

ALMOND COCONUT PORRIDGE V VG GF DF 16	Wheat Free oats, almond & coconut milk, cacao nibs, balsamic & rosemary plum jam, toasted coconut
CHAI PANNACOTTA V DF GF+ 16	Wattleseed granola, stewed rhubarb, seasonal fruit, Granny Smith apple compote, cinnamon crisp
WAFFLE ON V 19	Waffle, textures of raspberry, chocolate soil, mascarpone, popping candy <i>Add Fried Chicken</i> +8
FRENCH KISS V 20	Brioche French Toast, charcoal lime icecream, strawberry coulis, ginger crumble, walnut praline

UMAMI MUSHROOM V GF 21	New season mushroom, house baked corn bread, kale, poached egg, truffle foam, porcini powder <i>Add Wood Smoked Bacon</i> +6
RETURN OF THE MAC 22	House made mac & cheese croquettes, slow braised ham hock, beetroot puree, poached egg, beetroot béarnaise
BIG BOSS V+ GF+ 23	Two poached eggs, sourdough grain toast, spicy chorizo, house spiced beans, grilled haloumi, roast vine tomato, pickled onion, minted coconut tzatziki V+ <i>Chorizo can be changed to grilled tofu</i> <i>Gluten Free Bread</i> +1
PEA SMASH V VG DF GF+ 15	Minted smashed peas, sourdough grain toast, hummus, toasted pepita, dukkah <i>Add Poached Egg</i> +3.5 <i>Add Goats' Curd</i> +4.5 <i>Add Haloumi</i> +5.0 <i>Add House Cured Ocean Trout</i> +7.0

HARISSA SCRAMBLED V GF+ DF+ 17	House made harissa sauce, harissa scrambled egg, sourdough grain toast, fried shallots, Vietnamese mint <i>Add Wood Smoked Bacon</i> +6 <i>Add Chorizo</i> +6
TAMARIND PRAWN TOAST DF 23	Sesame crusted prawn toast, tamarind prawn, fried egg, betel leaf, roasted peanut, young coconut apple salad
WARM WINTER VEGETABLES V VG GF DF 19	Braised & roasted cauliflower, blanched winter greens, black rice, kale, pumpkin puree, coconut tzatziki, sumac <i>Add Chorizo</i> +6
INCA SALAD V VG GF DF 18	Organic quinoa, pickled cauliflower & avocado, cashew cheese, shredded kale, sweet corn, baby carrot, toasted pepita <i>Add Poached Egg</i> +3.5 <i>Add Goats' Curd</i> +4.5 <i>Add House Cured Salmon</i> +6.0
FRIED CHICKEN BURGER 22	Buttermilk chicken, Vertue house slaw, corn aioli, served with curly fries <i>Add Wood Smoked Bacon</i> +4.0 <i>On Gluten Free Bun</i> +2.0
OCEAN TROUT GF DF 25	Kale crusted ocean trout, parsnip puree, potato & oat hash brown, crispy parsnip
BEEF SHORT RIB GF 25	Slow cooked beef short rib, house made rosemary barbeque sauce, Champ mashed potato, spring onion, crispy rosemary
CURLY FRIES with Tomato Chutney 7.5	

V	Vegetarian	VG	Vegan
GF	Gluten Free	DF	Dairy Free
+	Option is available, please ask			

TOASTED V VG+ GF+ 8	Sourdough or Multigrain, served with jam & butter Also available: vegemite, peanut butter <i>Gluten Free Bread</i> +1 <i>Fruit Toast</i> +1
EGGS YOUR STYLE GF+ DF+ 11	Two eggs, poached, scrambled or fried on toast: sourdough grain <i>Gluten Free Bread</i> +1

A LITTLE BIT ON THE SIDE...	
MEATY FISHY THINGS	
Buttermilk Fried Chicken	GF+ 8
Wood Smoked Back Bacon	GF 6
Chorizo	GF 6
House Cured Ocean Trout	GF 7
VEGETARIAN THINGS	
Mac & Cheese Croquette w/ Beetroot puree 6
House Baked Corn Bread w/ Butter	GF 5
Grilled Haloumi	GF 5
Goats' Curd	GF 4.5
Extra Egg	GF 3.5
Extra Slice of Toast <u>or</u> Bread	GF+ 3
Corn Aioli <u>or</u> Beetroot Béarnaise	GF 2.5
VEGAN THINGS - all GF	
Avocado with Cashew Cheese & Beetroot Dust 6
Mushrooms with Kale & Truffle Oil 5
House Made Potato & Oat Hash Brown w/ Beetroot Puree 5
Spiced Beans 5
Grilled Tofu 5
Roast Vine Tomato w/ Olive Tapenade 5
Sautéed Baby Spinach & Kale 5
Cashew Cheese 4.5
House Made Harissa Sauce 3
Tomato Chutney <u>or</u> Minted Coconut Tzatziki 2.5

LITTLE PEOPLE (must be under 10)	
TOY SOLDIERS V GF+ 7	Toasted cheese soldiers
KIDS EGG V DF+ 8	Poached, Scrambled or Fried, Brioche fingers



VERTUE COFFEE
SPECIALTY COFFEE ROASTERS

IF YOU EAT AND DON'T POST IT ON INSTAGRAM,
DID IT EVEN HAPPEN?

TAG US LIKE A POLAROID...

@VERTUECOFFEE #VERTUECOFFEE

VERTUECOFFEE.COM.AU

8 RAFFA PLACE, CARLTON, VIC