
BREAKFAST

MON-FRI 6.30AM - 11AM / SAT UNTIL 2.30PM

TOASTED EQ BAKEHOUSE ARTISAN BREAD (V) Choose from white sourdough, multigrain sourdough, raisin bread or our own gluten free rolls Spread options include: housemade jam, Pic's peanut butter, Vegemite	4.9
WHITE CHOCOLATE OREO HOTCAKES - ALLOW 20 MINS (V) White chocolate & Oreo hotcakes with chocolate soil, Nutella mousse, orange marmalade and micro lemon balm	19
SWEET CORN FRITTERS (GF) Homemade fritters with cheese, turmeric & sweet corn served w fried haloumi, charred corn, jalapenos, tomato, cucumber, roquette salsa & a scented labna dressing + 1 poached egg \$2 extra	21
HEALTHY BREKKIE PLATE House made pumpkin & coffee puree, pan fried sweet potato, avocado, bacon, sumac scented labna, crispy kale, toasted seeds, lemon & multigrain artisan toast + 1 poached egg \$2 extra / + 2 poached eggs \$4 extra	18
EQ BREAKFAST 2 soft poached eggs, avocado, grilled chorizo, potato rosti, red pepper compote with sourdough toast	19
ZONE BREAKFAST 'PALEO' (GF) 2 poached eggs, avocado, bacon, grilled mushrooms grilled tomato & wilted baby spinach. Toast optional.	21
MAPLE PORK BELLY (GF) (DF) Cured maple infused pork belly, apple & raisin jam, espresso bread, poached egg & pork crackling	18
TWO FREE RANGE EGGS ON TOAST Poached, scrambled or sunny side up on sourdough or multi grain toast	12
AVOCADO TOAST (V) EQ bakehouse bread, crushed fresh avocado, Bulgarian feta & fresh lemon + 1 poached egg \$2 extra / + 2 poached eggs \$4 extra	16
ORIGINAL EGG & BACON ROLL 2 fried eggs, grilled bacon, on brioche bun with either chilli jam, tomato or BBQ sauce	10
OMELETTE Free range eggs, spinach, chipotle spiced white bean & chorizo cassoulet & Mersey Valley cheddar with a side of sourdough multigrain toast	19
EGGS BENNY 2 soft poached eggs on artisan toast w hollandaise sauce & your choice of: - bacon or - baby spinach & semi-cured salmon - chipotle, white bean & chorizo cassoulet	18
HOUSEMADE PORRIDGE (V) 5 grain porridge, cinnamon crème fraiche, poached apple & blackberry compote, Anzac crumble	12
HOUSEMADE GRANOLA (V) Our own mix of toasted almond, pistachio nuts, sunflower seed, pumpkin seeds, toasted oats, dry figs, dried cranberries, toasted coconut topped with passionfruit & strawberries, served w/ cow's milk	12
AVOCADO VEGEMITE (V) Multigrain toast, fresh smashed avocado, Quinoa toasted seeds and vegemite mascarpone + 1 poached egg \$2 extra / + 2 poached eggs \$4 extra	15

BREAKFAST SIDES

SWEET PEPPER COMPOTE, CHILLI JAM OR HOLLANDAISE	2
AVOCADO, MUSHROOM, BABY SPINACH, ROASTED TOMATO POTATO ROSTI OR GRILLED CHORIZO	4
GRILLED BACON OR POACHED SEMI-CURED SALMON	5

LUNCH

MON-FRI 12PM - 2:30PM / SAT MENU ON BLACKBORD

SHARED PLATES TO START

HOMEMADE ESPRESSO & PUMPKIN DIP (V)(DF) With fresh crusty EQ Artisan bread	10
SMOKED RICOTTA (V) With mini lavosh cracker and basil gel	10
ARANCINI BALLS (V) Truffle & parmesan risotto balls with aioli (5)	13
TEMPURA EGGPLANT FINGERS (DF)(GF)(V) Lightly battered tempura eggplant fingers with salsa verde	10

MAINS

CALAMARI (DF) Lemon and black pepper dusted calamari strips, rocket, tomato & cucumber salsa topped w honey mustard dressing	21
STICKY CHICKEN BREAST (GF)(DF) Marinated corn-fed chicken breast w coconut yoghurt, cucumber, rocket, nam jim, red onion, coriander, red chilli, bean sprouts & cashew salad	23
SWEET CORN FRITTERS (GF) Homemade fritters with cheese, turmeric & sweet corn served w fried haloumi, charred corn, jalapenos, tomato, cucumber, rocket salsa & a scented labna dressing	21
SLOW COOKED PORTERHOUSE STEAK (DF) Slow roasted porterhouse steak, apple & raisin jam, bbq eschalots, tempura eggplant fingers & salsa verde	26
CHICKEN RISOTTO (GF) Chicken, peas, pesto, smoked ricotta, pine nuts & parmesan	22
CHARGRILLED SALMON FILLET (GF) Burnt honey yoghurt, smoked beetroot, red cabbage, charred broccolini, black pepper strawberries	25
FISH & CHIPS (DF) Smooth dory fillets in Bentspoke craft beer batter served with chips & garden salad	24
CASARECCE PASTA (V) Haloumi, preserved lemon, chilli, green olive tabbouleh in Napoli red sauce	21

SIDES

EQ CHIPS (GF)(DF) EQ house made seasoning & lime aioli	9
GARDEN SALAD (V)(DF)(GF) With balsamic vinegar	7

LET US HOST YOUR NEXT FUNCTION

We can create a truly memorable experience for your next function.
Go to our website eqcafe.com.au or enquire within.

SALADS

BEEF SALAD (GF) (DF)	21
Crispy flossed beef brisket, roasted cauliflower, pickled cabbage, apple, toasted slithered almonds, chickpeas, cherry tomato & bean sprouts, Asian style dressing	
WARM GRILLED CHICKEN SALAD (GF) (DF)	21
Marinated pulled chicken with black pepper strawberries, walnuts, rocket, sugar snap peas, witlof, fennel, roasted sweet potato, red wine strawberry & honey vinaigrette	
VEGETARIAN SALAD (V) (DF) minus quinoa cracker can be (GF)	19
Green beans, spinach, cucumber, avocado, pickled mushrooms, broccoli, assorted seeds, quinoa cracker, lemon dressing	
OCEAN TROUT NICOISE SALAD (GF) (DF)	22
Poached ocean trout, green beans, egg, black olives, capers, tomato, potato, basil & lemon dressing	

BURGERS

CHICKEN BURGER	20
Grilled chicken breast, mixed lettuce, pickles, bacon, cheese, tomato, ranch dressing on a brioche bun served with chips	
WAGYU BEEF BURGER	20
100% wagyu beef pattie, smoked garlic aioli, mixed lettuce, tomato, crispy onion rings, tasty cheese, chilli jam on a brioche bun and served with chips	

PASTRIES

FRESH FROM OUR BAKEHOUSE DAILY	
Plain croissant	3.5
Chocolate croissant	3.5
Custard filled Danish (seasonal fruit)	3.5
Pastry snails (custard & sultanas)	3.5
Almond croissant	5

DESSERTS

STRAWBERRY & CUSTARD TARTLET	6
LEMON & MERINGUE TARTLET	6
VANILLA BRULÉE	6
BLUEBERRY TARTLET WITH YOGHURT CUSTARD	6
BAKED LEMON TARTLET	6
MANGO & STRAWBERRY FRANGIPANE TART	6
CHOCOLATE BROWNIE	6
ITALIAN CANNOLI	6
PISTACHIO & CHOCOLATE GATEAUX (GF)	6

NEED A CAKE FOR A SPECIAL OCCASION?

All cakes, pastries and breads are made in-house at the EQ Bakehouse.
Visit eqcafe.com.au/bakehouse to see the full selection.