


# SOUL CAFE



Available until 2:30pm

## BREAKFAST / BRUNCH

<b>Toast w your choice of condiments (v*)</b> 8	<b>Cauliflower, kale, broccoli &amp; haloumi fritters (v*)</b> 17
Choice of fruit loaf, sourdough, multigrain, bagel, gluten free or vegan toast	Coriander, lime labneh, apple & fennel slaw
<b>Fancy toasts (v*, gf*)</b> 11	<b>Buttermilk pancakes(v*)</b> 17
<ul style="list-style-type: none"><li>• Roasted carrot hummus, heirloom tomatoes, feta &amp; rocket</li><li>• Nutella &amp; banana toast</li><li>• Ricotta, minted peas, pear &amp; prosciutto</li></ul>	Vanilla bean ice cream, maple syrup, banana, strawberries, fairy floss & raspberry coulis
<b>Build your own eggs (gf*)</b> 12	<b>Omelette of the day</b> 16
2 free range eggs served poached, fried or scrambled on toast of your choice	Choice of 3 whole eggs or egg whites omelette served on sourdough toast
<b>Classic Acai bowl (v*, df)</b> 14	<b>Greens and Grains</b> 16
Acai, banana, strawberries, granola, kiwi & coconut yoghurt	Carrot & cumin hummus, rocket, seasonal greens, quinoa & toasted seeds
<b>Coconut panna cotta (v*)</b> 14	Add Grilled haloumi \$ 3/ poached egg \$ 3 / poached chicken \$ 5
Toasted granola, raspberry puree, summer berries, mango & dragon fruit	<b>Brioche French toast</b> 17
<b>Let's smash it (df*)</b> 17	Summer berries, vanilla bean ice cream, dark chocolate & frosted flakes crusted
2 eggs poached, smashed avocado & feta cheese, lime, sourdough	
<b>Eggs Benedict (gf)</b> 17	
w grilled bacon OR smoked salmon on potato rosti	
<b>Soulful big brekkie</b> 19	<b>ADD ON</b> 
Eggs to your liking, grilled bacon, bratwurst sausage, mushrooms, herb crusted tomato, potato rosti on toast of your choice	Cream cheese, rosti, free range egg, grilled haloumi 3.00 ea
	Half avocado, herb crusted tomatoes, sautéed spinach, mushrooms 3.50 ea
	Bratwurst sausage, grilled bacon, smoked salmon 4.00 ea

gf - gluten free | gf\* - gluten free available | v - vegetarian | v\* - vegan | df - dairy free | df\* - dairy free available

#soulcafeswanston  @soulcafemelb  @\_soulcafe

Accor discount available for lunch time only

# BREAKFAST / BRUNCH

# SOUL CAFE



Available from 11.30am

## SHARE PLATES

<b>Turkish Bread</b> <i>Garlic herb butter, roasted carrot hummus</i>	9
<b>Beer Battered Chips</b> <i>Sriracha mayo</i>	9
<b>Lemon &amp; Pepper Calamari (gf)</b> <i>Black garlic aioli, rocket</i>	14
<b>Tempura Zucchini Flowers (v)</b> <i>Goat cheese, roasted pepper coulis</i>	16
<b>Seared Scallops &amp; Chorizo</b> <i>Confit tomato, shallot dressing</i>	17
<b>Charcuterie &amp; Cheese Platter to share</b> <i>Bodega Serrano ham, salami, grilled chorizo, Kalamata olives, cornichons, King Island triple cream brie, Stokes Point smoked cheddar, green tomato relish, crusty bread, quince paste</i>	24

## Light Meals

<b>Veggie Burger</b> <i>Milk bun, butternut pumpkin, goat cheese &amp; beetroot patty, lettuce, green tomato relish, mustard mayo, beer battered chips</i>	20
<b>Prawn, Mango &amp; Avocado Salad (gf*)</b> <i>Baby cos, radish, shallots, herbs, calypso dressing</i>	22
<b>Tempura Fish &amp; Chips</b> <i>Coleslaw, lemon, sauce gribiche</i>	22
<b>Classic Club Sandwich</b> <i>Toasted vienna bread, poached chicken, grilled bacon, swiss cheese, tomato, cos lettuce, sauce gribiche, beer battered chips</i>	23
<b>Wagyu Burger</b> <i>Milk bun, flame grilled patty, grilled bacon, cheese, lettuce, green tomato relish, mustard mayo, beer battered chips</i>	23
<b>Chicken Schnitzel</b> <i>Panko crumbed, coleslaw, beer battered chips</i>	23

gf - gluten free | gf\* - gluten free available | v - vegetarian | v\* - vegan available | df - dairy free

#soulcafeswanston  @soulcafemelb  @\_soulcafe

Accor discount available for lunch time only

# SNACKS / LIGHT MEALS