

Breakfast

Sourdough Fruit Toast V, VGO 9.50

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

Warm Croissant V 8.50

Served with house preserves

Overnight Oats VG 16.00

Served with stewed apple, blueberry compote & house-granola

Poached Eggs V, GFO 14.50

Served on sourdough toast with salsa verde

Check out our add-ons below!

Apple & Blackberry Waffles VG, GF, N 22.00

House-made, served with warm apple, blackberry compote, vanilla cream & 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, Bacon

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

Spring Tartine VG, GFO, N 22.00

Koo Wee Rup asparagus, peas, fennel & dill with macadamia cream, lemon vinaigrette & shiso on sourdough toast

Add-on: poached egg & potato rosti 8.50

Miso-Roasted Eggplant VG, GF 23.00

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

Turkish Eggs GFO, N 24.00

Poached eggs, garlic labneh & aleppo chilli butter with dill, coriander & za'atar grilled bread

Add-on: blackbeans 3.50

Baked Egg Shakshuka VGO, GFO 24.00

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

Add-on: baked beans 3.50

Easy Eats

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

Sausage Roll 16.00

House-made with pork & fennel, 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

Double Espresso | Long Black | Short Mac 5.50

Flat White | Latte | Cappuccino | 5.80

Long Black | Double Espresso | Piccolo | Long Mac | Magic | Mocha

Iced 6.30

Add-Ons

Alternative Milk: Oat | Almond | Lactose Free | Soy .50

Large (12oz) .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 5.00

Other Hot Drinks

Prana Chai Latte (12oz) 6.30

Dirty Chai Latte (12oz) 6.80

Hot Chocolate 5.80

Kids Hot Chocolate 5.00

Matcha Latte 5.80

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

forchangeeco.com.au

Cold

Nectar Cold Pressed Orange Juice 5.50

Karma Juices 5.00

Apple | Apple & Guava |

Apple & Blackcurrant |

Orange, Mango & Apple

Kombucha 5.50

Mango Passion | Raspberry Lemonade |

Ginger Lemon | Lemon, Lime & Mint |

Peach

Sodaly 5.50

Guava | Raspberry | Passionfruit

Sparkling Water 5.00

Mineral Water

Something Fizzy 5.00

Karma Cola | Lemmy Lemonade |

Gingerella Gingerbeer

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