

Breakfast

Sourdough Fruit Toast V, VGO 9.50

Served with house preserves (white sourdough/multigrain toast also available)

Warm Croissant V, VGO 8.50

Served with house preserves

Rhubarb & Apple Porridge VG 17.00

Served with apple compote, poached rhubarb, maple syrup & house-granola

Poached Eggs V 14.50

Served on sourdough toast with salsa verde

Check out our add-ons below!

Apple & Blueberry Waffles VG, GF, N 22.00

House-made, served with warm apple, blueberry compote & candied walnuts

Check out our cabinet for daily rolls, specials & treats.

Add-ons

Toast (1pc), Aioli, Chilli Oil 2.00

Poached Egg, Hashbrown, Blackbeans 3.50

Cherry Tomatoes, Spinach 4.00

Potato Rosti, Grilled Mushrooms, 5.00

Avocado

Brunch

Smashed Avo VG, GFO, N 19.00

Avocado with lime, persian feta, dukkah & salsa verde on multigrain sourdough toast

Add-on: poached egg & bacon 8.50

Our 'Big Brekkie' VG, GF 24.00

Potato rosti with rosemary salt, grilled mushroom, avocado, slow-roasted cherry tomatoes, spinach & blackbeans

Add-on: poached egg & sourdough toast 5.50

Grilled Mushroom Tartine VG, GFO, N 22.00

Seared medley of mushrooms, macadamia cream, pickled shallot & watercress, lemon dressing on sourdough toast

Add-on: poached egg & potato rosti 8.50

Baked Egg Shakshuka V, VGO, GFO, N 24.00

Baked eggs, red peppers, spiced tomato sugo with fresh herbs, za'atar, labne & sourdough toast (please allow 15 minutes)

Add-on: blackbeans 3.50

Crispy Sichuan Tofu VG, N 21.00

Sichuan fried tofu, buckwheat noodle salad, peanuts, with Korean-chilli & sesame dressing

Add-on: poached egg 3.50

Miso-Roasted Eggplant VG, GF 23.00

Miso eggplant with sumac & pomegranate, chargrilled cauliflower, fried butterbeans, pumpkin hummus & green tahini

Add-on: poached egg 3.50

Easy Eats

Add-on: a side of chips to any of the rolls 5.00

Sausage Roll VG 16.50

House-made, served with relish, tomato sauce & rocket

Caulibaba VG, GFO, N 14.50

Fried cauliflower, grilled eggplant, almond tarator with salsa verde & rocket on toasted ciabatta roll

Chicken & Herb Mayo Roll GFO 16.00

Smoked chicken breast, dill, herb mayo, swiss cheese & cos lettuce on toasted turkish roll

Bowl of Chips VG 10.00

Rosemary salt, garlic aioli

We are a social enterprise.
100% of our profits go towards empowering and supporting young people to take control of their lives. We do this by employing trainees through our Pathways for Change program.

VG = Vegan VGO = Vegan Option V = Vegetarian
GF = Gluten Free GFO = Gluten Free Option N = Contains Nuts

Please let our friendly team know about any allergies or dietary requirements. While we offer gluten-free options, we cannot guarantee a completely gluten-free environment.

Weekend Surcharge: 10%

Coffee

Roasted by 5 Senses Coffee

Espresso, Short Mac	5.00
Flat White Latte Cappuccino Long Black Double Espresso Piccolo Long Mac Magic Mocha	5.50
Iced	6.00

Add-Ons

Alternative Dairy Co. Oat Almond Lactose Free	.50
Happy Happy Soy Boy. Soy	.50
Large	.50
Extra Shot	.50

**Did you know we regularly
host trainees in our cafe?**



Tea

Chamellia Tea

English Breakfast Earl Grey Green Peppermint Lemongrass & Ginger Chamomile	4.50
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Other Hot Drinks

Prana Chai Latte	5.50
Dirty Chai Latte	6.00
Hot Chocolate	5.50
Kids Hot Chocolate	5.00
Matcha Latte	5.50

Want to support us? Heres how:

Share us with your friends & family

Hire Us

Catering for Change

Crêpes For Change

Donate to Us

We're a registered charity

Visit our Cafes

Brunswick | Middle Park

Learn More

forchange.com.au

Cold

Nectar Cold Pressed Orange Juice	5.50
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Karma Juices

	5.00
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Apple | Apple & Guava |

Apple & Blackcurrant |

Orange, Mango & Apple

Kombucha

	5.50
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Mango Passion | Raspberry Lemonade |

Ginger Lemon | Lemon, Lime & Mint |

Peach

Sodaly

	5.50
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Guava | Raspberry | Passionfruit

Sparkling Water

	5.00
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Blackcurrant | Mineral Water

Something Fizzy

	5.00
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Karma Cola | Lemmy Lemonade |

Gingerella Gingerbeer

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