

# Nº.19

FOR BREAKFAST, BRUNCH & LUNCH

<b>TOAST AND SPREADS</b>	7.5	<b>EGGS YOUR WAY</b>	12.5
Sourdough, multigrain, fruit loaf with butter and raspberry jam, peanut butter or vegemite <i>Gluten free</i>	2.0	Poached, scrambled or fried on sourdough toast	
<b>GOLDEN BIRCHER</b> v	17.5	<b>SIDES</b>	
Bircher, apple, strawberry, mango, cornflakes, almond		Bacon / Chorizo / Citrus cured salmon /	6.0
<b>ACAI BOWL</b> VE, GF	19.5	Grilled chicken / Confit garlic mushroom	
Acai berry, seasonal fruits, peanut butter, almond milk, chia seeds, coconut flakes, organic crumble		Avocado / Persian feta / Halloumi /	5.5
<b>LEMON MERINGUE PANCAKE</b> v	21.5	Sauteed greens / Roasted tomato	
Lemon curd, Italian meringue, yuzu glaze, shortcrust		Hashbrown / Sauteed spinach	4.0
<b>BREKKIE BURGER</b>	18.0	Grilled silverbeet / Homemade hollandaise	
Bacon, free range fried egg, hashbrown, spinach, cheddar, aioli, brioche bun		<b>SOBA NOODLE SALAD</b> v	19.5
<b>NO.19 SAUSAGE MUFFIN</b>	19.0	Organic soba noodle, pickled wombok, nashi pear, watermelon radish, soy egg, sesame, umami dressing <i>Add cured salmon 6.0</i>	
Homemade pork and beef patty, free range fried egg, American cheese, hashbrown, tomato sauce, English muffin		<b>CHICKEN TACO SALAD</b>	22.5
<b>AVOCADO TOAST</b> v	21.5	Grilled chicken, avocado, tomato, red onion, corn, black beans, cos lettuce, jalapeno, soft herbs, creme fraiche, homemade salsa, lime dressing, tortilla bowl	
Persian feta, lemon basil hummus, medley tomato, a poached egg, grain toast <i>Add cured salmon 6.0, bacon 6.0, hash brown 4.0</i>		<b>SUPERFOOD SALAD</b> v,GF	19.5
<b>SAMBAL CHILLI SCRAMBLED</b> v	19.5	Kale, quinoa, avocado, Granny Smith, halloumi, almonds, sumac hummus <i>Add grilled chicken 6.0, Add a poached egg 3.0</i>	
Golden folded eggs, homemade sambal, crispy shallots, coriander, sourdough <i>Add bacon 6.0, chorizo 6.0, halloumi 5.5</i>		<b>SPICY CHICKEN BURGER</b> 🍷	23.0
<b>HEIRLOOM TOMATO TOAST</b> v	22.0	Crispy spicy chicken thigh, cheddar, tomato, lettuce, aioli, brioche bun, beer battered chips	
Heirloom tomato, ricotta, chive oil, toasted garlic, almond, parsley, poached egg, sourdough		<b>BEER BATTERED CHIPS</b> v	10.0
<b>HALLOUMI AND ZUCCHINI TOAST</b> v	22.5	with tomato sauce	
Grilled halloumi, zucchini, charred silverbeet, poached egg, herbed yoghurt, chive, sourdough		<b>FOR KIDS</b>	
<b>SAUTEED GREENS</b> v	22.0	<b>KIDS AVOCADO TOAST</b>	8.5
Sauteed seasonal greens, Persian feta, pesto, pumpkin puree, dukkah, a poached egg, multigrain <i>Add halloumi 5.5, grilled chicken 6.0</i>		Smashed avocado, sourdough	
<b>CLASSIC EGGS BENEDICT</b>	19.5	<b>EGG ON TOAST</b>	8.5
Bacon, spinach, poached eggs, homemade hollandaise, smoked paprika, hash brown, sourdough		Poached, scrambled or fried on sourdough	
<b>CRISPY CHICKEN CROFFLE</b> 🍷	22.5	<b>KIDS PANCAKES</b>	10.0
Crispy spicy chicken thigh, cabbage, aioli, fennel jam, Via Porta croissant <i>Add hash brown 4.0</i>		Vanilla ice-cream, sprinkles, honey syrup <i>Add fresh strawberries 4.0</i>	
<b>SALMON POKE BOWL</b> DF,GF	22.0	<b>HAPPIER MEAL</b>	13.5
Avocado, sauteed spinach, pickled ginger, torched salmon, spicy mayo, furikake, nori, rice <i>Add a poached egg 3.0</i>		Chicken schnitzel strips, beer battered chips, tomato sauce, pop top	
		<b>KIDS FRESH JUICE</b>	5.0
		Orange or apple	
		<b>UNICORN MILKSHAKE</b>	5.0
		Chocolate, strawberry or vanilla	

Weekdays 6.30am to 4pm  
Saturday 7.30am to 4pm  
Sunday 8am to 4pm

Kitchen cooking a storm until 3pm daily

A surcharge of 10% applies on Weekends & 15% on Public Holidays

