

AUTUMN

Rosewater Compressed Watermelon

Lemon myrtle panna cotta, bee pollen curd and wattleseed granola 19

Açaí Oats

Steel cut oats, açai and banana mousse, plum shredded apple, kaffir lime leaf and chia crumble 18

Avocado Smash

Chevre, charred lemon, green tea sea salt, beetroot chips and sourdough 17
add poached egg 35
add medley tomatoes 4

Shanklish Cheese Omelette

Caramelised leeks, zaatar, target beetroot, kale and sourdough 19
add avocado 5
add wood smoked bacon 6

Eggs and Relish

Scrambled, poached or fried, beetroot relish and sourdough 12

BRUNCH ADD-ONS

Cashew butter, Beetroot relish 15 ea
House baked gluten free bread 3 ea
Wilted spinach, Poached egg 35 ea
Wild mushrooms, Roma tomatoes, Goats cheese 4 ea
Half an avocado 5 ea
Wood smoked bacon, Cured salmon 6 ea

Truffled Egg

Zucchini ribbons, enoki mushroom, pea panna cotta, artichoke crisps, coffee cornbread crumb, almond cous cous and nasturtium pesto 23

Cinnamon Dusted Brioche

Tonka bean creme pat, charred pineapple, maple roasted peanuts strawberry gel and coffee caviar 20

Crispy Beans and Quinoa

Chilli pickle, avocado, tomato, spanish onion, puffed grains and a pea dusted poached egg 19
add cured salmon 5

Coffee Rubbed Wagyu Burger

Chilli jam, cheddar, pickles and brioche bun 23
add bacon 4
add polenta chips 4

Fried Creole Chicken Burger

Pickled tomato, corn aioli and brioche bun 21
add cheese and bacon 5
add polenta chips 4

DESSERT

Autumn

Mirror glazed flour-less orange cake, vanilla, goji berry leather and housemade honeycomb 15

Raw Cashew Cheesecake

Strawberry gel, citrus, pecan, walnut and papaya leather 15

Coffee Garden

Coffee custard pudding, coffee caviar chocolate soil, pistachio sponge and tuille 15

Kale Kimchi Bowl

Broccoli, activated charcoal puree, pickled beetroot, avocado cashew butter, puffed grains and activated buckwheat 22
add pea dusted poached egg 4
add cured salmon 5

Lemongrass Beef

Betel leaf, brown rice, bean shoots, pickled chilli nam jim, crispy carrot and vietnamese mint 24

Cured Salmon

Fennel, avocado mousse, kaffir lime jelly tea-marbled egg and crispy quinoa 22

Industry Charcuterie

Pork terrine, cranberry jelly, marinated rare beef tea marbled egg, salt cured yolk, fennel remoulade manchego and Pedro Ximenez prunes 25

Marinated Rare Beef

Puffed quinoa, pickled onion, sriracha aioli peanut crusted egg and fried capers 23

BRUNCH SIDES

Kimchi salad

Cashew butter and chard leaves 7

Polenta Chips

Green tea sea salt, coriander and lime aioli 7

Vegetable Chips

Green tea sea salt, coriander and lime aioli 8

All dishes may contain traces of nuts, please inform us if you have any allergies



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MELBOURNE
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