BRUNCH ALL DAY		f
TOAST (GFO) With butter, house jam and classic spread	8.5	P
FREE RANGE EGGS ON SOURDOUGH TOAST (GFO) Poached, fried, or scrambled eggs	13.5	F H
BIRCHER MUESLI (VG) Rolled oats, flaxseed, chia, cinnamon yogurt, grated apples, berries, house granola	20.5	i i
CHILLI SCRAMBLED XO sauce, sticky pork belly, fermented kohlrabi slaw, gochujang	24.5	:
AVO & CHILLI (DF,VG,GFO) Medley tomato, coriander, lime + 2 Poached eggs \$6	23 .5	
+ Meredith marinated goats feta \$6 RICOTTA HOTCAKES (V) Hazelnut mousse, caramel crumb, cherries	22.5	
SALMON POKE BOWL (DF) Grilled salmon, wild rice, miso vegetables, pickled wakame, edamame, wasabi mayo, fried egg	26.5	+
HASH BROWNS WITH BRISKET (GF, I Slow cooked brisket, poached eggs, spinach, saffron hollandaise + Avocado \$6	DFO) 25.5	+

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	24.5	smoke turkish + Su
	23 .5	SUPE Mixed cranbe + Falaf
	22.5	+ Extra
ickled J	26.5	+ Falafo + Halo + Pork
GF, D	FO) 25.5	Avoc Mush + Hous + Beef + Grille + Smok

HALOUMI & CORN FRITTERS (V) Smoked eggplant, kale, confit tomatoes, fried egg, potato crisp + Chorizo \$6	24.5
MUSHROOM ON TOAST (V, GFO) Portobello mushrooms, garlic butter, stracciatella, pickled onion, hazelnut dukkah + Poached egg \$4	22.5
FRIED CHICKEN WAFFLE Buttermilk fried chicken, gochujang, Asian slaw, pickled zucchini, sesame dressing, fried egg	24.5
TURKISH EGGS (V, GFO) Green pepper, tomato, paprika, yoghurt, smoked chilli oil, scrambled eggs, with grilled turkish bread + Sucuk \$6	23.5
SUPER GRAIN SALAD (DF, VG) Mixed grains, cauliflower, charred onion, cranberries, macadamia, mint, beetroot hummus + Falafel \$4 + Egg \$4 + Grilled Chicken \$6	24

+ Extra Egg	4
+ Falafel, Spinach, Tomatoes, Hollandaise	4
+ Haloumi, Chorizo, Bacon	6
+ Pork and Fennel Sausage, Hash Brown, Avocado, Confit Fields Mushrooms, Merideth Marinated Goats Feta	6
+ House-smoked Thick Belly Bacon	6
+ Beef Rashers / Sucuk Sausage (Halal)	6
+ Grilled Chicken	6
+ Smoked Salmon, Grilled Salmon	6.5

	ASIAN CHICKEN SALAD (DF) Wombok, cucumber, carrots, red cabbage, soba noodles, edamame, peanuts, mixed herbs, tamarind vinaigrette, chilli	26
5	CALAMARI SALAD Fried calamari, apple & fennel slaw, shallots lime dressing, mixed herbs, fresh chilli	26.5
	PAN SEARED SALMON (GF, DFO) Salmon fillet, lemon caper butter, ratatoullie, broccolini	29.5
	CARVERY AFFAIR SCHNITZEL House-made chicken schnitzel with broccolini and house made gravy, served with fries	25.5
	OLD SCHOOL CHEESEBURGER Beef, pickles, American cheese, red onion, tomato, lettuce, homemade sauce with fries + Double smashed \$6	22
	LUINITEDE COUNITTEL DOLL	



BOWL OF CHIPS	
With tomato sauce	9.5



WHITE / BLACK (REG 5 / LA	
Extras	70c
+ Soy Milk	70c
+ Almond Milk	70c
+ Coconut Milk	70c
+ Lactose Free Milk	70c
+ Macadamia Milk	70c
+ Oat Milk	70c
FILTER	
Batch Brew	
Mocca master	6
-	
Pourover	7
v60 drip style	10
Seasonal Single origin	10

HOT CHOCOLATE

		DECADENT HOT CHOC	OLATE
Hot Chocolate	6.5	Oreo	7
Kids Hot Chocolate	4	Biscoff	7
Wet Chai	6	Butterscotch	7
SPECIALTY	Y LA	TTES	
		1125	
SPECIALTY LATTES	(VG)		
Turmeric Latte			6
Beetroot Latte			6
Matcha Latte			6
Minty Cacao Latte			6
TEA			
LOOSE LEAF TEAS			
English Breakfast, Supi	reme Ear	l Grey, Malabar Chai,	5

Honeydew Green, Peppermint, Chamomile Blossoms,

WEEKENDS & PUBLIC HOLIDAYS 10% SURCHARGE APPLIES | Vegetarian: V | Vegan: VG | Gluten Free: GF | Dairy Free: DF

Corona	11
Fat Yake Pale Ale	10
Mountain Goat Lager	10
Peroni	10
Peroni	10
Carlton Dry	9

Nugan Estate Frasc's Lane Pinot Grigio, Serafino	9/30
Taylor Ferguson Sparkling Prosecco 200ml	10/32
Last Barrel Shiraz, Yarra Valley	10/32
Goose Island Rose, McLaren Vale	9
Stefani Estate Boccallipo Sangiovese, Yarra Valley	9

COCKTAILS

Bellini / Mimosa	,
Prosecco with fresh juice	6
Espresso Martini Espresso, Vodka and Kahlua	14
Bloody Mary	
Vodka with tomato juice and spices	14
Passionfruit Martini	14
Baileys Latte Traditional or iced	14
Aperol Spritz Glass/Jug	13 / 28
Pimms Glass/Jug	13 / 28
Pink Gin Spritz Glass/Jug	13 / 28

RW Cold Drip	6.
Affogato	6.
Iced Coffee	6.
Iced Chocolate	6.
Iced Mocha	6.
Kids Iced Chocolate	4.
MILKSHAKES	
Chocolate	8.
Oreo	8.
Vanilla	8.
Caramel	8.
Strawberry	8.
+ Oat, almond or soy milk	70

TT TT (375)	/ SMOOTHIE
1 11 111 6.	/ 31/11/11/11/11

Lemongrass & Ginger

RANGE OR APPLE JUICE	10
TAMIN C JUICE ırrot, lemon, ginger & orange	10
ETOX JUICE ple, orange, coconut water & cranberry	10
REEN JUICE ple, cucumber, ginger, celery & lemon	10
ANGO PASSION SMOOTHIE ango, banana, coconut milk, served with fresh passionfruit	12.5
ERRY SMOOTHIE ixed berry, banana, almond milk, coconut flakes	12.5
REAKFAST SMOOTHIE nana, oats, peanut butter, maple syrup, cinnamon, almond milk	12.5
CAI SMOOTHIE eberries, acai, coconut milk, served with chia seeds	12.5
Protein	Δ



ROASTING WAREHOUSE SPECIALTY COFFEE

www. roastingwarehouse.com.au facebook.com/roastingwarehouse roastingwarehouse



Its all about the story...

As a family business spanning three generations, we have always dared to dream big.

Those dreams have allowed us to grow from a boutique micro-roastery in North Melbourne, to a state-of-the-art roasting facility in Airport West, where we are able to focus on perfecting our craft, and pour it into the perfect cup for our community... as part of the fundamental Roasting Warehouse experience.

Whether it's a morning on your own reading the paper, your weekly coffee catch up with your best mate, or a relaxing Sunday brunch with the family - we have the ongoing honour of delivering the best experience possible through our product offerings, and service from our entire team.

Coffee has always run through our DNA, and we believe that everyone should enjoy a great coffee no matter their cup of preference, or where they are in the world...with this mission in mind, we have now returned to our roots with the opening of our Roasting Warehouse in Athens, Greece. Not only is this our special way to give back to our family homeland but it also help us achieve our mission to ensure every note of every bean is extracted to perfection for everyone. Each blend is carefully crafted to produce a unique profile.

Your perfect Roasting Warehouse experience awaits you...

Scan the QR to shop coffee online!

