

REMEMBER THE YOUNG
DAYS, WHERE LITTLE LEGS
SPRINTED TO MILK BARS.
WHERE POCKETS WERE
FILLED WITH CANDY;
SUGAR SPILLING FROM
THE SEAMS. MEMORIES
OF DRIPPING ICED SWEETS;
FINGERS STAINED STICKY
WITH BLUES, YELLOWS,
REDS AND GREENS. WHERE
SUNLIT HOURS WERE
SPENT DAY DREAMING
AND NON-STOP CHASING.

DON'T FORGET THE
DREAMING DAYS.

ALCOHOL DRINKS**COCKTAILS**

Margarita	18.0
Aperol Spritz	16.0
Mimosa	13.0
Bloody Mary	16.0
Espresso Martini	18.0

WINE

Positano Prosecco	11/52
Ingram Rd Heathcote Shiraz	13/60
Helens Hill Lana's Rose	13/60
Oscars Folley Pinot Grigio	12/55

BEER

Local Brewing Co Lager	9.0
Balter XPA	10.0
Two Rupees NEPA	9.0
Matseos Ginger Beer	9.0
Gage Roads Single Fin	9.0

SPIRITS

78 Degrees Gin	10.0
78 Degrees Vodka	10.0
Buffalo Trace Bourbon	10.0

COFFEE

By Inglewood Coffee Roasters	
Single Origin Espresso	4.5
Single Origin Long Black	4.7
Roosevelt with Milk	5.2

INGLEWOOD COFFEE SUPPLEMENTS

Immunity booster	2.0
Kickstart oil	2.0
Collagen booster	2.5

INGLEWOOD ARMOUR COFFEE

Immunity booster + Kickstart oil	3.5
Turmeric Latte	6.0
Matcha Maiden Latte	6.0
Hot Chocolate	5.2
Mocha	5.2
Malibu Chai	6.5
Iced Coffee	6.5
with ice cream	7.0
Iced Chocolate	6.5
with ice cream	7.0

FILTER COFFEE

Bottomless Batch Brew	5.2
Cold Brew	6.5

ALTERNATIVE MILKS

Soy, almond, oat, coconut milk	+ 0.5
--------------------------------	-------

TEA

Tea by Malibu	4.8
English Breakfast	
Earl Grey	
Sencha Green	
Peppermint	
Lemongrass & Ginger	
Chamomile	

DRINKS

Bobby Prebiotic Soft Drink	5.0
Berry, Ginger Beer	

Coke, Diet Coke, Sprite, Lift	4.5
Kombucha	7.0
Drinking Coconut	7.0

PB & BANANA SMOOTHIE

Banana, peanut butter, cacao, honey & almond milk. (VO, GF)	11.0
-------------------------------------------------------------	------

MANGO SMOOTHIE

Mango, coconut milk, yoghurt & honey. (VG, GF)	11.0
------------------------------------------------	------

MILKSHAKES

Served with malt	7.5
Chocolate	
Nutella	
Strawberry	
Vanilla	
Salted Caramel	
Espresso	
Alternative milks	+ 1.5

JUICES

Orange Juice	7.0
Apple Juice	7.0
Mango Juice	7.5

BREAKFAST/BRUNCH**TOAST**

Choice of sourdough, multigrain or fruit toast with your choice of preserves.	10.0
Gluten free + 2.0 Nutella (N) + 1.0	

EGGS ON TOAST

Free range eggs your way served on buttered sourdough.	14.5
--------------------------------------------------------	------

GRANOLA BOWL

Maple and pecan granola, mulberries, vanilla bean yoghurt brulee lemon posset, berries. (VG)(VO)(GF)	21.0
------------------------------------------------------------------------------------------------------	------

PORRIDGE

Rolled oats, chia, hibiscus poached pear, blackberries, walnut praline, maple crème fraiche. (VO, N)	21.0
------------------------------------------------------------------------------------------------------	------

EGG TUCK ROLL

Scrambled egg, avocado, chives, black pepper mayo, toasted brioche.	16.0
Add hash brown + 2.0	

OG CHILLI SCRAMBLED

Bacon, chilli, coriander, Vietnamese mint, cherry tomatoes, parmesan, fried shallots served on ciabatta (VGO, GFO)	24.5
Add Bacon or Salmon +4.0	

BREAKFAST BOWL

Smoked yoghurt, quinoa, kale, avocado, hazelnut black dukkah, halloumi, cherry tomato, pita bread, poached egg. (VG, GFO, N)	23.5
------------------------------------------------------------------------------------------------------------------------------	------

OG COLLECTIVE AVO SMASH

Mint, parsley, dill, lemon, feta, on seeded sourdough (VG, GFO)	23.5
Add bacon + 4.0 Add egg + 4.0	

VEGAN OPTION

With vegan feta. (V)	23.5
----------------------	------

GREEN SHAKSHUKA

Spinach, kale, leeks, green capsicum, green tomatoes, two eggs, herbs, labne & toasted focaccia. (VG, GFO)	24.0
------------------------------------------------------------------------------------------------------------	------

NDUJA CROQUE MADAME

Spiced nduja, bechamel, gruyere, ham, fried egg, pickled padron pepper on sourdough	22.0
-------------------------------------------------------------------------------------	------

HONEY BUTTER FRENCH TOAST

Thick cut brioche, vanilla mascarpone, salted caramel (VG)	22.5
Add bacon + 4.0	

BUTTERMILK PANCAKE

Whipped crème fraiche & blueberry compote, maple syrup. (VG)	23.0
Add bacon + 4.0	

EGGS BENNY

Smoked braised beef brisket, jalapeno hollandaise, two poached eggs, chives on thick cut sourdough (GFO)	24.0
----------------------------------------------------------------------------------------------------------	------

SWAP BEEF FOR SALMON

Add mushrooms + 4.0	24.0
---------------------	------

LUNCH**SOUP OF THE DAY**

Served with thick cut buttered sourdough.	20.0
-------------------------------------------	------

FILLET-O-FISH

Crumbed rockling, house tartar, smoked cheese, on a potato bun	19.0
Add chips +4	

EGG PLANT SCHNITZEL

Jalapeno herb slaw, smoked lime mayo with lemon wedge (V, VG)	23.5
---------------------------------------------------------------	------

HOT HONEY CHICKEN BURGER

Buttermilk fried chicken, seeded mustard aioli, shredded lettuce, pickles, hot honey, served in a potato bun, spiced fries.	24.0
-----------------------------------------------------------------------------------------------------------------------------	------

CHEESESTEAK SUB

Grilled scotch fillet, onions, provolone, herb buttered ciabatta sub roll.	24.5
Add chips + 4.0	

MEXICAN POWER BOWL

Roasted pumpkin, chipotle cauliflower, pepitas, chimichurri, charred corn, lettuce, avocado, ranch dressing, sweet potato straws (V, VG, GF)	23.0
Add Grilled Chicken or Smoked Salmon +4.0	

KIDS MENU**DIPPY EGGS & SOLDIERS**

	10.0
--	------

BABY OMELETTE

Cheese omelette on sourdough. (GFO)	11.0
-------------------------------------	------

MINI PANCAKE

With vanilla ice cream and maple syrup.	10.0
-----------------------------------------	------

SIDES

Hash Browns (VG, V)	5.5
Potato Rosti (VG)	5.5
Mushrooms (GF, VG, V)	5.5
Extra Egg (VG, GF)	4.5
Haloumi (GF, VG)	5.5
Short Cut Bacon (GF)	5.5
Grilled Herb chicken	5.5
Roast Tomatoes (GF, V, VG)	5.5
Smoked Salmon (GF)	6.5
Jalapeno Hollandaise (GF, VG)	3.5
Tomato Relish (GF)	3.5
Avocado (GF, VG, V)	5.5
Feta (VG, GF) / Vegan Feta (GF, VG, V)	4.5
Chips with Aioli (VG)	10.0

No split bills on weekends and public holidays.
No alterations to menu items.

GF - Gluten Free GFO - Gluten Free Option
VG - Vegetarian VGO - Vegetarian Option
V - Vegan VO - Vegan Option
N - Contains Nuts

All food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Our team and our suppliers take caution to prevent cross-contamination, however, any product may contain traces. If you have a food allergy, please make this known at the time of ordering.

10% surcharge on weekends,
20% surcharge on public holidays.

STANLEY

@STANLEYMOUNTWAVERLEY