

ALL DAY MENU

Bircher Muesli (V, GF) 16

Rolled Oats, Mixed berry compote, Fresh seasonal fruits, Freeze dried raspberries

Breaky Burrito (V) 16

Scrambled Eggs, Salsa, Spinach, Herb Rosti, Parmesan, Aioli, Homemade tomato relish.

+ Bacon + Avocado 4.0

Pulled Lamb Benny in Herb Rosti 18.5

12hr slow cooked lamb, Smoked Paprika hollandaise, Poached eggs on Herb Rosti

Smashed Avo (V, GFO) 18.5

Avocado, Goat's cheese, Mint, Edamame, Dukkah, Poached eggs on birdseed toast

+Bacon +Halloumi 4.0

Pear and Cinnamon waffle (V) 20

Homemade Cinnamon Waffles, Brandied pear, Spiced mascarpone, Salted toffee sauce, fresh seasonal fruits, Candied Almonds

Cheesy Spinach and Artichoke on Toast (V/ GFO) 18

Cheesy spinach and artichoke, Goat's Feta, Crispy artichoke, Poached eggs on sourdough
+ Bacon + Mushrooms 4.0

The Hygienic Breakfast 23

Eggs, Bacon, Herb Rosti, Slow Roasted Tomato, Garlic Butter Mushroom, Spinach & Beef Sausage on Sourdough

+ Homemade Tomato Relish 2.0

Girdwood Eggs (V, GFO) 11.5

Eggs, homemade tomato relish on Sourdough

Chilli Eggs (V, GFO) 16

Chilli, Herbs, Parmesan, Crispy Shallots on Croissant

+ Bacon 4.0

Tofu Scramble (Vegan) 17.5

Tofu, Quinoa, Seasonal Greens, Chilli, Crispy Shallots in Poke Sauce and housemade seasoning, with Birdseed toast.

+ Halloumi 4.0

LUNCH MENU

Citrus Cured Kingfish Salad 21 (GFO)

Cured Kingfish, Radish, Ruby Grapefruit, Fennel, chilli, Seasonal Greens and Sesame Rice Crackers in Asian Salsa Verde

Tofu Burger (Vegan) 18

Crispy Tofu, Caramelised Onion, Tomato, Seasonal Greens, Homemade BBQ sauce, Vegan Aioli on Vegan Brioche with a side of fries and Vegan Aioli

Crispy Chicken Burger 18.5

Crispy Chicken, Cheese, Spicy Coleslaw, Dill Pickles, Homemade BBQ sauce, Aioli on Charcoal Sesame Brioche with a side of fries and aioli

Philly Cheesesteak 18.5

Shaved Angus Beef, Caramelised Onion, Cheese, Aioli on Sourdough Baguette with a side of fries and Aioli

Vegan Wrap 13

Confit carrots and pumpkin, Roasted Broccoli, Seasonal Greens with Sundried tomato Pesto & Vegan Aioli

Sumac Pumpkin Salad (Vegan, GF) 18

Roasted Pumpkin and Baby Carrots, Grilled Asparagus and Broccoli, Seeds, nuts, Seasonal Greens w/ Pesto Dressing

BLT 14

Bacon, Lettuce, Tomato, Aioli + Avocado + Fried Egg

Toastie 8.5

Ham, Cheese, Tomato

Sides

+3.5 - GF Bread, Egg, Aioli, Hollandaise, Spinach, Tomato, Relish, Button Mushrooms

+4.5 - Avocado, Potato Gratin, Meredith Goat Feta, Halloumi, Smoked Salmon, Bacon, Chorizo Sausage, Buttermilk Fried Chicken

LITTLE PEPPERS

Waffle with salted toffee sauce and fresh seasonal fruits 9
+Ice Cream

Smashed avocado on Sourdough 8
+ Bacon

pepper



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HOT DRINKS

Coffee / Modena Blend by Di Bella

Coffee 4 / 4.5 Single espresso 3.8
Mocha 4.3 / 4.8 Magic 4.5
Hot Chocolate 3.8 / 4.6 Chai Latte 4.5 / 4.7

Soy .50 almond .80 coconut .80 extra shot .50
Flavours .50 / vanilla, chocolate, hazelnut, caramel

Single origin filter coffee 4.5
Single origin cold drip 4.5

Bring your *own cup* for 20c off all takeaways

Tea supplied by T2

BLACK 4.5 / English Breakfast, Earl Grey
GREEN 4.5 / China Jasmine, Sencha
HERBAL 4.5 / Lemongrass & Ginger, Peppermint,
Chamomile
TONIC 5 / Pear, Ginger & Lime by Calmer Sutra
LONDON FOG 4.5 / English breakfast steamed with
milk and vanilla syrup

Flavoured Mineral Water by Capi

250ml / Pink grapefruit, blood orange, ginger beer,
lemonade, sparkling mineral water 4
750ml / Sparkling water 7.5

Coke, diet coke, coke zero / 3.5

SMOOTHIES

Banana or Blueberry 7.5

Blended with Greek yoghurt, honey,
cinnamon and milk

Iced Chai Banana 8.5

Banana, ice cream, honey, cinnamon,
chai, milk

Raw Vegan Protein Shake 9

Banana, blueberries, raspberries,
coconut milk, cacao & coconut
flavoured protein powder

Cookies & Cream 9

Oreos, ice cream, Oreo wafer, milk

FRESHLY SQUEEZED JUICES

Choose your own mix - 6.8/ orange, apple, watermelon, lemon
carrot, ginger & beetroot

JUNGLE SMOOTHIE 8.4 / apple, watermelon, mint, lemon, banana,
blueberries, raspberries

WATERMELON CRUSH 6.9 / watermelon, lemon, mint, crushed ice

CHOOSE YOUR MIX 6.5 / apple, orange, carrot, celery, watermelon

Lemon/lime .20 Beetroot .80 Mint/Ginger .50

MILK BAR

Milkshakes 7.5

Chocolate, strawberry, vanilla,
caramel

Kid's milkshake 4.5

Iced Chocolate / Mocha / Coffee / Chai 7

Served with ice cream and ice

Espresso Frappe 7.5

Double espresso blended with ice
cream, ice, milk & your choice of
chocolate, vanilla, hazelnut or
caramel

Iced Latte 4.8

Double espresso served over milk
and ice

WINE & BEER

RED

Pinot Noir 8.5/36 John Luke, Yarra Valley 2014
Shiraz 8/32 Cape Vine, Margaret River 2018
Rubeus Premium Blend 8.5/36 Levantine Hill, Yarra Valley 2016

WHITE

Pinot Gris 8/34 Vidal, Hawkes Bay, NZ 2017
Sauvignon Blanc 7.5/32 Cape Vine, Margaret River, 2017

SPARKLING & ROSÉ

Brut Cuvée 7.5/30 Taylor Ferguson, Willbriggie, NSW
Rosé 8/30 Helen and Joey, Yarra Valley, VIC 2018

BEER

BOTTLES

Peroni, Italy 7.5
Two Birds Sunset Ale, Spotswood VIC 8

TINS

Colonial Pale Ale 8.5

CIDER

Hills Pear or Apple 8 .5
Brookvale Ginger Beer 8.5

pepper



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