



F O O D

B R U N C H (All Day)

Sourdough or Multigrain Toast – homemade blueberry jam, peanut butter or vegemite	\$7
Fruit Toast with vanilla and chai butter	\$8
Winter Porridge with honey, cinnamon and poached fruit	\$13.5
Eggs your way on Sourdough or Multigrain Toast – poached, scrambled or fried	\$11
- Bacon, chorizo \$5	
- Wilted spinach, seasonal mushrooms, smashed avo \$4.5	
Organic chia seed pudding - coconut milk, fresh banana, berries and oat clusters	\$13.5
Smashed Avo -on sourdough toast, crispy quinoa, za'atar and whipped golden beet goats cheese	\$16.5
Hard Pressed Eggs Benedict – poached eggs, potato hash, beetroot labneh, crispy pork shoulder and hollandaise	\$19.5
Sautéed Breakfast Greens – Market greens, hummus, dukkah and a poached egg	\$18
Chilli scramble – Fresh chilli, spring onions, coriander & tomato on a brioche bun	\$17.5

Fancy Fries – shoestring french fries with house salt, garlic aioli	\$7
BLT – bacon, lettuce and tomato with garlic aioli on brioche	\$12
Bacon and egg brioche roll with cheese and tomato relish	\$12
Egyptian Falafel Wrap – hummus, beetroot yoghurt, tabbouleh and herbs	\$11

S A N D W I C H E S

El-Cubano – orange braised pork, pickled cucumber, dijon and cheese	\$13
Moroccan chicken - yoghurt marinated chicken, harissa, mayo and spinach	\$13
Bahn Mi – Vietnamese roast chicken, pickled carrot, Asian herbs and sriracha mayo	\$13
HCT – Virginia ham, tomato and cheddar béchamel	\$13

Check the cabinet for other freshly made sandwiches

A 10% Surcharge applies on Saturday and Sundays due to increased staff cost or think about it as a 10% discount on weekdays.

*Please be aware that our kitchen is not a gluten or allergen free environment. Alterations may not be available on busy days or weekends, but we can try.
All animal products are free range where possible, however our chefs aren't.*



D R I N K S

- Espresso**, from These Days Coffee Roasting, Victoria Street Blend, Roasted in Richmond
Swiss water treated Decaf; Bonsoy or almond milk available \$4.0
- Filter Coffee**, with seasonal microlots and single origin coffees
from These Days Coffee Roasting
- French press**, delicious, full-bodied filtered coffee. Can be enjoyed black or with milk \$6.0
- Pour over**, delicious, light, filtered coffee. Served black \$6.50
- Cold brew**, slow brewed coffee served black, over ice \$4.8

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- Chai Latte**, by Prana Chai. Brewed to order \$4.2
- Hot Chocolate** \$4.0

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- Cold**
- Vietnamese-style iced coffee, double ristretto, milk, ice & condensed milk \$5.5
- Freshly Squeezed Orange Juice \$7.5
- Sparkling Mineral Water, 300mL \$4.0

- Organic Teas**, by Chamellia teas; served pressed
Please allow recommended steeping time for best results
Feel free to request a second infusion

- English Breakfast
- Earl Grey
- Peppermint
- Lemongrass & Ginger
- China Sencha \$4.5

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- Reserve Tea Selection.** Tasting notes & second infusions are available
- Black tea;** Wild ancient, Yuxian JiaMu Tea farm. Yunnan, China \$4.6
- Oolong;** Tie Guan Yin (Iron Goddess of Mercy), Jinxi Tea Farm. Fujian, China \$5.2

Thanks for dining with us!!

Please share, like, follow and poke us at your will - #hardpressedmelb

 @hardpressedmelb | @thesedayscoffee