STRANGER
COFFEEHOUSE & KITCHEN

FRUIT TOAST
Publique Bakery Soursough Fruit Toast served w' Danish Butter 13

CINNAMON SUPERSEED & OAT GRANOLA (V)
Housemade Granola w' Greek Yoghurt, Poached Pears and Maple Syrup 20

SMASHED AVOCADO (V, VGO, GFO)
Smashed Avocado, Roasted Pumpkin & Danish Feta on Toasted Multigrain Sourdough Topped w' Sesame Seed Seasoning & Crunchy Chilli Oil 26
+ Bacon 6 + 2 Poached Eggs 6 + Haloumi 7

CHILLI EGGS (V, GFO)
Folded Eggs, Danish Feta, Housemade Chilli Jam & Soft Herbs served on Toasted Sourdough 25
+ Bacon 6 + Chorizo 6 + Hashbrown 5

STRANGER'S BENNYS'
Bacon Benny: Housemade Hashbrowns, Maple Glazed Streaky Bacon, Poached Eggs, Spinach, Hollandaise 27

Vegetarian Benny: Housemade Hashbrowns, Poached Eggs, Beetroot Puree, Avocado, Grilled Halloumi & Hollandaise 27
+ Smoked Salmon 7 + Roasted Buttered Mushrooms 6

THE BREKKY BURGER (GFO)
Bacon, Halloumi, Fried Egg, Mayo, Tomato Relish and Mixed Leaves on a Milk Bun 18.5
+ Hashbrown 5
Veg Option + Avo - Bacon

PEAR CRUMBLE FRENCH TOAST
Creme Anglaise Soaked Brioche w' Cinnamon Sugar, Almond Crumble, Poached Pear Topped w' Vanilla Ice Cream & Maple Syrup 27

CORN FRITTERS (V)
Charred Corn, Blackbean & Tomato Salsa, Cumin Sourcream, Coriander, Smashed avocado & Sweet chilli 26
+ Bacon 6 + 2 Poached eggs 6

NOURISH BOWL (VG)
Pumpkin Puree, Brocollini, Avocado, Edamame,& Brown Rice w' Pickled Onion and Seeds 26
+ Panko Crumbed Chicken / Haloumi / Smoked Salmon 7
+ 2 poached Eggs 6

BURRITO BOWL (GF)
Slow Cooked Brisket w' Black Bean & Charred Corn Salsa, Avocado, Nachos on Mexican Spiced Brown Rice topped w' Cumin Sour Cream 28

SPICY BEANS & HALOUMI (VO)
Cherry Tomato Sugo w' White Beans, Garlic, Parsley & Hot Honey w' a side of Toasted Turkish Bread 26.5
Add 2 Poached Eggs 6

EGGS ON TOAST
Fried | poached | folded eggs on your choice of toast 16

ON THE SIDE
Smoked Tasmanian Salmon / Haloumi / Maple Streaky Bacon / Crumbed Panko Chicken 7

Chorizo / Bacon / 1/2 Fresh Avocado & Lemon / 2 Poached Eggs / Roasted Buttered Portobello Mushroom 6

House Made Cheesy Hashbrown / Roasted Tomatoes / Spinach / Danish Feta 5

Hollandaise / Mayo / Tomato Relish / Chilli Jam / Aioli 3

Bowl of Chips w' Chicken Salt
(VG) 10 + Mayo 3

WAGYU CHEESE BURGER (GFO)
140g Wagyu Beef Patty, American Cheddar, Spanish Onions, Pickles, Tomato Relish & Garlic Aioli in a Toasted Milk Bun served w' Chips 29
+ Bacon 3 / + Fried Egg 3 / Make it a Double +7

BUFFALO FRIED CHICKEN BURGER
Crispy Fried Chicken tossed in House Buffalo Sauce served w' Aioli, Lettuce & Pickled Jalepenos in a Toasted Milk Bun w' a side of Chips 28
+ House Bluecheese Sauce 2

CHICKEN & AVO SANDWICH (GFO)
Poached Chicken, Mayo, Avocado & Mixed Lettuce on Toasted Sourdough served w' Chips 27
+ Bacon 3

BRISKET SANDWICH
Slow Cooked Pulled Brisket, Roasted Capsicum, Spanish onions & American Cheddar on Grilled Sourdough served w Chips 27.5

SCHNITZEL ROLL
Panko Crumbed Chicken Breast Schnitzel, Melted Mozzarella, Sriracha Mayo & Mixed Lettuce in a Turkish Roll Served w' Chips 28

VEGGIE SANDWICH (V)
Roasted Pumpkin, Avocado, Herb Mayo, Beetroot & Mixed Lettuce on a Turkish Roll served with Chips 25

PRAWN ROLLS
2 Soft Toasted Brioche Rolls topped w' Tiger Prawns, Spicy Mayo, Crisp Cucumber & a Nam Jim Dressed Slaw 28

Add Extra Prawn Roll 10

Our food is prepared in a kitchen where wheat, milk, soy, tree nuts and seed, etc. are also prepared. Please be aware of the potential for cross contamination of foods if you have sensitive food allergies.

VG - VEGAN V - VEGETARIAN GF - GLUTEN FREE + 1.0

O - OPTION AVAILABLE ON REQUEST

STRANGER
COFFEEHOUSE & KITCHEN

JUICES

BOOST JUICE
Fresh Apple, Carrot & Ginger w Pineapple Juice & Mint 14

FRESH COLD PRESSED ORANGE JUICE 9.5 / KIDS 6

Organic Apple Juice 9

SPARKLING ICED TEA
Lemon or **Peach**
Low Calorie, Brewed w' Real Loose Leaf Tea, Natural Cane Sugar & Fruit Extracts 9.5

SMOOTHIES

GREEN: Spinach, Mango Cheeks, Banana, Coconut H2o, Lemon (VG) 14

BANANA: Banana, Honey, Yoghurt, Ice-Cream, Fresh Milk 13
(Alternative Milk +1, Vegan Pea Protein +2)

BERRY: Mixed Berries, Yoghurt, Ice-Cream, Fresh Milk 14
(Alternative Milk +1)

TROPICAL: Mango, Banana, Pineapple & Orange (VG) 14

PEANUT BUTTER & BANANA: Almond Milk, Peanut Butter, Banana & Maple Syrup (VG) 14
+ Shot of Espresso 1 + Shot of Vegan Pea Protein Powder 2

PLEASE LET OUR TEAM KNOW IF YOU HAVE ALLERGIES

Our Drinks are prepared in a bar area and blender where wheat, milk, soy, tree nuts and seed etc. are also prepared. Please be aware of the potential for cross contamination of foods if you have sensitive food allergies.

VIETNAMESE SALT ICED COFFEE
A Salted Spin on an Authentic Vietnamese Iced Coffee Made w Condensed Milk, a Double Shot of Espresso & Salt Flakes w' Cream 12

ICED STRAWBERRY MATCHA
Strawberry Jam, Authentic Japanese Matcha, Milklab Oat Milk, Topped w Whipped Cream and Strawberry Chips 14

MELBOURNE'S MONT BLANC
Cold Brew of the Week w' Vanilla, Orange Infused Cold Foam topped w Nutmeg & Orange Zest 12

MILKSHAKES
Chocolate / Real Strawberry / Caramel / Vanilla / Fresh Banana 9 / 6 (Kids)

ICED DRINKS
Coffee / Chocolate (Add Caramel/Vanilla/Hazlenut 1)
- w' Ice Cream 9.5

SODA
Coke/ Coke Zero Sugar / Sprite / Ginger Beer 6

Sanpellegrino Sparkling Mineral Water
Small or Large 6 / 9

House Made Lemon, Lime, Bitters 7

HOT DRINKS

Coffee	Sml / Lge
Industry Beans Coffee	6 / 7
Batch Brew (Filter)	6 Cup / 9 Bottomless
Cold Brew	6

Prana Chai w' Honey 8
Golden Latte - Turmeric Spiced 7 / 8
Matcha Latte - Premium Grade Kyoto Matcha; Rich Umami Flavours 8.5 / 9.5
Hojicha Latte - Roasted Green Tea; Caramelised, Toasty Sweetness, Unique Smoky Aromas 8.5
+ Vanilla 1
Taro Latte - Hot or Iced 7 / 8

Hot Chocolate
Ratio 40% Cocoa 6

Alternative Milks $1
Bonsoy, Lactose Free, Almond Milk, Oat Milk

Iced Latte - Espresso & Milk over Ice 7 / 8

Affogato - Espresso & Vanilla Ice Cream 8

INDUSTRY TEA
English Breakfast / Earl Grey / Peppermint / Green Jasmine / Lemongrass & Ginger/ Chamomile 6

NO SPLIT BILL DURING BUSY PERIODS
10% SURCHARGE APPLIES ON THE WEEKEND
20% SURCHARGE ON PUBLIC HOLIDAYS