

Menu

Totes Vegan!



Food and Drinks

Please order and pay at the bar.



Soda

CAPI Mineral Water	4
ginger & lemongrass Sugar Free	
cucumber Sugar Free	
CAPI Soda	4
cranberry, blood orange, grapefruit, lemon, yuzu, dry ginger ale, ginger beer, flaming ginger beer, cola, lemonade	
Kombucha	
Bucha of Byron	6
original or lemon myrtle	
Juices	5
Orange, apple, pineapple, cranberry, tomato	

Smoothies & Shakes

Kale-Monster	kale, banana, ginger, orange, cinnamon and date	7
Berry Blast	assorted berries blended with apple	7
Iced Coffee or Chocolate	espresso coffee or chocolate syrup with soy ice-cream	7
Coco-Cherry-Berry Shake	cherry conserve, berries, coconut yogurt with soy ice-cream	8
Peanut-Caramel-Choc Shake	peanut butter, chocolate & caramel sauce with soy ice-cream	8
Biscuity Shake	cinnamon, ginger and vanilla biscuit in a shake	8

Mocktails

Pineapple Ginger Beer	pineapple, ginger syrup, lime juice and soda	6
Shirley Temple	ginger ale, orange juice with a dash of grenadine	6
Tea Time	lavender and green tea with lemon juice, grapefruit bitters and ginger beer	6
Lemon, Lime & Bitters	lemon and lime cordial, lemonade with bitters	6
Straight Edge Sunrise	orange juice with lime and grenadine	6
Straight Edge Maria	tomato juice, lemon juice, tabasco, gluten free Worcestershire, salt & pepper	6
Lavender Lemonade	lavender syrup and lemon juice with lemonade	6

Hot Drinks

Cartel Roasters	
espresso, long black	4
latté, cappuccino, flat white	5
mocha	5.5
hot chocolate	5
turmeric latté	5
*soy. almond or coconut	
Impala + Peacock	
leaf tea by the pot	4
Brunswick breakfast, chai, Earl Grey lemon & ginger, coconut & mint, relaxation	

Cocktails and Mixed Drinks

Aperol Spritz	prosecco, Aperol and soda water	12
Vodka, Lime and Soda	house vodka, lime juice and soda	8
	Four Pillars, Small Mouth or Archie Rose Vodka	10
Bloody Mary	vodka, tomato juice, lemon juice, Tabasco, Worcestershire sauce, pinch of salt and pepper	13
Cosmopolitan	vodka, Cointreau, cranberry juice and lime juice	15
Espresso Martini	vodka, Mr Black liqueur, simple syrup and cold fresh espresso	15
Vesper Martini	Four Pillars gin, Archie Rose vodka and Lillet Blanc	17
Choc-Hazelnut-Tini	House vodka, Frangelico, Brown Crème de Cacao with half a shot of cold espresso	15
Gin & Tonic	Tanqueray Gin and tonic	8
	Anther, Four Pillars, Ink or Brookie's Byron Dry Gin	10
Negroni	your choice of gin, The Italian Bitter Orange Aperitif and MAiDENii sweet vermouth	17
Choc Cherry Negroni	Anther Cherry Gin, Bertrand Liqueur Chocolate, The Italian Bitter Orange Aperitif and MAiDENii sweet vermouth	17
Mojito	Husk Distillers white rum. muddled mint and lime topped with Soda	13
Dark & Stormy	Iridium Rum, ginger beer, garnished with lime	13
Whisky, lime and Soda	Starward Single Malt Whisky, lime wedge and soda	10
Old Fashioned	Melbourne Moonshine, Aromatic bitters, sugar cube and soda	16
Margarita	tequila, Cointreau and lemon juice	15
Side Car	brandy, Cointreau and lemon juice	15
Boilermaker	ask about the daily special	

Beer

Two Birds Golden Ale on tap Schooner	Spotswood, Victoria	9
Two Birds Taco 330ml bottle	Spotswood, Victoria	10
Two Birds Sunset Ale 330ml bottle	Spotswood, Victoria	10
Two Birds Pilsner 330ml bottle	Spotswood, Victoria	10
Kaiju! Beer Hopped Out Red 330ml bottle	Dandenong South, Victoria	12
Kaiju! Beer Metamorphosis IPA 330ml bottle	Dandenong South, Victoria	12
East 9th Brewing Dos Blockos Lager 330ml bottle	St Kilda, Victoria	10
East 9th Memoirs of a Root Beer 330ml bottle	St Kilda, Victoria	10
Lick Pier Ginger Beer 330ml bottle	St Kilda, Victoria	10
Weihenstephaner Alkoholfrei Original Lager 500ml bottle	Freising, Germany	12

Cider

Golden Axe Apple Cider on tap Schooner	Dandenong South, Victoria	9
Napoleone Pear Cider 330ml bottle	Coldstream, Victoria	10

Sparkling

			Glass	Bottle
2017	Canvass Prosecco	South Australia	6	
2009	Goodwill Wine Sparkling Pinot Chardonnay Brut	Victoria Goodwill wine donations go to Edgar's Mission	9	36
2017	Noisy Ritual Pet Nat Chardonnay	Victoria	10	40

White

			Glass	Bottle
2017	MOMO Organic Pinot Gris	New Zealand	8	32
2017	Six Parallels South Sauvignon Blanc	Victoria	10	40
2017	Six Parallels South Verdelho	Victoria	9	36
2017	Noisy Ritual Geelong Chardonnay	Victoria	10	40

Rosé

2017	Six Parallels South Heathcote Rosé	Victoria	6	
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Red

			Glass	Bottle
2016	Casa Lluch Organic Tempranillo	South Australia	9	36
2017	Six Parallels South Syrah	Victoria	9	36
2017	Six Parallels South Merlot	Victoria	9	36
2016	Goodwill Wine Pinot Noir	Victoria Goodwill wine donations go to Sea Shepherd.	9	36
2016	Noisy Ritual Great Western Shiraz	Brunswick East, Victoria	10	40
2016	Noisy Ritual Heathcote Sangiovese	Brunswick East, Victoria	10	40

Bar Snacks

Maple Pecans	roasted with a coating of maple syrup and cinnamon (GF)	4
Almonds	roasted with a coating of tamari, smoky paprika and nooch (GF)	4
Vege Chips	BBQ, salt and vinegar or natural (GF)	4
Cookies	The Compassionate Kitchen Cookies	3.5
Olives	Australian mixed olives (GF)	4
Salted Pretzels	Baked pretzels	2
Edamame	steamed and lightly salted (GF)	4

Starters, Meals and Sides

Hot Chips	Chunky potato served with Simon & Garfunkel salt (GF)	7
	+ aioli	8
Mac 'n' Cheese	macaroni smothered in a velvety cashew cheese sauce (GFO)	8
Saucy Cauliflower Bites	baked cauliflower in chickpea batter, then coated in a spicy red sauce	10
Mozzarella Kimchi Toasty	creamy vegan mozzarella and our own house made kimchi toasted sandwich +	10
Soup de jour	Please ask about the daily special	10
Nachos	corn tortilla chips, chilli frijoles and mushrooms, cheese, topped with avocado, coriander salsa and sour cream (GF)	15
Quesadilla	traditional corn tortillas filled with mild chilli frijoles, spinach, cheese and topped with avocado, salsa and sour cream (GF)	15
Kimchi Noodle Bowl	Udon noodles, deep fried tempeh, house made kimchi, micro greens and pickled radishes served in a bowl with a tahini miso dressing (GFO)	15
Sage Advice	sage & tempeh patty served with caramelised rosemary, carrot & onions, sautéed kale, Branston pickle, cashew cheese spread and tangy sauce (GFO) +	18
Our Frank	vegan frankfurt, rainbow kraut, caramelised onion, pickle, cheese with BBQ and mustard sauce. +	15
Lasagne/Bake	Please ask about the daily special. + (GF)	15
Pie	Please ask about the daily special. +	10
Share Platter	a selection locally produced vegan cheeses, antipasto, turmeric pickled daikon, dip, crackers and dried fruit (serves a minimum of two people)	27
	+ Add a side of chunky chips	+3
	+ aioli	+4

Desserts

Affogato Ice-cream and espresso coffee **8**

Cakes, slices and bars Please ask about the daily offerings on display in the cake cabinet

All our food and drinks are vegan. Many of our dishes contain nuts, seeds, onions, garlic and sometimes gluten.

Please inform the staff if you have any food allergies or intolerances.