

# ALL DAY BREAKFAST

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**BRICKFIELDS TOAST** white sourdough or soy linseed sourdough 7  
**INFINITY BAKERY GLUTEN FREE TOAST** 8  
served with Hands Lane jam, vegemite, honey, peanut butter, nutella or Paesanella ricotta

**CHUNKY AVO ON TOAST (VE)** single 7.5  
double 10.5

**EGGS + TOAST (V)**  
scrambled or poached (see sides below) 9.5

**BREKKY ROLL** folded eggs, maple bacon, and our in-house red pepper coulis on Infinity Bakery milk bun 10

**WHITE BEAN WINTER BOWL** chorizo, caramelised onion, radish and fresh parsley with crusty Brickfields sourdough 16

**VEGETARIAN OPTION** with feta  
**ADD** poached egg 3

**BREAKFAST PLATE** (choose between quinoa or sourdough with herb butter) two dukkah crusted poached eggs, wilted kale, roasted mushrooms & cherry toms, feta & avocado 18  
**ADD** prosciutto 4 / smoked salmon 5

**TOASTED BANANA BREAD** peanut butter dulce de leche & sea salt flakes 7.5

**COCONUT RICE (V)(GF)(DF)(RSF)** seasonal fruit, toasted almonds and honey 14  
**VEGAN OPTION** with organic agave syrup

**TOASTED GRANOLA (RSF)** clustered oats, nuts and seeds, with poached rhubarb, quince and vanilla bean yoghurt, served with "Made by Cow" cold-pressed raw milk 16

**JUJU'S PANCAKES (VE)(GF)(DF)(RSF)** banana and organic buckwheat with our salted caramel sauce, fresh berries and pistachio dust 17  
**ADD** 1 scoop ice cream 4 / crispy bacon 4

## SIDES

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Infinity Bakery GF bread 2  
poached egg / tomato 3  
avocado 3.5  
feta / Paesanella ricotta 4  
maple bacon / chorizo / prosciutto 4  
organic grilled chicken / smoked salmon 5

# WEDGED IN BREAD

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**DOUBLE SMOKED HAM TOASTIE**  
with tomato chutney and cheddar 10

**THE HENRY** smashed egg, avocado, double smoked ham, tomato chutney, cheddar, chipotle mayo, rocket on a toasted panini 14

**POACHED CHICKEN SAMBO** lemon mayo and chives, our salsa verde, onion confit and rocket on toasted Brickfields sourdough 14

**SESAME CRUSTED EGGPLANT SANDWICH (VE)(DF)** our miso houmous, snow pea cress and roasted cashews on toasted Brickfields soy linseed 14

**CHEESE-BURG** 16 hour aromatic pulled beef brisket with cheddar, chilli aioli, red cabbage coleslaw on Infinity Bakery milk bun 17

# SALADS

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**GLEBE GOODNESS BOWL (VE)(DF)(GF)**  
brown rice with roasted seasonal veg, kale, cashews and cranberries, turmeric tahini dressing 16  
**ADD** feta 4 / chicken 5 / smoked salmon 5

**MOROCCAN SALAD (VE)(DF)(GF)**  
quinoa with roasted pumpkin, baby spinach, spiced chickpeas, pomegranate, almonds, mint and seeded mustard dressing 16  
**ADD** feta 4 / chicken 5 / smoked salmon 5

(V) vegetarian / (VE) vegan / (GF) gluten free / (DF) dairy free / (RSF) refined sugar free

The Wedge only uses free range eggs and chicken, and fresh seasonal produce  
We focus on wholesome healthy food without compromising taste, made all in-house

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**SEE OUR BLACKBOARD FOR TODAY'S SPECIALS**  
**CHECK OUT THE COUNTER FOR DAILY MUFFINS AND SWEET TREATS**

# COFFEE

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## HOT

<b>MILK</b> on house blend Tightrope roasted by 5 Senses Coffee	3.5
<b>BLACK</b> on daily Single Origin	3.5
<b>FILTER</b> Marco Batch on daily Single Origin	4
+ large	0.5
+ bonsoy / mocha	0.5
+ extra shot / decaf	0.5

## COLD

<b>COLD BREW</b> on daily Single Origin	4.5
<b>ELIXIR</b> looks like whisky, feels like tea, made only from coffee... unlike anything you've tasted before	6
<b>ICED LATTE</b> espresso shot over milk and ice	4.5
<b>ICED COFFEE/MOCHA</b> double espresso over milk and vanilla ice cream	6.5 / 7
<b>AFFOGATO</b> double espresso over vanilla ice cream	6.5
<b>ADD granola</b> 1	

# NOT COFFEE

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<b>HOT CHOCOLATE</b>	4
<b>MORK SPECIALTY HOT CHOCOLATE</b> Single Origin, dark creamy hot chocolate with notes of caramel, malt, honey + a pinch of river salt	5.5
<b>ICED MILO</b> heaps on top, heaps on the bottom with milk & ice cream in between	6.5
<b>SEASONAL ICE TEA</b> brewed in house using Tea Craft blends. Served over ice with a slice of lemon	6.5
<b>FIJI WATER</b>	3.5
<b>SAN PELLEGRINO</b> 500ml	5

<b>BOTANICA COLD PRESSED JUICES</b>	7.5
- orange	
- watermelon, apple & lemon	
- pineapple, carrot, ginger, apple & lemon	
- kale, silverbeet, celery, apple, cucumber & lemon	
<b>NOAH'S CREATIVE JUICES</b>	4
- apple, peach, kiwi, mango & lime	
- apple, banana, lychee & mango	
- carrot, apple, ginger	
- valencia orange	
- apple, guava, blackcurrant, strawberry & blueberry	
<b>KARMA COLA / GINGERELLA / LEMMY</b>	4

# TEA BY TEACRAFT

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<b>SINGLE ESTATE ASSAM</b> black tea orthodox leaf notes of dark chocolate, malts and dried fruit served with or without milk	4
<b>EARL GREY BLUEFLOWER</b> Ceylon OP and Keemun infused with rich bergamot and a smattering of blue cornflowers	4
<b>HEAL</b> healing blend of calendula petals, lemon grass, ginger, mint & fennel seeds	4

<b>WARM SPICE</b> cinnamon, ginger, lemon myrtle, orange and raspberry leaves with spices to warm you all over	4.5
<b>DRAGON WELL</b> this green tea originates from Zhejiang China, hearty and intense flavour, a great autumn flush	4.5
<b>MARSALA CHAI</b> an authentic recipe of Indian spiced tea of both ground & hand crushed whole spices brewed with your choice of steamed milk & side of honey	4.5