

Porridge (V, N, DF) 19.0
Rolled oats, vanilla oat milk, berry compote, grains, nuts & seeds, fresh seasonal fruits, freeze-dried raspberries and maple syrup

Crepes (GFO, N) 24.0
Vanilla crepes, maple mascarpone cream, berry compote, fresh seasonal fruits, candied almond, fairy floss, maple syrup and freeze-dried raspberries

Breakfast Burrito (V) 21.0
Scrambled eggs, spinach, salsa (corn, tomato beans), tomato relish, chipotle aioli, crispy shallots in tortilla + Bacon 6.0

Vegan Breakfast Burrito 21.0
Scrambled turmeric tofu, spinach, salsa (corn, tomato, beans), vegan chipotle aioli, crispy shallots in tortilla + Avocado 6.0

Hygienic Breakfast (GFO, VO) 27.0
Eggs, bacon, gruyere rosti, roasted tomatoes, garlic mushroom, wilted spinach, pork and fennel sausage on sourdough toast
**Ask our friendly staff for vego option*

Brisket Benedict (GFO) 25.0
Pulled brisket, rocket, poached egg, hollandaise, crispy shallots on sourdough
+ Gruyere rosti 6.0

Smashed Avocado (V,GFO) 23.0
Avocado, lemon, goat's feta, chilli granola, zaatar, pomegranate, poached egg on bagel
+ Halloumi 6.0

Shroom on toast (V, GFO, N) 22.5
Mushroom medley, pecorino, parsley, dill, savoury granola, za'atar hummus, poached egg on birdseeds toast + Halloumi 6.0

Shakshuka (V, GFO) 22.5
Egg, house made passata, capsicum, spices, goat's feta and coriander served with a crusty sourdough toast + Pork and fennel sausage 6.0

Tofu Scramble (VN, GFO) 22.5
Turmeric tofu, spring onion, coriander, chilli, spinach, sesame dressing on birdseed toast + Avocado 6.0

Girdwood Eggs (V, GFO) 13.5
Eggs your way on sourdough
(Poached, Scrambled, Fried or Over easy)

Chicken Schnitzel Burger (GFO) 23.5
Crumbed buttermilk chicken, cheddar, apple and cabbage slaw, chipotle aioli on brioche bun with a side of chips and aioli or garden salad w/ balsamic dressing

Chipotle Pumpkin Salad (Warm) (V, GF) 22.0
Roasted squash, pomegranate, radish, goat's feta, herbs, savoury granola, salad greens, red onion and za'atar hummus + Grilled chicken 6.0

Soup of the day (V, GFO) 17.5
Served with buttered toast
+ 3-cheese toasty / Ham and cheese toasty 8.5
**Ask our friendly staff for today's soup*

Toasty (GFO) 10.0
Ham, cheddar and tomato on sourdough

Breakfast Focaccia (VO, GFO) 17.0
Fried eggs, bacon, tomato relish and cheddar + Avocado 6.0

BLT/HLT (GFO, DF) 16.5
Bacon or Halloumi, lettuce, tomato and aioli on sourdough

Grilled 3-Cheese (V,GFO) 12.5
Cheddar, gruyere, parmesan on sourdough + Bacon 6.0

Bread and Spread of your choice 11.0
(All served with a side of salted butter)

Bread: Sourdough/Birdseed/Fruit/Glick's Bagel (Plain, Sesame, Poppyseed) Change to GF + 2.5.

Spread: Vegemite /Peanut Butter/Cream Cheese/Honey/Raspberry Jam

KID'S MENU

Crepes w/ fresh fruits and maple 10.0

Porridge w/ fresh fruit and maple 10.0

Mini ham and cheese toasty 8.0

Mini Girdwood egg (1 egg only) 9.0

Smashed avocado on sourdough 9.0

SIDES

Aioli, tomato sauce, chipotle aioli, vegan aioli 1.0

Egg, cheddar, hollandaise, tomato relish 2.5

Maple syrup, vanilla ice cream 3.0

Mushrooms, wilted spinach, roasted tomatoes, goat's feta, fresh fruits, 3-cheese 4.5

Bacon, halloumi, smoked salmon, 1/2 avocado, Rosti (GF), Chicken (grilled/crispy), pork & fennel sausage, pulled beef, side of chips, garden salad 6.0

Please be aware that we are not a 100% gluten-free establishment. Our food may contain or come into contact with common allergens. Please advise our friendly staff of any specific requirements.

V- Vego | VO-Vego option | VN- Vegan | VNO- Vegan option |

GF- Gluten Free | GFO- Gluten free option | DF- Dairy free |

N- Contains nuts |

Pepper



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COFFEE - TEA - SOFTIES

BATCH BREW FILTER COFFEE

Single origin 7.0
Single origin cold drip 6.0

NIGHT VISION BLEND BY REVERENCE

Coffee Black 4.5
Coffee Milk 4.7 / 5.2
Magic 5.2
Iced Latte 6.0
Hot Chocolate 4.7 / 5.5
Chai Latte 5.7 / 6.2

+ Alternative Milk 1.0
(Soy, Almond, Oat, Coconut or Lactose-free)
+ Flavours .80
(Vanilla, Hazelnut or Caramel)

Tea supplied by T2

BLACK / English Breakfast, Earl Grey 4.7
GREEN / China Jasmine, Sencha 4.7
HERBAL / Lemongrass & Ginger, 4.7
Peppermint, Chamomile

LONDON FOG 6.0
Earl Grey steamed with milk and vanilla syrup,
topped with cinnamon

Flavoured Mineral Water by Capi

250ml of Pink grapefruit, Blood orange,
Lemonade or Sparkling mineral water 5.0
Coke, Diet coke, Coke zero 4.0
UNLIMITED Sparkling for Table 9.0

SMOOTHIES

Green Smoothie (V) 9.5
Apple, Celery and Ginger juiced Mango,
Spinach

Frosty Fruit Smoothie 9.5
Fresh orange juice blended with ice,
pineapple juice and frozen mango

Sunset Juice 8.5
Freshly squeezed orange, watermelon &
pineapple juice

Banana & Mango Smoothie 9.5
Frozen banana and Mongo blended with
Vanilla ice-cream and milk

Jungle Smoothie 8.5
Apple, watermelon, lemon, banana,
blueberries, and raspberries

FRESHLY SQUEEZED JUICES

FRESH JUICE - YOU CAN MIX YOUR OWN 8.5
Orange, apple, watermelon, lemon, carrot, beetroot & ginger

WATERMELON CRUSH 7.5
Watermelon, pineapple juice, lemon, crushed ice

MILK BAR

Milkshakes 8.5
Chocolate, Strawberry, Vanilla,
Caramel

Kid's milkshake 5.0
Iced Chocolate / Mocha /
Coffee / Chai 8.0
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
Espresso served over milk and
ice

WINE & BEER

Bloody Mary 16.0
Vodka, tomato juice, lemon, worcestershire, pepper,
tabasco, salt

Espresso Martini 17.0
Vodka, kahlua, freshly brewed espresso, sugar syrup

BEER

Peroni, Italy 7.5
Royal Lager, Breheny Bros. VIC 8.5
Moon Dog, Preston, VIC 8.5
Stout (award winner), Breheny Bros. 8.0

GINGER BEER

Lick Pier, Melbourne, VIC 8.5

Red Wine

Pinot Noir - Yering, Yarra Valley 2021 9.5 / 38
Shiraz - Mount Langi Ghiran, VIC, 2017 9 / 38

White Wine

Rose - Dalfarras, Central Victoria, 2021 9.5 / 42
Pinot Gris - MWC, King Valley, 2021 9.5 / 42

SPARKLING & ROSÉ

Brut Cuvée Taylor Ferguson, Willbriggie, NSW 9 / 42

Pepper



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