

# Deakin & Me

<b>TOAST</b>	9	<b>THE D&amp;M</b>	25	<b>CHICKEN SALAD</b>	24
Organic 3 Mills Sourdough, Soy & Seed Sourdough or Orange & Raisin Sourdough buttered w house made preserves, vegemite, Nutella or peanut butter		Crispy potato rosti, smoked bacon, roasted button mushrooms, avocado, juicy tomatoes & baby spinach w two free-range poached eggs <i>+3 Mills sourdough/gluten free bread add \$3</i>		Roast chicken, charred corn puree, chickpea & brown rice pilaf, avocado & lime dressing, cherry tomato, rocket & chipotle zucchini ribbons <u>GF/DF-OP</u>	
<b>BACON &amp; EGG ROLL</b>	15	<b>BENNY EGGS</b>	22	<b>AUTUMN SALAD</b>	21
2 fried eggs, grilled bacon, tomato relish & aioli on a toasted milk bun <u>GF-OP</u> <i>+ Potato rosti add \$5</i> <i>+Gluten free add \$3</i>		Your choice of grilled bacon or gravlax salmon on local sourdough w 2 poached eggs & our own house made hollandaise		Crispy cauliflower, sweet potato, turkish apricots, pecan, rocket, pickled cabbage, roasted beetroot, tahini, feta & pomegranate dressing <u>GF/VE-OP</u> <i>+Grilled halloumi add \$5</i> <i>+Shredded roast chicken or gravlax salmon add \$7</i>	
<b>SEASONED AVOCADO</b>	22	<b>TURKISH EGGS</b>	22	<b>CHICKEN BURGER</b>	24
Avocado smash, broccolini, crispy chickpeas, hazelnut, pomegranate, tahini & honey yoghurt, local sourdough <u>V/GF-OP/VE-OP</u> <i>+ Poached egg add \$3</i> <i>+ Haloumi or rosti add \$5</i> <i>+ Smoked bacon or gravlax salmon add \$6</i>		Preserved lemon labna, poached eggs, wilted greens, smoked capsicum butter, harissa spiced seed crumble & flat bread <u>V/GF-OP</u>		Chicken shawarma, cucumber riata, cumin marinated tomatoes, red onion, rocket & haloumi, served w a side of crispy chips <u>GF-OP</u>	
<b>BUTTERMILK HOTCAKE</b>	23	<b>FITTERS</b>	23	<b>SUPER BOWL</b>	23
Passionfruit & ricotta hotcake, lychee mousse, roasted apple & mango compote, coconut & macadamia meringue crumble & seasonal berries <u>V</u>		Broccoli, zucchini & ricotta fritters, crispy chilli oil, roast fennel skordalia, poached eggs, mixed herb salad, <u>GF</u> <i>+Haloumi or Chorizo add \$5</i> <i>+Chicken or Salmon add \$7</i>		Kimchi fried rice, broccolini, cucumber & edamame salsa, ginger & cashew puree, sesame & miso roasted pumpkin wedge <u>V-OP/DF</u> <i>+Shredded roast chicken add \$7</i>	
<b>PORRIDGE</b>	19	<b>HALOUMI STACK</b>	24	<b>CALAMARI SALAD</b>	25
Quinoa & brown rice porridge, seasonal fruit, compressed persimmon & rhubarb, date & ginger syrup <u>VE/GF</u>		Grilled haloumi, seasoned avocado, smoked bacon, sliced tomatoes, free range poached eggs & zaatar oil on local sourdough <u>GF-OP/V-OP</u>		Thai crumb calamari, soba noodles, chilli jam dressing, broccolini, snowpeas, shallots, bok choy & toasted rice	
<b>EGGS ON TOAST</b>	15	<b>SALMON BOWL</b>	25	<b>SNAPPER</b>	27
Poached, scrambled or fried free-range eggs on buttered sourdough w garden herbs <i>+ Gluten free add \$3</i>		Cured salmon, crispy brussel sprouts in charred shallot dressing, spinach & butter bean hummus, feta & mixed grain salsa w avocado smash <u>GF/DF-OP</u>		Polenta crusted snapper, roast capsicum, stracciatella, confit lemon leeks w caper & tomato salsa verde	
<b>SIDES</b>		<b>MUSHROOM STACK</b>	24	<b>CRISPY CHIPS W AIOLI</b>	10
Hollandaise, tomato relish, free-range egg, extra toast	3	Mixed mushroom medley, sauteed greens, poached egg, pickled mushroom, pistachio pesto, local sourdough, chestnut & tarragon gremolata <u>GF-OP</u>		<b>KIDS</b>	13
Seasoned avocado, roasted mushrooms, juicy tomato, feta cheese	4			Chicken strips & crispy fries w tomato sauce	
Grilled haloumi, chorizo, potato rosti	5			Hotcake, maple syrup, berries & ice cream	
Grilled bacon, house cured gravlax salmon	7				

10% WEEKEND SURCHARGE

15% PUBLIC HOLIDAY SURCHARGE

KITCHEN OPEN TILL 2.30PM

## ESPRESSO

Milk or black 4.5 cup / 5 mug

## TEADROP TEA

French earl grey, English breakfast, lemongrass & ginger, honeydew green, peppermint 5

## CHOCOLATE OR CHAI

40% cocoa bates chocolate 5  
Liquid Chai 5  
Loose leaf 9 spiced infused chai 6

## SMOOTHIES

**Cherry Ripe**  
Cherries, dates, oat milk, sweet potato cocoa, coconut milk 9

**Morning berries**  
Strawberries, blueberries, raspberries, honey, icecream, cows milk

**The cleanser**  
Spinach, banana, kale, apple, avo, lemon, coconut water

**Tropical Bliss**  
Mango, passionfruit, tropical juice

Protein Powder \$3

## SODA DRINKS BY THE GLASS

Lemon lime & bitters Soda & lime 4  
Coke or Lemonade 5  
Beloka mineral water 350mls

## MILK BAR

Iced latte: iced milk, double espresso 7

Iced long: double black espresso, ice 7

Shakerata: double espresso, milk, vanilla syrup, icecream, blended 8

Thickshake: chocolate, strawberry, caramel, vanilla 8

## COLD PRESS'D JUICES

Straight up Orange 8  
Pineapple, orange, carrot, ginger  
Watermelon, apple, mint  
Apple, orange, carrot, beetroot  
Kale, celery, apple, lemon

*Feeling Cheeky? Add Malfy Gin for \$6*

## WINE

Sail the High Seas pinot gris (SA) 9 / 38

Dixons Creek Rose (VIC) 10/ 39

Lambert Vineyard Riesling (ACT) 12/ 47

Miritu Bay sauvignon blanc (NZ) 10/ 40

Freddy Nerks pinot noir (ACT) 9/ 38

Brindabella Hills Shiraz (ACT) 12/ 48

Sieger Estate GSM (SA) 12/45

Kissing Bridge sparkling (VIC) 8/ 35

## NAUGHTY STUFF

Mimosa: sparkling wine & orange juice 12

Espresso martini: Smirnoff vodka, espresso coffee & kahlua 15

Passionfruit spritz: Champagne, Passoa & lemonade 15

Cosmopolitan: Smirnoff vodka, Cointreau, cranberry & lime 15

Lime Margarita, Tequila, Cointreau, lime & salt 15

## BEER & CIDER

Peroni 9

Corona 8

Balter XPA 10

Melbourne Bitter 8

Great Northern 8

Monteith's crushed apple cider 10

Capital Coast Ale 10

Hard Solo 10

## SPIRITS

Jack Daniels 10

Johnnie Walker Red

Jameson

Malfy Gin

Bacardi

Tequila

Kahlua

Smirnoff Vodka

Deakin & Me

DO YOU HAVE A BIG CELEBRATION COMING UP?

Speak to us to create your next function!  
Ask us about our private function menus.

A SURCHARGE OF 10% APPLIES ON WEEKENDS  
& SURCHARGE OF 15% OF APPLIES ON  
PUBLIC HOLIDAYS