

Dear Abbey

Eats

◆◆ 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 yogurt, shredded apple, saffron poached peach & strawberries

\$13.9

Tapioca Pudding [V]

Cooked with coconut cream, fresh winter berries, roasted pistachios, berry compote & crumble

\$13.9

Acai Bowl [V/VE/G]

With seasonal fruit, muesli & mixed nuts and seeds

\$15.9 + peanut butter \$2.0

Ricotta Hot Cake [V]

With seasonal fruit salsa, fresh ricotta, pistachios, lemon maple butter syrup & passionfruit sorbet

\$20.9 + Nutella \$3.0

Truffle Pine Mushrooms [V]

With asparagus, poached eggs & Persian feta on sourdough

\$18.9 + Iberico Chorizo \$5.0

Billy Bargo Breakfast

Avocado, Persian feta, bacon, tomato & rocket tossed with pesto served with poached eggs on pumpkin bread

\$19.9

Green Matcha Omelette [V]

With heirloom tomato, silver beet, pine mushroom & Persian feta on artisan sourdough

\$18.9

Shakshuka Tunisian Baked Eggs [V]

With red capsicum, zucchini, onion, red kidney beans, coriander & sour cream w herb bread

\$20.9 + Iberico Chorizo \$5.0

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 rustic peas, chili thyme mushrooms, slow-roasted Roma tomato, Potato rosti, spinach & grilled haloumi w artisan sourdough

\$20.9 + bacon \$4.0

◆◆ 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 \$5.0

Mango Poké Bowl [V/VE/G]

Mango, avocado, cucumber, brown rice, lettuce, green onion, nori, teriyaki & ponzu sauce, Japanese mayo & wasabi sesame seeds

\$17.9 + Tofu \$4.0 + Chicken \$5.0

Lamb Back Strap [G]

Marinated lamb with a roasted pumpkin, freekeh, honey walnut, witlof & rocket salad, mint yogurt & spicy mozzarella bites

\$21.9

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

Tri-Coloured Bao Sliders

- Lime Caramel pork, pickled carrot, cucumber, coriander, white bao

- Soft Shell Crab, coleslaw, Black bao

- Tofu, sweet chili, cucumber, spring onion, matcha bao

(These items strictly cannot be modified)

\$22.9

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 pickled beetroot, cocktail onion, ginger, garlic soy, radish, wasabi sesame seeds & wasabi mayo

\$22.9

Mexican Chicken Wrap

Mexican chicken w guacamole, sour cream, lettuce, tomato, jalapeños, cucumber and beer battered lemon pepper chips

\$19.9

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

\$3.0

Bacon / Roma Tomato / Sautéed Spinach / Grilled Haloumi / Chili Thyme Mushroom / Peking Hollandaise Sauce / Persian Feta / Rustic Peas / Tofu / Roti Bread

\$4.0

Smoked Salmon / Potato Rosti / Asparagus / Truffle Scrambled Eggs

\$4.5

Avocado / Iberico Chorizo / Duck / Chicken

\$5.0

Dear Abbey

Drinks

◆◆ COFFEE ◆◆

— COFFEE BY ROASTING WAREHOUSE —

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

— BLENDS —

El Presidente — medium strength coffee with caramel, chocolate, toffee flavours & citrus finish when black

Evolve — dark chocolate & aniseed aroma with honeycomb, berries & chocolate flavour

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

— SPECIALTY COFFEE —

Batch brew	\$4.5
Cold Drip	\$4.0
Macchinetta	
Italian stove top coffee	
2 cup	\$5.5
4 cup	\$9.5
6 cup	\$12.5

◆◆ ALTERNATIVE LATTES ◆◆

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

◆◆ SOMETHING ELSE ◆◆

Baileys Ice Coffee	\$10.9
Fresh espresso and a shot of Baileys over vanilla bean ice cream	
Iced Coffee	\$4.9
Iced Chocolate	\$4.9
Milk Shakes	\$4.5
Affogatto	\$4.5
Hot Chocolate	\$3.7
Babychino	\$1.2

◆◆ TEA ◆◆

— 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	\$8.9
Apple, spinach, ginger, chia seeds, lemon, mint and ice	
Breakfast Smoothie	\$8.9
Banana, strawberry, muesli, and honey yoghurt	
Cookie Cutter	\$8.9
Oreo, white chocolate and ice cream	

◆◆ BEER & CIDER ◆◆

Prickly Moses	
Otway Light	\$8.0
The Coburg Brewing Co. Pentridge Pale Ale	\$9.0
The Coburg Brewing Co. Coburg Lager	\$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 Treviso Extra Dry	
G N/A B \$25.0	