

BOTTOMLESS BRUNCH MENU

BREAKFAST

EGGS ON TOAST

Poached, scrambled or fried on your choice of toast. Choose from plain sourdough, Grain sourdough OR Gluten-free toast

TOAST AND SPREADS

Sourdough, sourdough grain, fruit toast, gluten free toast. Choice of honey, marmalade, strawberry jam, raspberry jam, peanut butter & Vegemite

HOUSE TOASTED GRANOLA (V)

Spiced seeds, nuts & grains toasted with maple syrup, served with Greek yoghurt, fresh apple, banana, strawberries, and drizzled with honey

VANILLA AND BUTTERMILK PANCAKES (V)

Fresh strawberries & banana, passionfruit coulis, raspberry crumble and vanilla creme fraiche

HEALTHY BREAKFAST BOWL (V) (DF) (GF)

Avocado, broccolini, roasted pumpkin, shoots, buckwheat, beetroot relish, kale crisps finished with dukkah and a soft boiled egg

SMASHED AVOCADO ON TOAST (V)

Smashed avocado served with toasted sourdough, feta cheese, poached eggs, lemon and olive powder
Add smoked salmon \$7

ROASTED PUMPKIN & CORN FRITTERS (V)

Romesco sauce, poached eggs and feta finished with kale crisps and dukkah

TOASTIES

EGG & BACON ROLL

Toasted Turkish roll, two fried eggs & bacon
Add cheese \$3

HAM, CHEESE & TOMATO TOASTIE

On toasted plain sourdough OR Grain sourdough

GRILLED MUSHROOM & SPINACH TOASTIE (V)

Sauteed mushroom, spinach & melted cacciocavollo with truffled bechamel on toasted sourdough

SMOKEY BEEF BRISKET TOASTIE

Slow cooked smokey beef brisket, buttered cabbage, pickled cucumber, coriander, red onion, cheese, chipotle aioli on sourdough

HARRISA CHICKEN TOASTIE

Spicy confit chicken, spinach, spring onions, melted cheese, aioli on toasted sourdough

CUBAN SANDWICH

Roasted pork belly, ham, pickles, swiss cheese and mustard on a toasted roll

Add Shoestring or Sweet Potato Fries \$6

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (VG) Vegan
All dishes may contain traces of nuts, dairy, gluten and egg

LUNCH

GRILLED CHICKEN SALAD

Cos lettuce, crispy bacon, croutons, parmesan with anchovy dressing and soft boiled eggs. Add extra grilled chicken \$8

FRIED CALAMARI SALAD

Shredded white cabbage, radish, pickled cucumber, shaved carrot and finger lime dressing finished with crispy shallots and wasabi mayo

PIZZA

MARGHERITA (V)

Tomato sugo, Fior di latte, basil & E.V.O

PEPPERONI

Tomato sugo, fior di latte, double pepperoni, red onion & olives

CAPRICCIOSA

Tomato sugo, mushroom, prosciutto crudo, anchovies, olives, fior di latte & E.V.O

POTATO AND ROSEMARY (V)

Confit garlic puree, roasted potato, leek, fior di latte, rosemary & grated parmesan
(Vegan option available)

MUSHROOM (V)

Confit garlic puree, fior di latte, caramelised onion, roasted mushroom, cherry tomatoes and rocket (Vegan option available)

Add toppings \$4 each

Gluten free base \$3

BURGERS

CHEESEBURGER

Beef patty, cheese, pickles, onion, mustard, tomato sauce

MONROE BEEF BURGER

Beef patty, cheese, pickles, tomato, lettuce, sassy sauce, mayo

SASSY FRIED CHICKEN

Buttermilk fried chicken, cabbage and apple slaw, cheese, chipotle aioli, charcoal bun

SASSY PEOPLE (V)

Chickpea and pumpkin patty, grilled haloumi, beetroot relish, roasted capsicum, rocket, mint yoghurt, matcha bun

Add ons \$4 each

*Gluten Free option available

SIDES

Bacon, Mushrooms, Homemade hash brown, Spinach, Grilled tomato, Feta cheese, Hollandaise sauce \$6

Avocado, Homemade chorizo, Smoked salmon, Haloumi \$7

Shoestring fries with truffled aioli, Sassy house salad \$9

Tomato sauce, BBQ sauce, Chilli sauce, American Mustard, Worcestershire sauce \$1.5

COCKTAILS

CAPERA

Campar, orange juice

COCONUT NEGRONI

Coconut pisco (homemade), sweet vermouth, campiri

SIDE CAR

Cognac, cointreau (triple sec), fresh lime juice, sugar syrup

PASSIONFRUIT MOJITO

Light rum, passionfruit syrup, fresh lime juice

ESPRESSO MARTINI

Vodka, kahlua, coffee, sugar syrup (optional)

MOCKTAILS

WATERMELON NOJITO

Watermelon, mint, lime, soda

VIRGIN MARY

Tomato, Worcestershire sauce, tabasco, salt, pepper, lemon juice

PEACH FIZZ

Peach puree, mango nectar, orange juice, lemon juice, soda

NICE PEAR

Pear juice, lemon juice, rosemary infused, simple syrup

BEERS & CIDER

FURPHY
PERONI LIGHT
PERONI RED

CORONA
APPLE CIDER
PEAR CIDER

WINE

WHITE WINE

PINOT GRIGIO

CALDORA-ITALY | Light crispy, floral, strong citrus with a hint of honey suckle

SAUVIGNON BLANC

ASHER MARLBOROUGH | The palate is layered with tropical fruit flavours

CHARDONNAY

HASELGROVE MACLAREN VALE S.A | Beautiful, balanced, light honey with toffee notes

RED WINE

PINOT NOIR

TOMISH GALLERY COLLECTION DUCK & WEAVE | Cherry, plum & clove. On the nose: light dry & crunchy

CABERNET SAUVIGNON

FRIDAY MONKEY CLARE VALLEY | Concentrated berry aromas, black olives and well rounded soft tannins

SHIRAZ

RUSTIC BAY HEATHCOTE | Cherry & plums. On the nose light white peppe, liquorice fruit forward finish

SPARKLING & SWEET WINE

PROSECCO

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