

ALL DAY MENU

BRICKFIELDS TOAST

white sourdough or soy linseed sourdough 7

NONIE'S 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

EGGS + TOAST (V)

scrambled or poached (see sides) 9.5

BREKKY ROLL

folded eggs with maple bacon & our in-house
red pepper coulis all in a milk bun 10

add kale 2 / cheese 2

SMASHED PEA, FETA & CHIVE BRUSCHETTA

with grilled artichokes & fresh radish
on Brickfields sourdough 16

BREAKFAST PLATE (choose between quinoa or
sourdough with herb butter) two dukkah crusted
poached eggs with wilted kale, roasted mushrooms,
cherry tomatoes, feta & avocado 18

add prosciutto / bacon / chorizo 4

add organic grilled chicken / smoked salmon 5

TOASTED BANANA BREAD (V)

served with peanut butter dulce de leche &
seasalt flakes 7.5

COCONUT RICE (V) (GF) (DF) (RSF) seasonal fruit,
toasted almonds & honey

VEGAN OPTION (VE) with organic agave syrup 14

TOASTED GRANOLA (RSF) clustered oats, nuts &
seeds, with seasonal fresh fruit & vanilla bean yoghurt,
served with "Made by Cow" cold-pressed raw milk 16

JUJU'S PANCAKES (VE) (GF) (DF) (RSF)

banana & organic buckwheat pancakes with our
salted caramel sauce, fresh berries & pistachio dust 17

add 1 scoop ice cream 4 / crispy bacon 4

SIDES

Nonie's gluten free 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

DOUBLE SMOKED HAM TOASTIE

with tomato chutney & cheddar 10

THE HENRY smashed egg, avocado, double smoked

ham, tomato chutney, cheddar, chipotle mayo,
rocket on a toasted panini 14

POACHED CHICKEN SAMBO with lemon mustard

mayo & chives, confit onion, rocket & salsa verde
on toasted Brickfields sourdough 14

PUMPKIN HUMMUS & BROCCOLI SANDWICH

(VE) (DF) with pickled carrot & seasonal leaf on
toasted Brickfields soy linseed sourdough 14

add feta 4

SALADS

GLEBE GOODNESS BOWL (VE) (GF)

brown rice with seasonal vegetables, kale, cashews &
cranberries with turmeric tahini dressing 16

ROAST BEETROOT & EDAMAME (GF)

with goats chèvre, toasted hazelnuts, paprika oil
& seasonal leaves 16

CHICKPEA, ZUCCHINI RIBBONS & ANCIENT GRAINS

(VE) (DF) with toasted pepitas, parsley, citrus
& soy miso dressing 16

add bacon 4 / 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

COFFEE

HOT

MILK on house blend Tightrope roasted by 5 Senses Coffee	3.5
BLACK on daily single origin	3.5
MOCHA espresso & chocolate with milk	4
+ large	0.5
+ bonsoy	0.5
+ almond milk	0.5
+ extra shot / decaf	0.5
FILTER Marco Batch on daily single origin	4.5

COLD

COLD BREW on daily single origin	4.5
ELIXIR looks like whisky, feels like tea, made only from coffee... unlike anything you've tasted before	6
ICED LATTE espresso shot over milk & ice	4.5
ICED COFFEE double espresso over milk & vanilla ice cream	6.5
MOCHA double espresso & chocolate over milk & vanilla ice cream	7
AFFOGATO double espresso over vanilla ice cream	6.5
ADD granola	1

NOT COFFEE

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

BOTANICA COLD PRESSED JUICES	7.5
orange	
watermelon, apple & lemon	
pineapple, carrot, ginger , apple & lemon	
kale, silverbeet, celery , apple, cucumber & lemon	
NOAH 'S CREATIVE JUICES	4.5
apple, peach, kiwi, mango & lime	
apple, banana , lychee & mango	
carrot, apple, ginger	
apple, guava, black currant, strawberry & blueberry	

TEA BY TEACRAFT

CEYLON BREAKFAST TEA a rich black tea with leaf notes of light cacao & a hint of hazelnut, served with or without milk	4
EARL GREY BLUEFLOWER Ceylon OP & Keemun infused with rich bergamot and a smattering of blue cornflowers	4
DIGESTIF a blend of peppermint, spearmint, fennel seed & lavender to refresh the palate & purify the system. It relaxes the stomach to ease digestion & is rich in antioxidants & vitamins	4.5

HEAL healing blend of calendula petals, lemon grass, ginger, mint & fennel seeds	4
DRAGON WELL this green tea originates from Zhejiang China, hearty and intense in flavour, with hints of roasted corn & chesnuts	4.5
MARSALA CHAI 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