

– ALL DAY MENU –

TOAST (V, GFO) \$6

toasted rustic Italian Pugliese loaf with peanut butter, vegemite, nutella or house made preserves

FRUIT & NUT LOAF (V) \$6

with whipped butter and house made preserves

EGGS YOUR WAY (V, GFO) \$9.50

Echo Valley eggs poached, fried or scrambled on rustic Italian Pugliese loaf with tomato relish
+ add bacon \$6

CRUMPETS (V) \$8

with whipped butter and Miseon's local honey

SPICED PORRIDGE (VEGAN) \$15

with tahini granola crunch, poached fruit & housemade preserves

CLASSIC AVO (V, GFO) \$12

smashed avocado on toasted sourdough with labneh, dukkah and lemon
+ add an Echo Valley egg \$2

MUSHROOMS ON TOAST (V, GFO) \$12

roast mushrooms, wilted spinach on toast with beetroot hummus and fried tomatoes.
+ add an Echo Valley egg \$2

BACON AND EGG BUTTY \$12

double bacon, fried Echo Valley egg, housemade HP sauce, swiss cheese
or swap bacon for mushrooms (v)

SAVOURY MINCE COB \$12

with spinach, shaved parmesan
+ add an Echo Valley egg \$2

BAKED EGGS (V, GFO) \$15

Two Echo Valley eggs poached in tomato and roasted capsicum sofrito, feta and salsa verde served with toasted rustic Italian Pugliese loaf
+ add chorizo \$4

CORN AND ZUCCHINI FRITTERS (GF & V) \$12

with labneh and salsa verde
+ add an Echo Valley egg \$2 + add bacon \$6

SLOW COOKED LAMB RAGOUT \$18

with mash

– SIDES –

1 piece extra toast / 1 extra egg/ tomato relish \$2
wilted spinach \$4
bacon/ haloumi/ ½ avocado/ mushrooms \$6

Please see our cabinet for daily specials of salads, baked goods and sandwich options.

Large sandwich \$8
Small sandwich \$5 (suggested price or pay as you feel)
Small salad \$7.50 Large salad \$12

– HOT DRINKS –

FLAT WHITE
LATTE
CAPPUCCINO
MACCHIATO
PICCOLO
ESPRESSO
MOCHA
LONG BLACK
HOT CHOCOLATE
CHAI LATTE

SHORT \$3

CUP/SMALL \$3.50

MUG/MEDIUM \$4.00

LARGE \$4.50

BABYCINO \$1

single origin, extra shot, vanilla syrup, caramel syrup, coconut milk, soy milk, almond milk .50c

T-TOTALER LOOSE LEAF TEA

SMALL POT \$3.50, LARGE POT \$5

– COLD DRINKS –

JUICES \$6

PEAR, APPLE & GINGER
ORANGE, GINGER & LEMON
BEETROOT, CARROT & APPLE
GREENS, APPLE, LEMON & CUCUMBER

CHOC BANANA SMOOTHIE (VEGAN) \$8

banana, cocoa powder, coconut cream, coconut milk

ICED LATTE \$4.50

MILKSHAKES \$6

VANILLA, CARAMEL, STRAWBERRY, CHOCOLATE

ASSORTED CAPI MINERAL WATER \$4

(GF) Gluten Free

(GFO) Gluten Free Option available on request

(V) Vegetarian



We upskill and connect



trainees with the local hospitality industry to offer clear employment pathways, industry networking and opportunities beyond the traineeship.

Across both Cafés*
as at May 2019...



61

trainees have enrolled in training.



27

trainees have successfully earned certification.



7

paid trainees are being supported currently to complete a traineeship.



20

trainees have attained employment outcomes to date.



2

trainees are undertaking further training.

All trainees are employed or actively seeking employment.

* You can also visit our sibling café, the Hope Street Café...
Shop 1, 15 Hope Street,
South Brisbane Q 4101 | 0437 972 472

Hope on Boundary Café is a not-for-profit social enterprise that creates opportunities for locals to eat, drink, connect and create!

Why not drop in for a delicious meal, coffee or organic tea? Or join us for a local art show, live music performance or craft activity. We have spaces for meetings and functions to cater for any event, simply call us to make a booking or order catering. We deliver!

170 Boundary Street
West End Q 4101

0409 905 258

Mon–Fri 7am–3pm

Saturday 7.30am–2pm

**Sat/Sun/
Evenings** by appointment
for functions

hopeonboundary hopeonboundary hopestreetcafe.com.au