

food menu

All day brunch

TOAST [GFO / VGO / DFO]

Artisan sourdough, multigrain, fruit toast or Gluten free toast with butter & choice of condiment (Peanut Butter / Jam / Vegemite)

\$9.0

EGGS ON TOAST [GFO / DFO]

Poached, Scrambled or Fried eggs on Sourdough

\$14.5

OVERNIGHT PROTEIN OATS [V]

Rolled oats, Greek yoghurt, almond milk, chia seeds, vanilla whey protein, maple syrup, topped with honey, mixed berries & coconut flakes

\$22.5

RICOTTA HOT CAKE

House-made hot cake served with cinnamon mascarpone, cinnamon soil, mixed berries, drizzled with maple syrup

\$24.0

ZUCCHINI & CORN FRITTERS [CONTAINS EGG & GLUTEN]

Zucchini and corn fritters, smashed avocado, served with dill sour cream, greens & a poached egg

\$24.5

SALSA VERDE CHILLI SCRABBLE [V / DFO]

Folded free range eggs drizzled with Nonna's homemade chilli oil, salsa verde, whipped feta served on sourdough

\$24.0

CACIO E PEPE SCRAMBLED EGGS

Free range scrambled eggs, Parmesan cheese, crispy bacon topped with pecorino & black cracked pepper served on sourdough

\$22.5

TURKISH EGGS

Sujuk and poached eggs served on a bed of yoghurt with dill, Aleppo butter, and a side of lightly toasted ciabatta bread

\$24.5

STEAK ROLL [OUR BEST SELLER]

180g Premium Scotch Fillet, Nonna's peppers, cheese, grilled onion, salsa verde, kewpie mayonnaise served with fries (*medium rare*)

\$32.0

+ Fried egg

\$3.5

ROCKET SMASH [V / DFO]

\$24.0

Pesto hummus, rocket, cherry tomatoes, avocados, balsamic glaze, feta, mixed pine nuts dukkah and EVOO served on sourdough with a poached egg

+ Smoked Salmon

\$6.0

+ Bacon

\$6.0

MORTADELLA BENEDICT

\$24.5

Poached free-range eggs paired with melted provolone cheese, sautéed spinach, crushed pistachios, hollandaise sauce served on English muffins

+ Avocado

\$6.0

+ House-made potato rosti

\$6.0

SALMON GREEN SALAD

\$22.5

Green apple, fennel, spinach, rocket, cherry tomatoes & grilled salmon served with homemade lemon dressing

SUPER FOOD SALAD [VGO / DFO]

\$23.0

Couscous, kale, pumpkin seeds, sunflower seeds, miso roasted pumpkin, pomegranate, served with beetroot hummus

+ Poached egg

\$3.5

+ Smoked Salmon

\$6.0

+ Chicken

\$7.0

POKE BOWL [GFO / VGO / DFO]

\$24.0

Rice, edamame, pickled ginger, cucumber, avocado, carrot, cabbage, seaweed, topped with sesame seeds & spicy mayo

+ Smoked Salmon

\$6.0

+ Tofu

\$6.0

+ Chicken

\$7.0

AVO SMASH [GFO / VGO / DFO]

\$23.5

Smashed avocado served with beetroot hummus, mixed pine nuts dukkah, feta, balsamic glaze, sweet potato crisps on toasted sourdough

+ 2 Poached Eggs

\$6.0

+ Bacon

\$6.0

NONNA'S VODKA GNOCCHI COTOLETTA

\$29.0

Fresh potato gnocchi with creamy vodka napolitana sauce, Nonna's chicken cotoletta topped with grated parmesan

+ In ciabatta roll w/ pesto spread

\$2.0

WAGYU BEEF BURGER [GFO]

\$24.0

Wagyu beef patty with lettuce, caramelised onion, tomatoes, tasty cheese, house made mustard mayo served with fries

+ Bacon

\$3.0

+ Fried egg

\$3.5

CHICKEN BURGER

\$23.5

Southern fried chicken with Korean-style slaw, cheddar cheese, red onion, house-made spicy mayo, served with fries

+ Bacon

\$3.0

+ Fried egg

\$3.5

BOWL OF FRIES

\$10.0

Bowl of fries seasoned with herbs & spices

TRUFFLE & PARMESAN FRIES

\$15.0

Fries topped with Parmesan and drizzled with truffle oil

Refer to the register fridge for more savoury & sweet options...

Dessert

CARROT CAKE

\$9.0

Home-made carrot cake with cream cheese frosting, topped with sugar-coated walnuts

AFFOGATO

\$8.0

French vanilla ice cream served with a double espresso

+ Frangelico

\$5.0

CHOCOLATE BROWNIE & ICE CREAM

\$8.0

Hot, chocolate brownie served with French vanilla ice cream

Add on

Extra Egg

+ \$3.5

Tomato, Spinach, Mushroom

+ \$5.0

House-made Potato Rosti, Avocado, Haloumi, Bacon, Chorizo, Smoked Salmon, Tofu, Sujuk

+ \$6.0

Grilled Chicken

+ \$7.0

10% weekend surcharge | 15% public holiday surcharge

@quartermtwo_cafe

[GFO] Gluten Free

[DFO] Dairy Free Option

[V] Vegetarian

[VGO] Vegan Option

*Please be advised that while we make every effort to accommodate dietary requirements, we cannot guarantee the absence of cross contamination.

drinks menu

Coffee by Roasting Warehouse

Our House blend is 'Evolve',
by Roasting Warehouse Specialty Coffee

Hints of honeycomb, chocolate and berries with a rich and winey aroma... beans available to buy in-store.



White / Black Regular
Large \$5.0
\$6.0

Alternative Milk
Almond / Oat / Soy / Lactose Free /
Coconut / Macadamia +.80c

Filter Coffee

Batch Brew
Cold Brew \$6.5
\$6.5

Specialty Hot Drinks

Sticky Chai Latte
Matcha Latte
Turmeric Latte
Hot Chocolate
Kids Hot Chocolate \$6.5
\$6.5
\$6.5
\$6.0
\$4.2

Tea

English Breakfast Supreme
Earl Grey
Malabar Chai
Honeydew Green
Peppermint
Chamomile Blossoms
Lemongrass \$5.5
\$5.5
\$5.5
\$5.5
\$5.5
\$5.5
\$5.5

Our Signature Drink

The Macarena [OUR BEST SELLER] \$9.5

Whipped Jersey cream mixed with coffee, served over ice, milk, caramel, and topped with a sugar cube

Mont Blanc Range

OG Mont Blanc \$9.5

Cold brew coffee with black sugar, jersey cream, nutmeg and orange zest, served over ice

Tiramisu Mont Blanc \$9.5

Cold brew coffee with black sugar, jersey cream, chocolate powder, served over ice

Milo Blanc \$9.5

Cold brew coffee with black sugar, homemade chocolate cream, chocolate dusting, served over ice

Oreo Blanc \$9.5

Cold brew coffee with black sugar, jersey cream, homemade Oreo cream, Oreo crumbs served over ice

Matcha Range

OG Iced Matcha \$9.5

Cold brew coffee with black sugar, jersey cream, nutmeg and orange zest, served over ice

Iced Strawberry Matcha \$9.5

Sweetened strawberry purée, strawberry milk, topped with matcha, served over ice

Earl Grey Matcha \$9.5

Cold brew coffee with black sugar, jersey cream, topped with chocolate powder

Iced Drinks (Dine In)

Iced Latte \$7.5

Iced Coffee (w/ ice cream) \$9.0

Iced Matcha \$9.0

Iced Mocha (w/ coffee & ice cream) \$8.5

Iced Chocolate (w/ ice cream) \$8.5

Kids Iced Chocolate (w/ ice cream) \$6.0

Smoothies

Cheeky Monkey \$10.5

Banana, oats, honey, cinnamon, almond milk, peanut butter, ice

Mango Passionfruit \$10.5

Mango, banana, passion fruit pulp, coconut milk

Berry Bang \$10.5

Mixed berries, banana, coconut milk, honey, ice, coconut cream

Protein Punch \$10.5

Banana, whey protein, oats, dates, chia seeds, ice, honey, cinnamon, coconut milk, coconut water,

Milkshakes

Chocolate / Vanilla / Caramel / Hazelnut / Oreo / Strawberry / Nutella / Peanut Butter \$9.5

Wine

Glass Bottle

Salatin Prosecco DOC Treviso Extra Dry \$14.0 \$50.0
Veneto, Italy

Little Vespa Pinot Grigio \$12.0 \$45.0
King Valley, VIC

Green Acres Sauvignon Blanc NZ 2024 \$13.0 \$44.0
Marlborough, New Zealand

Rosé Il Palazzo La Curia IGT 2023 \$12.0 \$47.0
Tuscany, Italy

Steels Gate Pinot Noir 2022 \$18.0 \$79.0
Yarra Valley, VIC

Haan Estate Classic Shiraz 2022 \$15.0 \$64.0
Barossa Valley, SA

Cocktails

Mimosa \$14.0
Prosecco, freshly pressed orange juice

Aperol Spritz \$15.0
Aperol, Prosecco, Soda

Zoncello Spritz \$15.0
Limoncello Spritz by Zonzo Estate

Bellini Spritz \$15.0
Bellini Spritz by Zonzo Estate

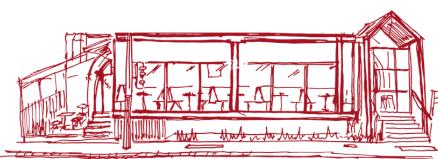
Pistachio Spritz \$15.0
Pistachio Spritz by Zonzo Estate

Espresso Martini \$17.0
Espresso coffee, vanilla vodka, coffee liquor

Beer

Corona \$11.0
Peroni \$11.0
Asahi \$11.0
Great Northern \$11.0

Please inform our staff if you have any food intolerances / allergies



@quartertwo_cafe