



F O O D

B R U N C H (All Day)

Sourdough or Multi Grain Toast – Homemade raspberry jam, peanut butter or Vegemite	\$7
Fruit Toast - with vanilla and chai butter	\$8
Rolled Oat & Coconut Porridge - with poached fruit, cinnamon and honey	\$13.5
Hard Pressed Eggs Benedict - Orange braised pork shoulder, apple sauce, hollandaise and two poached eggs on sourdough toast with pork scratchings	\$19.5
Granola Bowl – Raspberry panna cotta, toasted oat and coconut granola, fresh fruit and honey labneh	\$14
Spring Hash – Sautéed asparagus, sweet potato hash, romesco, spiced halloumi and a poached egg	\$16.5
Chilli Scramble – Fresh chilli, spring onion and coriander with sriracha and fried shallots on sourdough toast	\$17.5
Avo Smash – Smashed avocado, whipped feta, toasted seeds and cherry tomato on sourdough toast	\$16.5
Pressed Breakfast – Two fried eggs on sourdough toast with smashed avocado, bacon and mushrooms (<i>substituting sides will bare the cost of the side</i>)	\$21
Smoked Salmon Bowl – Smoked salmon, pickled vegetables, nori, quinoa, edamame, avocado and sesame seeds	\$17

Bacon & Egg Brioche Roll - with tomato relish and cheese	\$12
BLT – On a brioche roll with aioli	\$12
Sides – Bacon, chorizo, avocado, smoked salmon - \$4.5 (per item) Seasonal mushrooms, spiced halloumi - \$4 Wilted spinach - \$3.5 Hash brown, extra egg - \$2.5	

S A N D W I C H E S

HCT – Virginia ham, tomato and béchamel on sourdough	\$9
Moroccan Chicken – Moroccan spiced chicken, spinach, aoli and harissa on sourdough	\$13
The Pedro – Grilled eggplant, zucchini and sundried tomato, aioli and cheese on multigrain	\$13
El-Cubano – Orange braised pork shoulder, Dijon, pickles and cheese on a Turkish Roll	\$13
Tuna Melt – Tuna, aioli, spinach and cheese on sourdough	\$13

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

Cold brew, slow brewed coffee served black, over ice \$4.8

Chai Latte, by Prana Chai. Brewed to order \$4.2

Hot Chocolate \$4.0

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

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

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