

◆◆ BREAKFAST ◆◆

Toast by Noisette [V/VE/G]

Artisan Sourdough, Multigrain or Gluten free w butter & choice of one condiment (Nuttelex available [VE])

\$6.9

Free range eggs

Fried, poached or scrambled on artisan sourdough, multigrain or gluten free bread

\$9.9

Macadamia & Cranberry Muesli [V/G]

With honey yoghurt, shredded apple, pomegranate, molasses & homemade banana jam

\$12.9

Tapioca Pudding [V]

Cooked with coconut cream, cinnamon apple relish, fresh berries & crumble

\$12.9

Acai Bowl [V/VE/G]

With seasonal fruit, muesli & mixed nuts and seeds

\$15.9 + peanut butter \$2

Ricotta Hot Cakes [V]

With red wine poached pear, freeze dried raspberries, lemon maple butter syrup & vanilla fairy floss

\$18.9 + Nutella \$2.5

Truffle Scrambled Eggs

With thyme buttered chilli mushrooms, Iberico chorizo & goats cheese on artisan sourdough

\$17.9

Billy Bargo Breakfast [V]

Avocado, Persian feta, bacon & rocket tossed with pesto served with a poached egg on pumpkin bread

\$19.9

Chili Avocado Hummus [V]

With poached eggs, golden chick peas & watercress on pumpkin bread

\$17.9

Baked Eggs [V]

With middle eastern spiced cannellini beans, eggplant, capsicum, carrot & Persian feta w herb bread

\$18.9 + Iberico Chorizo \$4

Eggs Bene-Duck

Poached eggs, Peking duck, Peking hollandaise sauce, black sesame seeds & watercress on toasted roti bread

\$19.9

Abbey Hot Plate [V]

Fried, poached or scrambled eggs with house made Boston beans, chili thyme mushrooms, slow-roasted Roma tomato, Potato rosti, spinach & grilled haloumi w artisan sourdough

\$20.9 + bacon \$3.5

◆◆ LUNCH ◆◆

Veggie Stack [V/VE]

sage baked eggplant, zucchini, asparagus, avocado, carrot, Persian feta, hard herbs w Napoli sugo & sumac served w French stick

\$17.9 + Chicken \$4.0

Buddha Bowl [V/VE/G]

Black rice, red kidney beans, mixed vegetables, sweet corn, cherry tomato, watercress & black bean sauce

\$17.9 + Tofu \$3.0 + Chicken \$4.0

Witlof Chicken Salad [G]

With rockmelon, fresh pomegranate, heirloom tomato, Dutch carrots & balsamic dressing

\$18.9

Aromatic Garden Cake [V/VE]

With aromatic spiced potato, spinach, broad bean and pea breadcrumb patties, served w sumac hummus & caramelised pineapple frisee salad

\$18.9

Wagyu Beef Burger

With pickled gherkins, tomato, Swiss cheese, housemade mayo & Dear Abbey special sauce on a beetroot brioche bun with beer battered lemon pepper chips

\$18.9

Chicken Penne [G]

With green olives, heirloom tomato, haloumi, confit garlic, rocket, shredded parmesan and drizzled olive oil

\$19.9

Lime caramel Pork Belly [G]

With crackling, sweet potato puree, char grilled fennel, pickled beetroot & apple salad

\$21.9

Japanese Seared Yellow Fin Tuna [G]

With vermicelli noodle salad, fried shallot, Thai dressing, sashimi soy sauce and pan-fried sweet chili, lemongrass and ginger marinated Tasmanian King prawn

\$22.9

3 Cheese Steak Bomb

Double decked sandwich w Swiss, cheddar, blue cheese, lettuce, tomato, caramelised onion, bacon, homemade tomato relish & Dijon mayo served with frisee salad

\$18.9

Fish of the Day

Please see our specials

◆◆ FOR THE KIDS ◆◆

Chicken strips and chips \$7.5

Ricotta hot cakes with maple & ice-cream \$7.5

Fried egg & bacon muffin \$6.9

◆◆ SIDES ◆◆

Chefs Garden salad [V/VE/G] \$6.5

Fat Chips \$7.5

◆◆ EXTRAS ◆◆

Nutella
\$2.5

Bacon / Roma tomato / sautéed spinach / grilled haloumi / chilli thyme mushroom, Peking hollandaise sauce / Persian feta / house-made Boston beans / roti bread

\$3.5

Avocado / Iberico chorizo / smoked salmon / potato rosti / goat cheese / grilled asparagus / truffle scrambled egg

\$4.0

Dear Abbey

Drinks

◆◆ COFFEE ◆◆

— COFFEE BY WHERE'S MARCEL? —

Black	\$3.5
White	\$3.7
Bonsoy / Almond milk	+.50c

— BLENDS —

Culture — medium strength coffee with prominent citrus notes, finishing with honey like sweetness

Evolve — rich & winey coffee with a dark chocolate and deep liquorice body

Ask staff about our rotating
Single Origin **+.50c**

— SPECIALTY COFFEE —

Batch brew	\$4.0
Cold Drip	\$4.0
Macchinetta	
Italian stove top coffee	
2 cup	\$5.0
4 cup	\$9.0
6 cup	\$12.0

◆◆ SOMETHING ELSE ◆◆

Golden Latte	\$5.0
Turmeric, ginger, cinnamon, black pepper, coconut oil, honey + soy milk	
Japanese Matcha Latte	\$5.0
Beetroot Latte	\$5.0
Minty Cacao	\$5.0
Chai Latte/Dirty Chai	\$3.7
Hot Chocolate	\$3.7
Ice Coffee	\$4.5
Ice Chocolate	\$4.5
Milk Shakes	\$4.5
Affogatto	\$4.0
Babychino	\$1.2

◆◆ TEA BY TEADROP ◆◆

All teas	\$3.7
English Breakfast	
Earl Grey	
Green Tea	
Lemongrass Ginger	
Peppermint	
Chamomile	
Malabar Chai	

◆◆ COLD ◆◆

Coke	\$4.0
Coke Zero	\$4.0
Sprite	\$4.0
Lemon Lime & Bitters	\$4.0
Chinotto	\$4.0
Limonata	\$4.0
Aranciata Rossa	\$4.0
Sanpellegrino Mineral Water	S \$4.0 L \$5.0

◆ SMOOTHIES & FRESH JUICES ◆

Orange or apple	\$7.0
Green Machine	\$8.5
Apple, spinach, ginger, chia seeds, lemon, mint and ice	
Breakfast Smoothie	\$8.5
Banana, strawberry, muesli, honey and ice cream	
Slushie of the Week	
Please see our specials	

◆◆ BEER & CIDER ◆◆

Matso's Broome Brewery Session Ale	\$8.0
The Coburg Brewing Co. Coburg Lager	\$9.0
Hawkers Indian Pale Ale	\$9.0
Stone & Wood Handcrafted Pacific Lager	\$9.0
Orchard Thieves Crisp Apple Cider	\$9.0

◆◆ WINE ◆◆

Vigna Bottin Rosato	G \$9.0 B \$39.0
Green Acres 2015 Sauvignon Blanc	G \$8.0 B \$29.0
Arlewood 2014 Cabernet Merlot	G \$8.5 B \$32.0
The Prince 2013 Chardonnay	G \$8.0 B \$29.0
2015 Pinot Noir	G \$8.5 B \$32.0
Shiraz	G \$9.0 B \$39.0
Little Vespa 2015 Moscato	G \$8.0 B \$29.0
2015 Pinot Grigio	G \$8.0 B \$29.0
Salatin Veneto Prosecco D.O.C Trevisio Extra Dry	G N/A B \$25.0