

COLD DRINKS

FRESH JUICES 7

orange
orange, pineapple and apple
apple, pineapple and passionfruit

SMOOTHIES 7.5

mixed berry and mango smoothie
pineapple, raspberry and mint frappe
milo thickshake

MILKSHAKE 7

chocolate / strawberry / caramel

ICED 4.5

latte / long black
chocolate
coffee

HANGOVER CURES 16

loaded bloody mary
fresh juice mimosa

BREAKFAST

TOAST BY PATISSERIE 6 (v)

served with butter and choice of...
honey / jams / vegemite / peanut butter
sourdough / dark rye 7
gluten free (g) 8
fruit toast 8

CROISSANT (v) 6

with butter and jam
OR ham and cheese +2

HOUSE GRANOLA (v) 13

with sweet yoghurt, sour cherry compote,
granny smith apple and choice of milk

EGGS ON TOAST (v)(g)* 12

poached / fried / scrambled
on sourdough or dark rye

BREAKFAST ROLL (g)* 15

two fried eggs, bacon and tomato relish
served on a soft bun

SHAKSHUKA BAKED EGGS (v)(g)* 19

middle eastern baked eggs with tomato sugo,
roasted peppers, herbed fetta and chilli
served with sourdough toast

IRANIAN HERB FRITTERS (v)(g) 18

with poached eggs, beetroot puree, zucchini,
currants, walnuts, fresh herbs and green tahini
ADD hot smoked salmon +6

SALMON SCRAMBLE (g)* 17

scrambled eggs with hot smoked salmon, mild
pickled fefferoni chilli, sour cream and chives,
served with sourdough toast

THE PEDLAR BREAKFAST (g)* 19

poached / fried / scrambled eggs served
with bacon, mushrooms, avocado and roasted
tomatoes on sourdough toast

BREAKFAST OKONOMIYAKI 19

(weekend only)

japanese savoury pancake with fried egg,
shallot, kewpie mayo, okonomiyaki sauce
and bonito flakes
ADD crispy pork belly +6

BLACKFOREST FRENCH TOAST (v) 18

(weekend only)

with sour cherry compote, chocolate ganache,
vanilla mascarpone and chocolate crumb
ADD ice-cream +2

HOT DRINKS

COFFEE BY PROUD MARY

flat white / cappuccino / latte
long black / espresso 4

mocha / hot chocolate
chai latte / turmeric latte 4.5

soy / almond / lactose free / oat +0.5
decaf +0.5
in a mug +0.5
vanilla / caramel / hazelnut +0.5

TEA BY CHAMELIA COLLECTION 4.5

english breakfast / earl grey /
peppermint / gunpowder green /
chamomile / lemongrass & ginger

PLEASE
ORDER AT BAR

SIDES

poached egg / tomatoes / mushrooms 3
bacon / haloumi / avocado / herbed fetta 4
crispy pork belly / hot smoked salmon 6

(v) vegetarian (g) gluten free (g)* gluten free upon request

The Pedlar kitchen will do its best to accommodate
dietary requirements.

THE PEDLAR