cup</b>	
<b>Pot</b>	5
<b>BLACK</b>	
English Breakfast   Earl Grey   Darjeeling	
<b>GREEN</b>	
Sencha	
<b>HERBAL</b>	
Peppermint   Chamomile   Lemon & Ginger   Chai	

# SPECIALTY LATTES

<b>Chai Spiced</b>   Vanilla	3.5   4   5
<b>Dirty Chai</b>	4   4.5   5.5
<b>Chai Leaf</b>	4.5   5   6
<b>Speciality - Jomeis</b>	4.5   5   6
Turmeric   Matcha	

# ADDITIONS

<b>Honey</b>	0.5
<b>Ice cream scoop</b>	1
<b>Shot of syrup</b>	0.5
Vanilla   Hazelnut   Caramel   Chocolate	
<b>Shot of coffee</b>	0.5

GF – Gluten Free | GFO – GF Option Available  
Vg – Vegan | VgO – Vegan Option Available



# SMOOTHIES

**With your choice of yoghurt**

Greek | Coconut

**With your choice of milk**

Full Cream | Skim | Lactose Free |

Almond | Oat | Soy | Spelt

*add \$0.5 for non dairy milks*

**Banana** *Contains nuts* 6 | 8 | 10

Banana, Honey, LSA & Cinnamon

**Mixed Berry** 6 | 8 | 10

Strawberries, Raspberries,  
Blueberries, Blackberries & Honey

**Raspberry Kiss** 7 | 9 | 11

Raspberries, Banana, Honey, Apple  
Juice & Shredded coconut

**The Al Green** 7 | 9 | 11

Spinach, Apple, Mint, Honey, OJ &  
Ginger

# ICE COLD DRINKS

**Iced Choc** | **Iced Coffee** 6 | 7 | 8

Made w ice & ice cream. Choose  
between blended & old school

**Iced Latte** | **Iced Tea** 4 | 4.5 | 5.5

**Iced Chai Leaf Latte** 5 | 5.5 | 6

**Fruit Frappes** 6 | 7 | 8

Tropical | Mango | Mixed Berry

# JUICES

**Zuegg Italian Bottled Juice** 3

Orange | Apple | Peach | Pineapple



# FIZZY DRINKS

**Bottled Water** 3  
Still | Sparkling

**Italian Sodas** 4.2

Chinotto | Gazzosa | Aranciata  
served w ice & a slice of lemon/orange  
*Add ice cream & have a spider +1*

**Kombucha** 4.5

Lemon Coconut | Blood Orange |  
Kakadu Plum & Ginger | Black Cherry |  
Pomegranate

# SHAKES & SPIDERS

**Milkshakes** 4.5 | 7 | 8

Banana | Blue Heaven | Caramel |  
Chocolate | Coconut | Honeycomb  
Lime | Mixed Berry | Strawberry  
Raspberry | Vanilla

*Add more ice cream & make it a  
think shake +2*

**Spiders** 4.5 | 5 | 5.5

Red | Blue | Green | Yellow | Pink |  
Brown

# TAKE IT HOME

Our selection of teas, coffees,  
lattes and European drinking  
chocolate are available for sale  
from the pantry.

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