

ALL DAY MENU

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| BRICKFIELDS TOAST white sourdough or soy linseed sourdough NONIE'S GLUTEN FREE TOAST served with Hands Lane jam, vegemite, honey, peanut butter, Nutella or Paesanella Ricotta | 7 8 | TOASTED BANANA BREAD (V) peanut butter dulce de leche & seasalt flakes | 7.5 |
| CHUNKY AVO ON TOAST (VE) single double | 8.5 11.5 | COCONUT RICE (V) (GF) (DF) (RSF) seasonal fruit, toasted almonds & honey VEGAN OPTION (VE) with organic agave syrup | 14 |
| EGGS + TOAST (V) scrambled or poached (see sides) | 10 | TOASTED GRANOLA (RSF) clustered oats, nuts and seeds, with seasonal fresh fruit & vanilla bean yoghurt, served with "Made by Cow" cold-pressed raw milk | 16 |
| BREKKY ROLL folded eggs with roasted maple bacon and our in-house red pepper coulis on a milk bun add kale 2 / cheese 2 | 11 | JUJU'S PANCAKES (VE) (GF) (DF) (RSF) banana & organic buckwheat with our salted caramel sauce, fresh berries & pistachio dust add 1 scoop ice cream 4 / crispy bacon 4 | 17 |
| SMASHED PEA, FETA & CHIVE BRUSHCETTA with grilled artichokes & fresh radish on Brickfields sourdough | 16 | | |
| BREAKFAST PLATE (choose between quinoa or sourdough with herb butter) two dukkah crusted poached eggs, wilted kale, roasted mushrooms, cherry toms, feta & avocado add prosciutto / bacon add organic grilled chicken / smoked salmon | 18 4 5 | | |

SIDES

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| 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

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| DOUBLE SMOKED HAM TOASTIE with tomato chutney & cheddar | 10 | POACHED CHICKEN SAMBO with lemon mustard mayo & chives, confit onion, our salsa verde & rocket on toasted Brickfields sourdough | 14 |
| THE HENRY smashed egg, avocado, double smoked ham, tomato chutney, cheddar, chipotle mayo, rocket on a toasted panini | 14 | PUMPKIN HUMMUS & BROCCOLI SANDWICH (VE) (DF) 14 with pickled carrot & seasonal leaf on toasted Brickfields soy linseed sourdough add feta 4 | |

SALADS

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| GLEBE GOODNESS BOWL (VE) (DF) (GF) brown rice with roasted seasonal veg, kale, cashews & cranberries, turmeric tahini dressing add feta 4 / chicken 5 / smoked salmon 5 | 16 | CHICKPEA, ZUCCHINI RIBBON & ANCIENT GRAIN SALAD (VE) (DF) with toasted pepitas, parsley, citrus & soy miso dressing add feta 4 / chicken 5 / smoked salmon 5 | 16 |
| ROAST BEETROOT & EDAMAME SALAD (GF) pea tendrils, toasted Hazelnuts, pickled onion & feta with vino cotto dressing | 16 | | |

(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

See our blackboard for today's special
Check out the counter for daily muffins & sweet treats

COFFEE

| HOT | | COLD | |
|---|-----|--|-----|
| MILK on house blend Tightrope roasted by 5 Senses Coffee | 3.5 | COLD BREW on daily single origin | 4.5 |
| BLACK on daily single origin | 3.5 | ELIXIR looks like whisky, feels like tea, made only from coffee... unlike anything you've tasted before | 6.5 |
| MOCHA espresso & chocolate with milk | 4 | ICED LATTE espresso shot over milk & ice | 4.5 |
| + large | 0.5 | ICED COFFEE double espresso over milk & vanilla ice cream | 6.5 |
| + bonsoy | 0.5 | MOCHA double espresso & chocolate over milk & vanilla ice cream | 7 |
| + almond milk | 0.5 | AFFOGATO double espresso over vanilla ice cream | 6.5 |
| + extra shot / decaf | 0.5 | add granola | 1 |
| FILTER Marco Batch on daily single origin | 4.5 | | |

NOT COFFEE

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| HOT CHOCOLATE | 4 | BOTANICA COLD PRESSED JUICES | 7.5 |
| MORK SPECIALTY HOT CHOCOLATE single origin, dark creamy hot chocolate with notes of caramel, malt, honey + a pinch of river salt | 5.5 | orange watermelon, apple & lemon pineapple, carrot, ginger , apple & lemon kale, silverbeet, celery , apple, cucumber & lemon | |
| 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 | NOAH 'S CREATIVE JUICES | 4.5 |
| FIJI WATER | 3.5 | apple, peach, kiwi, mango & lime | |
| SAN PELLEGRINO 500 ml | 5 | apple, banana , lychee & mango carrot, apple, ginger apple, guava, black currant, strawberry & blueberry | |

TEA BY TEACRAFT

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| CEYLON BREAKFAST TEA a rich black tea with leaf notes of light cacao & a hint of hazelnut, served with or without milk | 4.5 | HEAL healing blend of calendula petals, lemon grass, ginger, mint & fennel seeds | 4.5 |
| EARL GREY BLUEFLOWER Ceylon OP & Keemun infused with rich bergamot and a smattering of blue cornflowers | 4.5 | DRAGON WELL this green tea originates from Zhejiang China, hearty and intense in flavour, with hints of roasted corn & chesnuts | 4.5 |
| 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 | 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 | 5 |