

STANLEY MENU

Breakfast/ Brunch

SAVOURY

Toast w/ Butter, three-berry jam, nutella (GFO) GF - +\$2	\$12
Egg and Avocado Bun Scrambled eggs and avocado with sriracha mayo (GFO)	\$16
Eggs Your Way Free ranged eggs (poached/scrambled/fried) on sourdough with avocado and roasted tomato (GFO)	\$19
Stanley Big Brekkie Chorizo, bacon, potato rosti, grilled haloumi, mushrooms, spinach, roasted tomato, avocado, and your choice of eggs on sourdough (GFO)	\$28
Smashed Avocado w/ Two poached eggs, beetroot hummus, roasted cherry tomatoes, quinoa, feta and almond dukkah on seeded toast (GFO)	\$25
Beef Brisket Benny Slow-braised pulled beef brisket, poached eggs, potato rosti, cabbage sauerkraut, hollandaise, fried shallots and apple rocket salad (GF)	\$25
Salmon Benny Smoked Salmon, smashed avocado, feta, poached eggs and hollandaise on house-made rosti (GF)	\$25
Mushrooms on Toast Garlic salsa verde with sauteed mushrooms, poached eggs, haloumi, hummus, roast cherry tomatoes, almond dukkah on sourdough (GFO)	\$23
Corn & Zucchini Fritters w/ Bacon, poached eggs, smashed avocado, corn tomato salsa, tzatziki (GF)	\$24
Bruschetta Bacon Crispy bacon, poached eggs, cherry tomatoes with basil pesto, avocado, rocket and fried haloumi on sourdough with balsamic reduction (GFO)	\$24
Stanley Breakfast Bun Bacon, haloumi, rocket, tomato relish, seeded aioli, avocado with a fried egg on brioche bun and house-made potato rosti (GFO)	\$21
Stanley Chilli Scrambled w/ Chorizo, feta, fresh chilli, chilli jam, salsa verde and chilli flakes on top of sourdough (GFO)	\$23
Mexican Chicken Parma w/ Garden salad, corn salsa, corn chip, jalapeños, chips and lemon mustard aioli	\$29

SWEET

Acai Bowl Acai with chia seeds, granola, banana, blueberries, strawberries, coconut and peanut butter/nutella	\$21
Benner Bircher Overnight soaked oats with co-yo yoghurt, strawberry chia jam and fresh seasonal fruits (VGN)	\$21
Panna Cotta Granola House-made granola with vanilla bean panna cotta, seasonal fruits with berry compote and freeze dried raspberries (VGNO)	\$21
Stanley Salted Caramel French Toast w/ Saffron poached pear, mixed berry compote, nut crumble, fresh seasonal fruit, maple syrup and vanilla ice cream	\$23
Pancakes w/ Cream patissiere, nut crumble, mixed berry compote, maple syrup, fresh seasonal fruit and caramelised banana	\$23

Wraps with Chips/Salad

Chicken Wrap Grilled chicken breast, bacon, mixed lettuce, tomato, onion, tasty cheese and mustard aioli	\$23
Veggie Wrap Roasted cauliflower, pumpkin, capsicum and mushroom w/spinach, tomato, onion, avocado, feta and hummus (VGNO)	\$21
Brisket Wrap Beef Brisket, chorizo, mixed lettuce, tomato, onion, avocado, swiss cheese and aioli	\$23

Burgers with Chips

Stanley Beef Burger Brioche bun, 180g Wagyu beef patty, bacon, egg, lettuce, tomato, onion, pickles and hi-melt cheese w/ house- made sauce	\$26
Korean Fried Chicken Brioche bun, crispy chicken thigh fillet, hi-melt cheese, pickles, crunchy slaw and gochujang mayo (GFO)	\$26
Veggie Brioche bun w/ veggie patty, lettuce, tomato, onions, pickles and sriracha mayo (VGNO)	\$24

Turkish Sandwich with Chips

Porterhouse Steak Grilled porterhouse steak w/ bacon, swiss cheese, caramelised onion, rocket, tomato, aioli and BBQ sauce (GFO)	\$27
Beef Brisket Slow braised BBQ beef brisket w/ swiss cheese, crunchy slaw, seeded mustard aioli and pickles (GFO)	\$25

Salads

Moroccan Chicken w/ Rocket, avocado, spanish onion, cherry tomato, roasted pumpkin, apple vinegar dressing and hummus (GF)	\$25
Superfood Salad Avocado, quinoa, wild rice, mixed leaves, tomato medley, asparagus, roasted pumpkin, cauliflower, goji berries, dried cranberries, toasted almonds, fried haloumi and hummus (GFO/VGNO)	\$24
Atlantic Salmon 180g Pan fried atlantic salmon with asparagus, garden salad with feta, olives, honey mustard dressing and tzatziki (GF)	\$31
Salt and Pepper Calamari w/ Garden salad, chips and lemon mustard aioli (GF)	\$28

Shared Plates

Trio of Dips Served with Turkish Focaccia, feta and marinated olives	\$20
Sliders Beef/Poached Chicken with slaw, pickles and cheese	\$21
Bowl of Chips Served with tomato and aioli sauce	\$9

Kids Menu (Under 12yrs only)

Egg and Avo Toast Poached/Scrambled/Fried egg	\$11
Pancake w/ Vanilla ice cream, maple syrup and fresh fruits	\$11
Kids Chicken Nuggets w/ Chips and tomato sauce	\$11

Sides

House-made Potato Rosti	\$4
Mushrooms	\$4
Extra egg (poached/scrambled/fried)	\$4
Haloumi	\$4
Short Cut Bacon	\$5
Grilled Chicken	\$5.5
Roast Tomatoes	\$5
Spinach	\$5
Chorizo	\$5
Smoked Salmon	\$5
Hollandaise	\$3
Tomato Relish	\$3
Avocado	\$5.5
Feta	\$3
Aioli	\$2
Potato Cake	\$4
Scoop of vanilla ice cream	\$3

GF - Gluten Free
VGN - Vegan
GFO - Gluten Free Option Available
VGNO - Vegan Option Available

10% Surcharge on Weekends
20% Surcharge on Public Holidays

No Split Bills on Weekends/Public Holidays

DRINKS MENU

COFFEE

By Inglewood Coffee Roasters

Single Origin Espresso	\$4.70
Single Origin Long Black	\$4.90
Sunset Blvd with Milk	\$5.20

INGLEWOOD COFFEE SUPPLEMENTS

Immunity Booster	\$2
Kickstart Oil	\$2
Collagen Booster	\$2.50

INGLEWOOD ARMOUR COFFEE

Immunity Booster + Kickstart Oil	\$3.50
Turmeric Latte	\$6
Matcha Maiden Latte	\$6
Hot Chocolate	\$5.20
Mocha	\$5.20
Malibu Chai	\$6.50
Iced coffee w/t ice cream	\$6.50 \$7
Iced Chocolate w/t ice cream	\$6.50 \$7

FILTER COFFEE

Bottomless Batch Brew	\$5.20
Cold Brew	\$6.50

ALTERNATIVE MILKS

Soy/Almond/Oat/Coconut Milk	+ \$0.5
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TEA

Tea by Malibu	\$4.80
English Breakfast	
Earl Grey	
Sencha Green	
Peppermint	
Lemongrass and Ginger	
Chamomile	

SOFT DRINKS

Coke/Coke Zero/Sprite	\$4.50
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JUICE

Yarra Valley Bottled Juice	\$7.50
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MILKSHAKES

Served with Malt **\$7.50**

Chocolate
Nutella
Strawberry
Vanilla
Caramel
Espresso
With Alternative Milk

SMOOTHIES

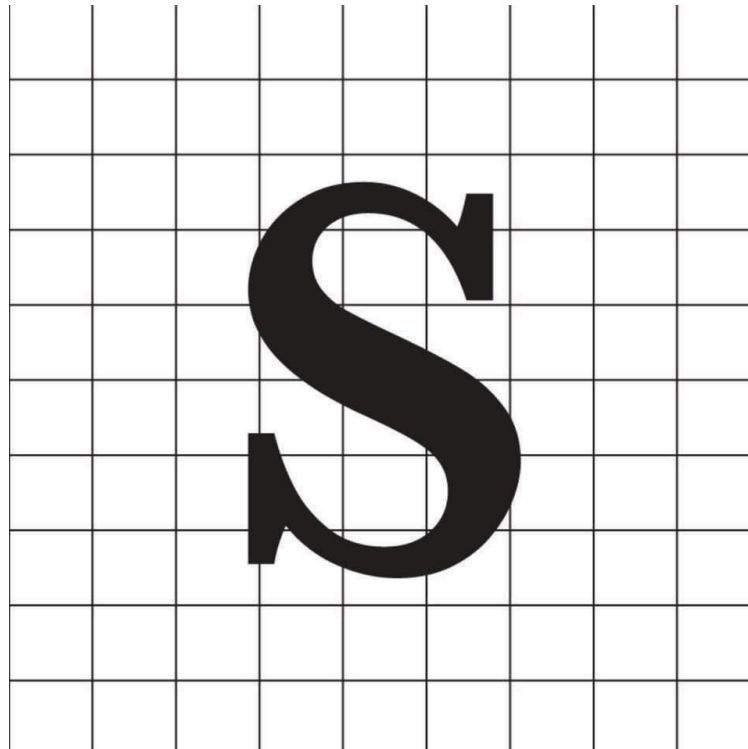
\$11

Green
Mango, Banana, Cucumber, Mint and Spinach

Banana
Banana, Cinnamon, Honey and Vanilla ice cream

Detox
Mixed Berries, Banana and Apple Juice

Immunity
Mango, Passionfruit, Banana and Orange Juice



STANLEY

@stanleymountwaverley