BREAKFAST 8AM TILL 2.30PM

	SPICED FRUIT LOAF 3 SLICES OF SPICED FRUIT TOAST WITH BUTTER & MARMALADE.	\$12	
,	TOAST [GFA] WHITE OR MIXED GRAIN ARTISAN SOUR DOUGH WITH CHOICE OF JAM / HONEY / PB / VEGEMITE / MARMALADE.	\$10	
	GRANOLA [GF] HOUSE MADE GRANOLA, TOPPED WITH PASSIONFRUIT YOGHURT & FRESH BERRIES. WITH CHIA SEEDS & TOASTED COCONUT.	φ10 C (
	EGGS ON TOAST [GFA] 2 EGGS COOKED YOUR WAY ON GOLDEN TOASTED WHITE ARTISAN SOUR DOUGH, GRAIN OR TURKISH BREAD. <i>[EGGS ONLY \$9]</i> ADD SOME	\$13 FL CA SH	AT APP IOF
-	GLUTEN FREE BREAD / EXTRA EGG / EXTRA SLICE OF BREAD TOMATO RELISH / POTATO HASH ROASTED TOMATOES / SPINACH / HOLLANDAISE SAUCE DANISH FETA / MUSHROOMS / CHORIZO / GRILLED HALLOUMI / BAKED BEANS	\$2.5 \$3 HC \$3.5 ICE ICE \$4.5	HAI DT (E C E L/
	BACON / AVOCADO / SWEET CORN & SPRING ONION FRITTER SMOKED SALMON PULLED PORK BENEDICT	\$6.5 EX	(TR (TR) (T. N () FF
	GOLDEN HASHBROWN POTATOES, SET ON A GINGER APPLE & RED CABBAGE PUREE. TOPPED WITH SLOW COOKED PORK, SPINACH, POACHED EGGS AND HOLLANDAISE SAUCE.	PC EN	DT IGL
	SALMON SCRAMBLE [GFA] GOLDEN TOASTED SOUR DOUGH, SPREAD WITH DANISH FETA. TOPPED WITH CREAMY SCRAMBLED EGGS, COMBINED WITH SMOK SALMON, FRESH DILL & SPINACH.	\$25 ED CH	HAN AL HOC RES
	BREAKFIESTA SWEET CORN, SPRING ONION & PARMESAN FRITTERS WITH SPANISH CHORIZO, DRESSED ROQUETTE, PAPRIKA AIOLI & HOUSE MADE 'PICO DE GALLO'. TOPPED WITH A POACHED EGG.	\$26 AP I SN MA	PLI MC ANC
	CROWDED PLATE [GFA] EGGS YOUR WAY ON TOASTED SOURDOUGH, SERVED WITH BACON ROASTED TOMATOES, GARLIC THYME MUSHROOMS, SPINACH, GRIL HALLOUMI & GOLDEN POTATO HASH.	\$27 JA I, MF LED SU	VA R. C IPE
	PANCAKES 3 FLUFFY PANCAKES TOPPED WITH MIXED BERRY COMPOTE, CREAMY VANILLA ICE CREAM & CRUSHED WHITE CHOCOLATE.	\$22 M LE	IN M
	JAVASMASH [GFA]	\$24	SK Y

TOASTED MIXED GRAIN SOUR DOUGH SPREAD WITH HOUSE MADE BEETROOT FETA WHIP. SERVED WITH SMASHED AVOCADO, CHERRY TOMATOES, DRESSED SPINACH, TOASTED SEEDS AND A POACHED EGG.

\$18

FULLY LOADED BREAKKY ROLL [GFA]

TOASTED TURKISH ROLL LOADED WITH BACON, FRIED EGGS, CHEESE, SPINACH, HASHBROWNS, BBQ & AIOLI.



VERMONT SOUTH 3133

RINKS

OFFEE					
HORT BLACK	\$4.3	LONG BLACK	\$4.8		
LAT WHITE	\$4.8		\$4.8		
APPUCCINO	\$4.8		\$4.8		
HORT MACCHIATO	\$4.3		\$4.8		
	\$4.3		\$2		
HAI LATTE	\$5.3		\$5.8 ¢ = =		
OT CHOCOLATE	\$4.8	TURMERIC LATTE	\$5.5		
CE COFFEE	\$7		\$7		
CE LATTE	\$6	FRAPPUCCINO	\$8		
XTRAS					
XTRA SHOT	\$0.5	LARGE SIZE	\$0.5		
LT. MILK COFFEE		ALT. MILK LARGE DRINKS	\$2		
OFFEE FLAVOUR	\$0.5	WHIPPED CREAM	\$0.5		
OT OF TFA loose leaf tea h	w 'alava	tion specialty teas'	\$4.5		
OT OF TEA loose leaf tea by 'elevation specialty teas' NGLISH BREAKFAST / EARL GREY / LEMONGRASS & GINGER /					
		WDER GREEN / MASALA CHAI			
			* -		
			\$7		
HOCOLATE / STRAWBERRY /	CARAN	/IEL / VANILLA / MOCHA			
RESH SQUEEZED JUICE					
PPLE / ORANGE / MIXED FRU	JIT & VE	GETABLE			
MOOTHIES			\$10		
IANGO & PASH [mango, passionfruit, organic yoghurt, OJ]					
ERRY GOOD [mixed berries, yoghurt, sorbet, apple juice, lemon]					
AVANANA [banana, honey, cinnamon, skinny milk, yoghurt]					
IR. CITRUS [fresh OJ, lemon, sorbet, mint]					
UPER GREEN [apple, banana,	pear, sp	pinach, coconut water, lemon]			
OFT DRINK 375ML			\$3.8		
IINERAL WATER TIRO VARIETIES					

SUFI DRINK 3/5ML	\$3.8
MINERAL WATER TIRO VARIETIES	\$4.8
LEMON LIME & BITTERS	\$5

YOUR WAIT STAFF ABOUT AVAILABLE BEER, WINE & SPIRITS.



LUNCH 11AM

THAI FISH CAKE

GOLDEN CRUMBED LEMON GRASS, GIN WOMBOK, CABBAG

TUNA MELT [GFA] A CREAMY MIX OF T DILL & CAPER AIOLI. WITH TASTY CHEESI [ADD CHIPS...\$5]

SALT & PEPPER CRISPY SALT & PEPP & FRESH GARDEN SA

GRILLED CHICKE

GRILLED CHICKEN T SPINACH, ROASTED SEEDS AND SEASOI DRESSING.

ULTIMATE LAMB

TENDER BRAISED RO **ICEBERG LETTUCE 8** WITH SEASONED JA

BEEF BRISKET B

SLOW COOKED BBO WITH TASTY CHEESI & ONION RELISH. S

JAVASCRIPT SE

SERVED WITH TOMA

SEASONED WEE

SERVED WITH SOUR

ASK YOUR FRIENDLY

EXTRA SERVE OF CO TAKE AWAY CONTA

KIDS MEALS \$1

NUGGETS & CHIPS / PANCAKES WITH ICI CHIPS.

[GF / GFA - GLUTEN

SUBSTITUTIONS MA \$3 PLATE SURCHAR NO HALF SERVES.

%15 SURCHARGE OI

1/1 645 BURWOOD HIGHWAY, VERMONT SOUTH. 3133. +61 3 8547 1200 | email@javascriptcafe.com.au

ES D FLAT HEAD & POTATO CAKES INFUSED WITH NGER & RED CURRY. SET ON A THAI SALAD OF GE, RICE NOODLES, CARROT & ASIAN HERBS.	\$25
SE, RICE NOODLES, CARROT & ASIAN HERBS. [] TUNA, SWEET CORN & SPRING ONION IN A [. SET ON TURKISH BREAD AND GRILLED [E. SERVED WITH A FRESH GARDEN SALAD.	\$19
SQUID [GFA] PER SQUID WITH SEASONED JAVASCRIPT CHIPS SALAD. SERVED WITH DILL AIOLI & FRESH CITRUS.	\$29
(EN SALAD [GF] TENDERS ON TOP OF A FRESH SALAD OF QUINO O SWEET POTATO, CHERRY TOMATO, FETA, TOAS NAL GREENS. DRIZZLED WITH A CREAMY TAHINI	
B ROLL [GFA] COSEMARY & GARLIC LAMB, BEETROOT FETA WHI & COLESLAW. SERVED IN A TOASTED TURKISH RO AVASCRIPT CHIPS & GARLIC AIOLI.	
BURGER [GFA] Q BEEF BRISKET ON A TOASTED BRIOCHE BUN. SE, PICKLES, CAJUN SLAW, ICEBERG LETTUCE SERVED WITH CHIPS & SMOKEY PAPRIKA AIOLI.	\$27
ASONED CHIPS [GF] ATO SAUCE & GARLIC AIOLI.	\$12
DGES R CREAM & SWEET CHILLI. Y WAIT STAFF ABOUT CUSTOM VEGAN OPTIONS	\$12
ONDIMENT AINER FOR DINE IN FOOD	\$1 \$0.5
2 [under 12 years old] / KIDS EGGS & BACON / CHEESY PASTA / CE CREAM & TOPPING / HAM & CHEESE TOASTY W	ΊΤΗ
I FREE / GLUTEN FREE AVAILABLE]	
AY INCUR ADDITIONAL CHARGES. 2GE WHEN BUILDING A MEAL FROM SIDES ALONE.	
ON PUBLIC HOLIDAYS.	