



— THE —  
BUTLERS  
PANTRY  
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- PLEASE CHECK IN -

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- COFFEE by Toby's Estate -  
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BLACK - \$4.00  
MILK - \$4.00  
MOCHA - \$4.50

BATCH BREW (weekly single origin rotation) - \$4.50  
HOT CHOCOLATE (kali 33& drinking chocolate) - \$4.20

ORGANIC DECAF + \$0.70 IN A MUG + \$1.00 ADD - BONSOY / ALMOND / COCONUT / LACTOSE FREE / OAT + \$1.00
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- ICED COFFEE -  
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ICED COFFEE - double shot espresso, ice cream, milk & ice  
- \$8.00 -  
ICED MOCHA - double shot espresso, kali 33% premium  
chocolate, ice cream, milk & ice  
- \$8.50 -  
ICED CHOCOLATE - kali 33% premium chocolate, ice cream,  
milk & ice  
- \$8.00 -  
ICED LATTE - double shot espresso, milk & ice  
- \$4.80 -  
ICED LONG BLACK - double shot espresso, water & ice  
- \$4.50 -  
COLD BREW - toby's estate 'Africa Mist' blend on ice  
- \$5.50 -

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- MILKSHAKES -  
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SMALL (285ml) - \$5.00 / LARGE (425ml) - \$8.00  
CHOCOLATE / STRAWBERRY / CARAMAL / VANILLA  
- MAKE IT A THICKSHAKE + 1.50 -

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- COLD PRESSED JUICE -  
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SMALL (285ml) - \$5.00 / LARGE (425ml) - \$8.00  
- ORANGE -  
- PINK LADY APPLE -  
- CUCUMBER, APPLE, CELERY, PINEAPPLE, SPINACH & KALE -  
- CARROT, APPLE, GINGER & TURMERIC -  
- APPLE, LEMON, RASPBERRY & ELDERBERRY -  
\*INGREDIENTS CAN NOT BE REMOVED FROM MIXED JUICES\*

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- ORGANIC TEA by Love Tea -  
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- \$5.00 per pot -

ENGLISH BREAKFAST - a delicate balance of sweet  
muscatel body with a fresh and enlivening finish  
FRENCH EARL GREY - a combination of Ceylon black tea and  
floral petals is perfectly complimented by refreshing  
citrus tones of bergamot essential oil  
PEPPERMINT - sourced directly from a cooperative in  
Egypt. this tea has a refreshing, delicate and  
cooling flavour  
JASMINE GREEN - a refreshing alternative to traditional  
green tea, with subtle floral tones of jasmine and all  
the health benefits of a regular green tea  
WHITE, ROSE & GOJI - a botanical blend of organic white  
tea, delicate flowers and naturally sweet goji berries  
CALMING - a gentle herbal blend, with subtle hints of  
mint and lemon, complemented by the soft floral tones of  
chamomile and lavender (Caffeine free)  
IMMUNITY - a holistic blend has a grounded, earthy  
flavour, with subtle hints of sweet licorice and  
vitalising elements of zesty ginger and  
fresh lemongrass (Caffeine free)

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- SMOOTHIES -  
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- \$10.90 each -  
ENERGY - banana, apple, peach & dates blended w.  
milklab coconut milk  
VITALITY - strawberry, banana, mango & peach blended w.  
milklab almond milk  
IMMUNITY - mango, passionfruit, pineapple & banana  
blended w. milklab almond milk

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- SOFT DRINKS -  
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COKE / COKE 'no sugar' - \$4.50  
LEMON, LIME & BITTERS - \$5.00  
SPARKLING MINERAL WATER (750ml) - \$5.50

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- BEER & WINE -  
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- WINE -

2017 YARRA BURN VINTAGE CUVÉE  
- \$12.00 (GLS) / \$54.00 (BTL) -

2018 TAR & ROSES PINOT GRIGIO  
- \$11.00 (GLS) / \$49.50 (BTL) -

2017 BREMERTON 'SELKIRK' SHIRAZ  
- \$11.50 (GLS) / \$51.00 (BTL) -

- BEER -

ASAHI 'SUPER DRY' DRAFT (500ML)  
- \$14.00 -

ST ANDREWS 'THE APPRENTICE' SESSION ALE  
- \$10.00 -

COLONIAL 'SOUTH WEST' SOUR  
- \$12.50 -

- ALL DAY MENU -

'SHAKSHUKA' BAKED EGGS - grilled capsicum, eggplant & chorizo sausage, oven baked with 2 eggs, topped with Meredith's goats cheese, crispy chickpeas & a side of sourdough toast

- \$19.00 -

AVOCADO - lightly smashed avocado, cherry tomatoes, Meredith's goats cheese, beetroot hummus & fresh chilli on sourdough toast w. a poached egg

- \$22.00 -

HOT CAKES - house made ricotta hot cakes (x2) served w. fresh seasonal berries, butter scotch, vanilla bean ice cream & freeze dried raspberries (please allow 15-20 min)

- \$19.50 -

CHILLI EGGS - Thai spiced chilli scrambled eggs tossed with spring onion and spinach, on sourdough toast w. fried shallots, pickled cucumber, coriander & chilli mayo

- \$20.00 -

SMOOTHIE BOWL - Acai berry blended w. banana, granola, shredded coconut & seasonal fruit

- \$16.00 -

add peanut butter + \$2.00

FRITTERS - corn & zucchini fritters (x4), corn puree, avocado, tomato salsa, radish, coriander & two poached eggs

- \$21.00 -

SALMON BENNY - smoked salmon, sautéed spinach, two poached eggs, capers & hollandaise sauce on a brioche bun

- \$21.00 -

PULLED PORK BENNY - pulled pork, two poached eggs, hollandaise sauce & chorizo crumble on a house made potato hash brown

- \$23.00 -

MUSHROOMS - sautéed mixed mushrooms, cauliflower puree, crispy kale & truffle oil on sourdough toast w. a poached egg

- \$21.00 -

FRUIT TOAST - 'grain emporium' fruit loaf w. butter & house made raspberry jam

- \$9.00 -

EGGS ON TOAST - 2x eggs cooked your way on sourdough toast

poached / fried / scrambled (+\$1.00)

- \$11.00 -

PITA WRAP - w. lettuce, tomato, onion, feta, house made tzatziki & a side of hot chips

please choose from:

16hr slow cooked lamb shoulder - \$21.50

house made falafel balls - \$19.50

BAGEL - 'Glücks' poppy seed bagel w. smoked salmon, dill cream cheese, mint, capers & rocket

- \$15.00 -

BLACK BEAN SALAD - quinoa, black beans, chorizo, cherry tomato, slaw, grilled corn, mint, coriander, pumpkin seeds, currants & feta cheese

- \$21.00 -

POKE BOWL - teriyaki salmon fillet, edamame, kimchi, asian slaw, avocado, house made pickles & sriracha mayo w. brown rice

- \$25.00 -

FALAFEL BOWL - house made falafel, beetroot & lentil tabbouleh, chipotle hummus, mixed herb salad, pickled onion, yoghurt & pita

- \$21.00 -

GREENS BOWL - kale, quinoa, edamame beans, pepita seeds, seasonal greens, avocado, mint, coriander & feta cheese

- \$20.50 -

CHICKEN BURGER - house spiced crispy chicken thigh, slaw & sriracha kewpie mayo on a brioche bun, served w. hot chips

- \$21.00 -

BEEF BURGER - 180g premium beef patty w. lettuce, tomato, USA cheese & special sauce on a brioche bun, served w. hot chips

- \$21.00 -

- KIDS MENU -

EGGS - scrambled eggs on sourdough toast w. side bacon

- \$9.00 -

HOT CAKES - 2x hot cakes w. maple syrup, vanilla ice cream, 100's & 1000's

- \$12.00 -

NUGGETS - battered chicken nuggets (x5) w. hot chips

- \$10.00 -

FISH - battered flat head tails (x2) w. hot chips

- \$11.50 -

BURGER - premium beef patty, USA cheese & tomato sauce on a brioche bun, w. hot chips

- \$13.00 -

- SIDES -

BACON / CHORIZO / HOUSE MADE HASH BROWN - \$5.00

HALF AVOCADO / SMOKED SALMON / HALLOUMI - \$5.50

MUSHROOMS / SPINACH - \$4.50

EXTRA EGG / EXTRA TOAST - \$3.00

