

BREAKFAST	SOURDOUGH TOAST GFO V VGO Served with butter & your choice of vegemite, jam, honey, marmalade or peanut butter	8.00	SIDES	EXTRA TOAST EXTRA EGG	3.00	BRUNCH	CORN AND OLIVE FRITTERS Capsicum and almond relish, bacon, aioli, rocket & a poached egg	19.50
	GLUTEN FREE TOAST	+2.00		HASH BROWN AVOCADO SPINACH	4.00		PENNY BENEDICT Fig, bacon and onion chutney on sourdough with poached eggs, spicy hollandaise & fennel salad	20.00
	FRUIT TOAST V VGO Vine fruit sourdough bread with butter	8.00		MUSHROOM CONFIT TOMATO FETA	4.00		BREAKY BIRRIA TACOS V Two egged tacos filled with portabello mushrooms, avocado, black beans, melted cheese & a side of consomme for dipping	19.00
	TIRAMISU BIRCHER V Overnight soaked oats in apple juice and yoghurt with berry compote, coffee soaked biscotti and mascarpone cheese	18.00		SPICY BEANS GRILLED HALLOUMI	5.00		GRILLED CAULIFLOWER SALAD GF VGO Black quinoa, Romesco sauce, mix lettuce, soaked cranberries, pickled cabbage & cheese kransky	19.00
	FRENCH TOAST With fruit custard, crushed timtam and chocolate sauce	18.00		BACON SMOKED SALMON CHORIZO	5.00		GREEN SALAD GF V VGO Kale, brown rice, lettuce, toasted seeds, shaved zucchini & a poached egg	19.00
	SMASH GFO V VGO Avocado, mint and basil smash on sourdough with feta, toasted pumpkin seeds, fresh chilli & a poached egg	18.50	AVO SMASH SCRAMBLED EGG	6.00	SWEET POTATO ROSTI GF Rocket, smoked salmon, mayo, avocado, poached egg, candied walnuts, dukkah & beetroot relish		19.00	
	EGGS YOUR WAY GFO V With sourdough & a side of capsicum relish	11.00	BOWL OF CHIPS With spicy aioli	9.00	LOVE FOR VEGAN VG GFO Spiced pumpkin mash on Sourdough with pickled root vegetables, cashew puree & kale salsa verde		19.00	
	TWO EGGS POACHED OR FRIED	13.00	SANDWICHES	CLASSIC TOASTIE Ham, roma tomato & cheese	13.00		FRIED CHICKEN BURGER Southern fried chicken, spicy slaw, pickles, aioli & lettuce on a milk bun with side of chips	21.00
	THREE EGGS SCRAMBLED	13.00		EGG & BACON FOCCACIA Fried eggs, bacon, tasty cheese & aioli	13.00			
	CHILLI SCRAMBLED EGGS GFO Spicy chorizo, fresh chilli, shaved parmesan & chilli oil	19.00		EGGPLANT FOCCACIA Eggplant, halloumi, pesto, beetroot relish & rocket	13.00			
TOFU SCRAMBLE VG GFO Pesto, chilli, roasted capsicum, baby tomato & fried shallots on Sourdough	19.00	RUBEN BAGEL Roast beef, sauerkraut, dijonnaise & brie on a honey glazed bagel		13.00				
		MUSHROOM BAGEL Portabello mushroom, rocket, shaved parmesan, pickled cabbage & tumeric cauliflower purée		13.00				
		CHICKEN WALDORF BAGUETTE Poached chicken, apple, celery, walnut & mayo mix with rocket	13.00					
		KIDS UNDER 12	AVOCADO SOLDIERS	7.00				
			EGG & BACON ON SOURDOUGH	8.00				
			HAM & CHEESE TOASTIE	8.00				

PENNY FARTHING ESPRESSO

Specialty Coffee and Brunch in Northcote

COFFEE BY INDUSTRY BEANS

MILK ESPRESSO FITZROY STREET BLEND	
Regular	4.50
Large	5.20
Decaf	+0.50
Bonsoy	+0.50
Almond	+0.70
Oat	+0.70
BLACK ESPRESSO SINGLE ORIGIN ROTATION	
Regular	4.20
Large	4.70
COLD BREW	6.00
FILTER	6.00
HOT CHOCOLATE	4.50
ICED LATTE	5.50
ICED COFFEE with icecream	6.50
ICED CHOCOLATE with icecream	6.50
ICED MOCHA with icecream	6.50
TUMERIC LATTE	4.50
CHAI LATTE	5.50

TEA

POT OF TEA	4.50
English Breakfast	
Earl Grey	
Green	
Peppermint	
Lemongrass & Ginger	
Chamomile	
Chai	

SMOOTHIES

BERRY	
Acai, blueberry, raspberry, banana & coconut water	10.50
GREEN	
Kiwi, kale, mango, pineapple & coconut water	10.50
BREAKFAST	
Banana, apple, peach, dates & oat milk	10.50

DRINKS

HOUSE MADE COLD PRESSED JUICE	8.50
See board for flavours	
NOAH'S BOTTLED JUICE	
Valencia Orange	5.00
Apple	5.00
ORGANIC COLA	6.00
ORGANIC LEMON, LIME & BITTTERS	6.00
ORGANIC GINGER BEER	6.00
Sparkling Water	5.00
Tasmanian Raspberry	6.00
Blood Orange	6.00
COCKTAILS	
Bloody Mary	15.00
Espresso Martini	15.00
BEERS	
See board for options	8.50

10% SURCHARGE ON SUNDAYS | 15% SURCHARGE ON PUBLIC HOLIDAYS
LIMITED MENU ALTERATIONS DURING BUSY PERIODS