



BREAKFAST

PORRIDGE vgo 16
fresh strawberries, raspberries, inca berries, banana, flaked almonds, rose petals, honey and milk

milk substitute +1

BIRCHER MUESLI 16
stewed apples, rhubarb compote, fresh strawberries and raspberries, greek yoghurt and flaked almonds

BERRY BOMBA 16
raspberry compote, greek yoghurt, fresh strawberries and raspberries, toasted granola and honey

SMASHED AVO 22
two slices sourdough, meredith goats cheese, chilli salsa, green coriander sauce and two poached eggs

LEBANESE OMELETTE 20
diced capsicum, onion, tomato, grated tasty and swiss cheese with zaatar, fresh herbs and maras chilli and a side of toast

CHALLAH FRENCH TOAST 20
with grilled banana, toasted walnuts, vanilla mascarpone, maple syrup and rose petals

SOFT BOILED EGG 12
with sourdough soldiers

SAUTEED MIXED MUSHROOM 22
mixed mushrooms with fresh herbs, garlic, meredith feta and two poached eggs on toasted sourdough

TOAST vgo 7
sourdough / pita
gluten free +1
served with butter / jam / vegemite / peanut butter

FREE RANGE EGGS ON TOAST
burds free range eggs with choice of toast

fried / poached eggs 12
scrambled eggs 14

ADD ONS
extra egg +2
fresh tomato | grilled tomato +4
sauteed spinach | avocado | sauteed mushrooms +5
bacon | meredith feta | grilled haloumi +6

CONDIMENTS AND SAUCES +1 each
tomato relish | red zhoug | coriander sauce | tahini | amba

SHAKSHUKA

all served with pita bread, pickles and tahini
VGO substitute the egg with eggplant and cauliflower and the cheese with hummus

RED SHAKSHUKA gfo, vgo 20
two baked eggs in spiced tomato and capsicum sugo, grilled haloumi, chilli dukkah and fresh herbs with a side of red zhoug

GREEN SHAKSHUKA gfo, vgo 20
two baked eggs in zucchini and lemongrass passata, capsicum, meredith feta, chilli dukkah and fresh herbs with a side of green coriander sauce

LAMB SHAKSHUKA gfo 24
two poached eggs in morrocan spiced lamb mince cooked in tomato sugo, tomato salsa, fava beans, chilli dukkah and fresh herbs with a side of red zhoug

ADD SIDE SALADS +5
with a side of hummus and israeli salad

EXTRA BREAD +2.50

PITA POCKETS

all served with a side of zaatar crisps, pickles and red zhoug

FALAFEL gfo, vgo 16
hummus, tabouli salad, pickled cabbage, boiled egg, fresh herbs, tahini and amba dressing

CAULIFLOWER SHAWARMA gfo, vgo 16
hummus, israeli salad, pickled cabbage, boiled egg, fresh herbs, tahini and amba dressing

OVEN BACKED SHAWARMA LAMB SHOULDER gfo 18
hummus, israeli salad, pickled cabbage, boiled egg, fresh herbs, tahini and amba dressing

EGGPLANT gfo, vgo 18
hummus, tabouli salad, pickled cabbage, boiled egg, fresh herbs, tahini and amba dressing

CHERMOULA CHICKEN gfo 18
hummus, moroccan slaw, dill pickles, eggplant, fresh herbs, tahini and amba dressing

MAKE IT AN OPEN PLATTER +2
GFO +1

PITA PLATTERS

all served with pita bread
gf bread +1

VEGETARIAN PLATTER gfo, vgo 22
crispy cauliflower, eggplant, falafel, hummus, morrocan slaw, israeli salad, pickled cabbage, dill pickles, boiled egg, tahini and amba dressing

MEAT PLATTER gfo 26
chermoula chicken and shawarma lamb shoulder with hummus, israeli salad, tabouli salad, dill pickles, pickled cabbage, boiled egg, tahini and amba dressing

SALADS

choice of any: 14

TABOULI

CHOP SALAD gf

COLESLAW gf

choice of dressing:-

OLIVE OIL AND LEMON JUICE

HONEY MUSTARD




TAHINI

MIXED SAUTEED VEGETABLES vgo 18
broccolini, zucchini, carrot, crispy cauliflower, fresh spinach, boiled egg, hummus, grilled haloumi and toasted flaked almonds with an olive oil and lemon dressing

ADD ONS
red zhoug +1
green coriander sauce +1
grilled eggplant +5
crispy cauliflower +5
three falafel balls +5
chermoula chicken +6
shawarma lamb shoulder +6
grilled haloumi +6

PLEASE INFORM IF YOU ARE ALLERGIC TO ANY FOOD ITEMS - WE CANNOT GUARATEE THE ABSENCE OF ALLERGEN IN OUR DISHES DUE TO BEING PRODUCED IN A KITCHEN THAT CONTAINS ALLERGENS.

- GF - GLUTEN FREE
- GFO - GLUTEN FREE OPTION
- VGO - VEGAN OPTION

@SPOUTCAFE   
9523 8155
SPRING 2021

SURCHARGE : 10% WEEKENDS
15% PUBLIC HOLIDAYS

COFFEE (ALLPRESS)

ESPRESSO 4

milks: full cream | skinny +0.5
bonsoy | oat | almond +1

large size +0.5

extra shot +0.5

decaf +0.5

LONG BLACK / DOUBLE ESPRESSO 4.5

HOT CHOCOLATE 4.5

PRANA CHAI 5

TEA (LARRSEN AND THOMPSON) 4.5

english breakfast | earl grey | peppermint | lemongrass
ginger | chamomile | yunnan green

COLD

ICED LATTE 4.5

COLD DRIP 5.5

ICED COFFEE / CHOCOLATE / MOCHA 8

MILKSHAKES 8

KIDS SIZE 5

chocolate | vanilla | strawberry | caramel

HEPBURN SPRINGS 4 | 6

ORGANIC LEMONADE 4

SMOOTHIES

10

ACAI

acai berries, dates, orange juice, mango and spinach

GREEN HALVA POWERHOUSE

banana, spinach, dates, tahini, cinnamon and almond milk

BERRY BLAST

mixed berries, spinach, almond milk and dates

PB AND CHOC

banana, peanut butter, cacao, honey and oat milk

JUICE freshly squeezed juice. served with ice

9.5

MIX AND MATCH FROM THE FOLLOWING OPTIONS:

orange	celery
apple	lemon
carrot	ginger

spout






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