

CASSETTE

Please ask our staff about our weekly food specials



SOURDOUGH OR FRUIT TOAST (V, PBO) house made seasonal jam, with vegemite, local honey or peanut butter	9	CROISSANTS victorian ham + cheddar kimchi mushroom + cheddar	9	KIMCHI MUSHROOM FRIED RICE & TOFU (PB, GF, NF) crispy fried tofu, kimchi mushrooms, brown rice, charred seasonal greens, crunchy chilli oil, spring onion, fragrant herbs	22
MAPLE + TAHINI GRANOLA (PBO) house yoghurt or coconut yoghurt, seasonal poached fruit	18	BREAKFAST MUFFINS bacon, onion jam, cheddar, scrambled egg, plant based mayo	15	REUBEN (DFO) peppered beef pastrami, kraut, reuben sauce, cheddar, dark rye, pickle	24
EGGS YOUR WAY (GFO, DFO) two fried, poached, or scrambled eggs, buttered sourdough toast	14	halloumi, onion jam, scrambled egg, plant based mayo		LOADED HUMMUS (V, PBO, GFO) slow roasted carrots, chimmichuri, toasted seeds, crispy chickpeas, house whey flatbread	21
HOUSE BAKED BEANS & FLATBREAD (GFO, PBO) tomato sugo, plant-based fetta, house whey flatbread, microgreens	20	SIDES & SAUCES HOUSE MADE CONDIMENTS onion jam aromatic chilli oil beetroot ketchup plant-based mayo fermented hot sauce seasonal jam	2	JALAPENO CORNBREAD + CHORIZO (GF) north carlton quality meats chorizo sausage, chipotle yoghurt, pico de gallo, grated manchego cheese	24
CHILLI SCRAMBLE (DF, GFO) scrambled eggs, salami tapenade, seasonal microgreens, sourdough toast	21	PASTURE RAISED EGGS poached or fried	4	MACAULAY BURGER victorian beef patty, pickles, cheese, lettuce, sesame milk bun, house made burger sauce, fries	23
LEVANTINE MEZZE (V, GFO) house shanklish yoghurt balls, two fried eggs, aromatic chilli oil, seasonal pickled + fresh veg, house whey flatbread	23	HOUSE MADE kimchi mushrooms whey flatbread	5	SANDWICHES + SALADS (<i>weekdays only</i>) see our display fridge for a variety of ciabattas and salads made fresh daily	
POTATO RÖSTI (V, GF, DF) house made, thrice-cooked potato rösti, charred capsicum + tomato caponata, fresh zucchini + radish, two poached eggs	25	PLANT BASED avocado fetta sauteed greens fries	5		
		PROTEINS bacon halloumi	6		
		Scoop of ice cream	3		

DRINKS

We're licensed to serve alcohol from 10am



HOT

COFFEE BY SEVEN SEEDS

black	4.5
white	4.8
mocha	5.0
batch brew	5.0

MÖRK CHOCOLATE

mörk junior dark 50%	5.0
mörk original dark 70%	5.0

FLY HIGH CHAI

latte	5.0
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LOOSE LEAF TEA by LOVE TEA®

australian botanicals	4.5
moroccan mint	
floral love	
english breakfast	
french earl grey	
oolong	

MATCHA YU

matcha tea	5.0
matcha latte	6.0

ALTERNATIVES

almond soy oat	1.0
large	1.0
extra coffee shot	1.0

COLD

ICED DRINKS

cold brew	5.0
iced long black	4.5
iced latte	4.8
iced chai	5.0
iced mocha	5.0
espresso tonic spritz	6.0

BILLY VAN CREAMY ICE CREAM

affogato	6.0
iced chocolate	6.5
iced coffee	7.5

SUPER PRESSED JUICE CO.

apple	6.0
orange	
watermelon, apple + mint	
beetroot, orange, carrot + apple	
kale, celery, apple, lemon + ginger	

HOUSE MADE SODAS

raspberry lemonade	6.0
berry & watermelon	

SOFT DRINKS AND KOMBUCHAS

see display fridge for current available flavours	5.0
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ALKALINE MINERAL WATER

4.0

ALCOHOLIC

MIMOSA

prosecco, orange juice	16.0
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APEROL SPRITZ

aperol, prosecco, soda	16.0
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SPIRITS *served with soda, tonic, neat or on the rocks*

78° gin	12.0
78° vodka	12.0
78° whiskey	14.0

BEER ON TAP *viola bionda lager 5.3%*

schooner 425 ml	12.0
jug 1 lt.	28.0

RED WINE ON TAP

gamay	10.0
pinot noir	10.0

WHITE WINE ON TAP

montevecchio bianco	10.0
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SPARKLING

prosecco, tread softly 250ml	14.0
aglianico, heathcote 700ml	59.0