

# STANLEY MENU

## Breakfast/ Brunch

### SAVOURY

**Toast** \$12  
w/ Butter, three-berry jam, nutella (GFO)  
GF - +\$2

**Egg and Avocado Bun** \$16  
Scrambled eggs and avocado with sriracha mayo (GFO)

**Eggs Your Way** \$19  
Free ranged eggs (poached/scrambled/fried) on sourdough with avocado and roasted tomato (GFO)

**Stanley Big Brekkie** \$28  
Chorizo, bacon, potato rosti, grilled haloumi, mushrooms, spinach, roasted tomato, avocado, and your choice of eggs on sourdough (GFO)

**Smashed Avocado** \$25  
w/ Two poached eggs, beetroot hummus, roasted cherry tomatoes, quinoa, feta and almond dukkah on seeded toast (GFO)

**Beef Brisket Benny** \$25  
Slow-braised pulled beef brisket, poached eggs, potato rosti, cabbage sauerkraut, hollandaise, fried shallots and apple rocket salad (GF)

**Salmon Benny** \$25  
Smoked Salmon, smashed avocado, feta, poached eggs and hollandaise on house-made rosti (GF)

**Mushrooms on Toast** \$23  
Garlic salsa verde with sauteed mushrooms, poached eggs, haloumi, hummus, roast cherry tomatoes, almond dukkah on sourdough (GFO)

**Corn & Zucchini Fritters** \$24  
w/ Bacon, poached eggs, smashed avocado, corn tomato salsa, tzatziki (GF)

**Bruschetta Bacon** \$24  
Crispy bacon, poached eggs, cherry tomatoes with basil pesto, avocado, rocket and fried haloumi on sourdough with balsamic reduction (GFO)

**Stanley Breakfast Bun** \$21  
Bacon, haloumi, rocket, tomato relish, seeded aioli, avocado with a fried egg on brioche bun and house-made potato rosti (GFO)

**Stanley Chilli Scrambled** \$23  
w/ Chorizo, feta, fresh chilli, chilli jam, salsa verde and chilli flakes on top of sourdough (GFO)

**Mexican Chicken Parma** \$29  
w/ Garden salad, corn salsa, corn chip, jalapeños, chips and lemon mustard aioli

## SWEET

**Acai Bowl** \$21  
Acai with chia seeds, granola, banana, blueberries, strawberries, coconut and peanut butter/nutella

**Almond Benner Bircher** \$21  
Overnight soaked oats with almonds & apple, co-yo yoghurt, strawberry chia jam and fresh seasonal fruits (VGN)

**Panna Cotta Granola** \$21  
House-made granola with vanilla bean panna cotta, seasonal fruits with berry compote and freeze dried raspberries (VGNO)

**Stanley Salted Caramel French Toast** \$23  
w/ Saffron poached pear, mixed berry compote, nut crumble, fresh seasonal fruit, maple syrup and vanilla ice cream

**Pancakes** \$23  
w/ Cream patissiere, nut crumble, mixed berry compote, maple syrup, fresh seasonal fruit and caramelised banana

## Wraps with Chips/Salad

**Crispy Chicken Wrap** \$23  
Crispy fried chicken, chorizo, Avocado, mixed lettuce, tomato, onion, tasty cheese and pesto aioli

**Grilled Chicken Wrap** \$23  
Grilled chicken breast, bacon, mixed lettuce, tomato, onion, avocado, tasty cheese and mustard aioli

**Veggie Wrap** \$21  
Roasted cauliflower, pumpkin, capsicum and mushroom w/spinach, tomato, onion, avocado, feta and hummus (VGNO)

**Brisket Wrap** \$23  
Beef Brisket, chorizo, mixed lettuce, tomato, onion, avocado, tasty cheese and aioli

## Burgers with Chips

**Stanley Beef Burger** \$26  
Brioche bun, 180g Wagyu beef patty, bacon, egg, lettuce, tomato, onion, pickles and hi-melt cheese w/ house-made sauce

**Korean Fried Chicken** \$26  
Brioche bun, crispy chicken thigh fillet, hi-melt cheese, pickles, crunchy slaw and gochujang mayo (GFO)

**Veggie** \$24  
Brioche bun w/ veggie patty, lettuce, tomato, onions, pickles, hi-melt cheese and sriracha mayo (VGNO)

## Turkish Sandwich with Chips

**Porterhouse Steak** \$27  
Grilled porterhouse steak w/ bacon, swiss cheese, caramelised onion, rocket, tomato, aioli and BBQ sauce (GFO)

**Beef Brisket** \$25  
Slow braised BBQ beef brisket w/ swiss cheese, crunchy slaw, seeded mustard aioli and pickles (GFO)

## Salads

**Moroccan Chicken** \$25  
Rocket, Cos lettuce, chickpeas, cucumber, avocado, spanish onion, cherry tomato, roasted pumpkin, apple vinegar dressing and hummus (GF)

**Superfood Salad** \$24  
Avocado, quinoa, wild rice, mixed leaves, tomato medley, asparagus, roasted pumpkin, cauliflower, goji berries, dried cranberries, toasted almonds, fried haloumi and beetroot hummus (GFO/VGNO)

**Atlantic Salmon** \$31  
180g Pan fried atlantic salmon with asparagus, garden salad with feta, olives, honey mustard dressing and tzatziki (GF)

**Salt and Pepper Calamari** \$28  
w/ Garden salad, chips and lemon mustard aioli (GF)

## Shared Plates

**Trio of Dips** \$20  
Served with Turkish Focaccia, feta and marinated olives

**Sliders** \$21  
Beef/Poached Chicken with slaw, pickles and cheese

**Bowl of Chips** \$9  
Served with tomato and aioli sauce

## Kids Menu (Under 12yrs only)

**Egg and Avo Toast** \$11  
Poached/Scrambled/Fried egg

**Pancake** \$11  
w/ Vanilla ice cream, maple syrup and fresh fruits

**Kids Chicken Nuggets** \$11  
w/ Chips and tomato sauce

## 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

## TEA \$4.80

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

## SOFT DRINKS \$4.50

Coke/Coke Zero/Sprite

## JUICE

Yarra Valley Bottled Juice \$7.50

## MILKSHAKES \$7.50

Served with Malt

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

## ALCOHOL

### BEERS

Craft Beer	\$10
Low Carb Beer	\$9
Pale Ale Beer	\$9

### CIDER

### WINE

Rose	\$13
White	\$12
Shiraz	\$13
Prosecco	\$11

### COCKTAILS

Aperol Spritz Aperol, Prosecco & soda	\$16
Lychee Martini Vodka, Lychee & Elderflower syrup	\$18
Lychee Spritz Vodka, Prosecco, Lychee & Elderflower syrup	\$20
Espresso Martini Vodka, Espresso, Frangelico & Creme de Cafe	\$19
Stanley Spritz Gin, Prosecco & soda	\$20
Mimosa Prosecco & Orange juice	\$13
<b>SPIRITS</b>	
JD & Coke	\$11
Gin & Tonic	\$11
Vodka	\$11
Scotch on ice	\$13

# STANLEY

@stanleymountwaverley