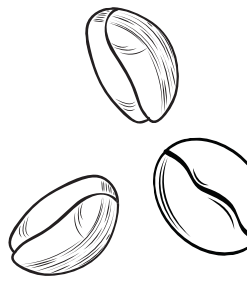




# Giles St. Kitchen

ALL DAY MENU 7:30am - 2:30pm



**Toast** \$ 8.5  
Two pieces of Three Mills sourdough w/butter and your choice of house jam, nutella, vegemite, nut butters, or honey

Extra Piece of Toast + \$ 3  
Gluten Free Bread/Buns +\$ 2.5

**Eggs on Toast** \$ 12  
Two pieces of toasted Three Mills sourdough, choice of free range eggs poached, scrambled, fried w/ side of butter (GFO, DFO, NE)

**Giles St Brekkie** \$ 20  
Two pieces of toasted Three Mills sourdough, bacon, fried eggs, mushrooms, roasted tomatoes w/ side of butter (GFO, DFO, NF)

**Giles St Avo** \$ 23  
Toasted Three Mills sourdough, smashed avocado, feta, medley tomatoes, poached eggs, mixed seeds, and pomegranate (GFO, DFO, VO)

**Bacon & Egg Roll** \$ 11.5  
Toasted Three Mills brioche bun, bacon, medium egg, cheddar cheese and house made barbecue sauce (GFO, DFO,NF)

**Mushroom Roll** \$ 16  
Toasted ciabatta w/ herbed mushrooms, cashew chipotle cream, rocket, pickled fennel + roasted capsicum (VEGAN, DF,GFO)

**Brekkie Burger** \$ 20  
Toasted Three Mills Brioche burger bun w/ double bacon, double eggs, cheddar cheese, rocket, avocado, house made rosti + house made barbecue sauce (NF, GFO, DFO)

**Baked Beans** \$ 18  
House made baked beans w/ free range eggs, spinach, fetta, lomon + toasted sourdough (NF,DFO,GFO)

**Coconut + Millet Porridge** \$ 16  
w/ chia seeds, poached pear, pickled rhubarb, + coconut shortbread (VEGAN, NF, DF, GF)

**Hotcakes** \$ 19.5  
Three pieces of hotcakes, raspberry apple mascarpone, roasted spiced apples, berry jam, pecan + mixed seed praline, strawberries + maple syrup (GF)

**Giles St. Omelette** \$ 18  
Free range eggs, semi-dried tomatoes, potato, spinach, caramelised onion w/ toasted Three Mills sourdough (GFO)

**Giles' Eggs Benedict** \$ 23  
Toasted Three Mills sourdough, wilted spinach, house-made rosti, ham, poached eggs, hollandaise sauce (DFO, NFO, GF) change ham to smoked salmon or bacon add \$3.5

**House-Made Potato Rosti** \$ 18  
House made rosti, sauteed greens, pesto w/ free range poached eggs, + lemon EVOO (DF, GF) add smoked salmon \$5

**House Special** \$ 23.5  
Flavours + dietaries change weekly. Please ask staff for this week's special

## Sides

Choices of Free Range Egg Two \$ 5  
- Poached, Fried, and Scrambled One \$ 3  
Free Range Rindless Bacon

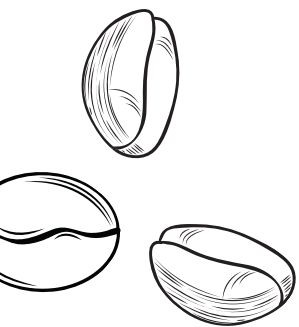
Smoked Salmon \$ 5 each  
Mixed Greens  
Marinated Mushrooms  
Avocado

## Salads, Sandwiches, Pastries, + Cakes

Made fresh daily, see front display for descriptions

Please notify staff of any allergies or intolerances when ordering. Our kitchen handles ingredients containing allergens + cannot guarantee that all meals are entirely free from listed allergens.

GF - Gluten Free      NF- Nut Free      DF - Dairy Free  
DFO- Dairy Free Option (On Request)      VO- Vegan Option (On Request)      GFO - Gluten Free Option (On Request)



# Giles St. Kitchen



## DRINKS

### Coffee

Small = 1 coffee shot    Large = 2 coffee shots

Redbrick Coffee Coffee	S \$ 5
Flat white, cappuccino, latte, mocha	L \$ 5.75
Redbrick Coffee Coffee	S \$ 5
Long black, piccolo, macchiato, short black	L \$ 5.75
Iced Drinks	\$ 6.25
Chocolate, latte, chai, long black, mocha	
Organic 'RealChai' Chai Latte	S \$ 5
	L \$ 5.75
Organic Grounded Pleasure Hot Chocolate	S \$ 5
	L \$ 5.75
Alternative Lattes	S \$ 5.50
Beetroot, turmeric, matcha	L \$ 6.25
Decaf Coffee	\$ 0.50
Extra Coffee Shot	\$ 0.50
Alternative Milks	\$ 0.7
Milk Lab almond, Bonsoy soy, Minor Figures oat, Canberra Milk lactose free	

Check out our drinks fridge for cold press juices, kombucha, water + soft drink alternatives

### Organic Teas

1 pot of tea = 3 cups

'RealChai' Honey Chai Tea	\$ 6.75
Ginger Glow	\$ 6.50
Lemongrass + ginger	
Herbs + Roses	\$ 6.50
Spearmint, peppermint, lemon, lavender + rose	
English Breakfast	\$ 6.50
Earl Grey	\$ 6.50
Chamomile	\$ 6.50
Sencha Green	\$ 6.50

### Smoothies

Basic Banana	\$ 9.50
Banana, full cream milk, honey, cinnamon (GF, NF)	
Nutty Hazelnut and Chocolate	\$ 9.50
Cashew, hazelnut, cocoa, salt, dates, almond milk (GF, DF)	
Gorgeous Green	\$ 9.50
Lemon, ginger, grapes, apple, spinach, banana, avocado, coconut water (GF, DF, NF)	
Passion Mango Blitz	\$ 9.50
Mango, passion fruit, banana, coconut water (GF, NF, DF)	
Add Protein Powder	\$ 1.50

Please note we apply a weekend surcharge of 10% + a public holiday surcharge of 13.5% to helpcover staff wages. A 1.05% charge applies to all card payments to cover credit card fees. Thank you for your understanding + support.

Did you know Giles St. Kitchen operates a fabulous catering service? Just ask our staff or visit [www.gilesstkitchen.com.au/catering](http://www.gilesstkitchen.com.au/catering)

We are a family-owned + operated business, always seeking to improve. Thank you for your patronage + we value your feedback. If you have any concerns or suggestions, please let us know so that we can improve your experience.

Sincerely, GSK Management