

ALL DAY MENU



**SEBASTIAN'S
FOOD & WINE**

EAT IN OR TAKE HOME

BREKKIE BOARD (VEG, N) 14
sourdough toast, *poached egg, orange or apple juice, avocado smash and a weebowl of granola, coyo and coconut milk (Suggestion add poached egg +2 bacon +5)*

CLASSIC BIRCHER MUESLI (DF V VEG N) rolled oats 17
soaked in apple juice, almonds, dried apricots, sultanas, dried pears, coyo, fresh slivers of pear

DRAGON FRUIT SMOOTHIE BOWL (DF V VEG N) 18
house-made granola, fresh berries, toasted coconut

TOAST & PRESERVES (VEG) multigrain, (GFO +1) 7
sourdough or GF bread, butter, berry jam / marmalade / peanut butter or vegemite

FRUIT TOAST (VEG, N) apricot, fig & 7
date toast w/ butter

TOASTIE multigrain, sourdough or GF toast, (GFO +1) 10
Maffra cheddar, shaved Virginian ham, tomato

GOURMET TOASTIE (GFO +1) 12
dijon mustard, oregano, parsley, thyme, Virginian ham, vintage cheddar, pickle

EGGS ON TOAST Burd free-range eggs (GFO +1) 11
poached, scrambled or fried and your choice of toast

FLUFFY RICOTTA HOTCAKES (NF) 18
tropical fruit salsa, passionfruit curd, passionfruit, Persian fairy floss

AVOCADO SMASH (VEG, GFO, N, NFO) (GF +1) 18
Danish feta, chilli, lemon, dehydrated lemon, dukkah multigrain toast (*Suggestion add poached egg +2 sriracha bacon +5 smoked salmon +5*)

EL BENEDICTO (GFO, DFO, N, NFO) (GF +1) 20
slow cooked ham hock, rosemary, parmesan & potato waffle, poached eggs, spinach & thyme hollandaise bois boudran dressing, walnut oil

SUPERFOOD BRUNCH (GFO, NFO, VO, DF) (GF +1) 19
broccoli, snow peas, asparagus, spinach, almonds, quinoa, avocado hummus, mixed seeds, poached egg, multigrain toast

BACON BUTTY bacon, fried egg, baby spinach, (GF +1) 13
Hampton barbecue sauce on toasted milk bun
(*Suggestion add rosti +4 cheddar cheese +2*)

CHICKEN SANDWICH poached chicken, herb mayonnaise, 17
rocket, avocado, grilled sourdough w/ fat boy chips
(*Suggestion add bacon +5*)

CRISPY CHICKEN BAO 18
crispy fried chicken, chilli slaw, pickled ginger, Seb's chilli mayonnaise sauce (3)

CALIFORNIAN CHICKEN BURRITO soft burrito wrap 18
filled with avocado, charred corn, black beans, tomato salsa, (red onion, coriander, parsley, lemon, tomato), Seb's chilli mayonnaise, spiced grilled chicken thigh, charred corn on the cob
(*Suggestion add half chips +4.5 cheese 0.5*)

WARM BUDDHA BOWL (VEG, N, GF, VO, DF) 18
warm grilled cauliflower, roast sweet potato salad w/ quinoa, almonds, broccolini, toasted seeds, baby spinach, carrot, chickpeas, cranberries, avocado, poached egg, tahini dressing
(*Suggestion add grilled chicken +5*)

POKE BOWL (GFO DF NFO VGO) 20
edamame, brown rice, sashimi grade tuna, avocado, shredded carrot, red chilli slaw, crispy shallots, almonds, light soy dressing
(Choice of Cajun chicken or tuna)

SLOW COOKED LAMB SALAD (VO, DFO, N) 20
slow cooked lamb shoulder, pearl couscous, pomegranate, pistachios, mint, currants, herb salad, creamy cumin, honey labna

SEBASTIANS BURGER Wagyu beef patty, 20
Monterey jack cheese, pickles, cos lettuce, tomato, bbq bacon on a milk bun served with chips
(*Suggestion add fried egg +2 avocado +4*)

EXTRAS

berry jam / marmalade / peanut butter / vegemite 1

thyme hollandaise / aioli / 2
Bourbon barbecue sauce / tomato relish

spinach / roast tomato / gluten free bread 3

avocado / roasted field mushrooms / saganaki / 4
rosti / Danish feta

avocado & Danish feta smash / bacon / 5
marinated cajun chicken / chorizo / smoked salmon

LITTLE BITS N' PIECES

Fat boy chips w/ choice of sauce 9
Chips on the go 5

TAKE-HOME EXTRAS

Freshly made in-house pizza dough 3

SEBS famous sauces

POP UP DONUT SHOP freshly cooked in-house donuts on Saturday and Sunday mornings

For your goodness, we use 100% free range eggs

(VEG) VEGETARIAN | (V) VEGAN | (VO) VEGAN OPTIONAL | (DF) DAIRY FREE | (GF) GLUTEN FREE | (GFO) GLUTEN FREE OPTIONAL | (N) CONTAINS NUTS | (NFO) NUT FREE OPTIONAL

*PLEASE NOTE - NO VARIATIONS TO THE MENU ON WEEKENDS OR PUBLIC HOLIDAYS. WHEN ORDERING PLEASE LET STAFF KNOW OF ANY ALLERGIES. WE ARE HAPPY TO HELP!

DRINKS

<p>COFFEE</p> <p>Espresso / Dbl Espresso 3.2 / 3.5</p> <p>Coffee - Reg / Lge 4.0 / 4.7</p> <p>Seasonal / Single Origin 0.8</p> <p>Cold Drip 5.5</p> <p>Hot Chocolate - Reg / Lge 4.0 / 4.5</p> <p>Chocolate Chai 5.5</p> <p>Spiced Cacao 5.0</p> <p>Mocha 4.0 / 4.7</p> <p>Calmer Sutra Chai Latte 5.0</p> <p>Golden Latte (Turmeric) 5.5</p> <p>Matcha Latte 5.5</p> <p>Soy Milk by Bonsoy 0.5</p> <p>Almond · Coconut · Lactose Free by Milklab 0.7</p> <p>Oat Milk by Oatley</p>	<p>ICED COFFEE</p> <p>Iced Latte 4.7</p> <p>Iced Chai 5.0</p> <p>Iced Long Black 4.5</p> <p>Iced Coffee / Mocha / Chocolate 6.5 <i>(Optional served with whipped cream)</i></p> <p>Affogato - Double espresso & vanilla ice cream 6.5</p> <p>Iced Spiced Cacao w/ ice cream & whipped cream 6.0</p>	<p>MILKBAR / SMOOTHIES</p> <p>Mixed berry, banana & LSA blend smoothie, cloudy apple juice 9.0</p> <p>Banana smoothie w acai, cinnamon, honey, coconut, ice cream & milk 9.0</p> <p>Green power & chia Seed w cloudy apple juice kiwi, spinach & banana 10.0</p> <p>Mango smoothie w mango, passionfruit & coconut milk 9.0</p> <p>Classic Milkshakes 4.5 / 6.5 <i>(chocolate · strawberry · vanilla · espresso caramel · banana · blue heaven)</i></p> <p><i>Optional</i></p> <p>Thickshake 1.0</p> <p>Malt 0.5</p>
<p>TEA</p> <p>By T2, loose leaf & served by the pot 4.5 <i>English Breakfast · Earl Grey · Calmer Sutra Chai · Sencha Green Tea · Camomile · Peppermint · Lemongrass & Ginger</i></p>	<p>JUICES</p> <p>Virgin Mary 8.5</p> <p>Freshly Squeezed Orange Juice 6.5</p> <p>Juice of the Week (Freshly Squeezed) 8.0</p>	
	<p>SOFT DRINKS</p> <p>Lemon, lime & bitters 6.5</p> <p>Coke · Diet Coke · Sprite 3.8</p> <p>Capi Mineral Water 250 / 750ml 4.7 / 8.0</p> <p>Capi - soda water · lemon · tonic water · pink grapefruit · ginger beer · blood orange 4.7</p> <p>Remedy Organic Kombucha 5.5</p>	<p>SEBASTIAN'S SPRITZERS</p> <p>Ginger beer w lime & mint 8.0</p> <p>Red Lioness - pink grapefruit, lemon juice, orange juice, soda 8.0</p> <p>Lemon, lime, elderflower, mint & soda 8.0</p>

<p>SPRITZERS</p> <p>PINK GRAPEFRUIT SPRITZER 12.5 Pink grapefruit soda, 42 Below Vodka, Campari, strawberries, mint</p> <p>BLOOD ORANGE SPRITZER 12.5 Blood Orange Soda, Blue Sapphire Gin, lime, orange, Elderflower syrup, thyme</p> <p>Aperol spritz 15.0</p>	<p>STAPLES</p> <p>Pimm's No. 1 Cup 10.0</p> <p>Campari + soda spritz 8.0</p> <p>Gin & Tonic 10.0 <i>Bombay Sapphire Gin / Four Pillars Dry</i></p> <p>Vodka Soda 10.0 <i>42 Below vodka, soda & fresh lime</i></p> <p>Rum + Coke 9.0</p> <p>Scotch + Dry 9.0</p>	<p>SPARKLING WINE / ROSE</p> <p>NV La Zona Prosecco (King Valley, VIC) 10.0 / 45</p> <p>NV Airlie Bank Cuvee (Yarra Valley, VIC) 11.0 / 48</p> <p>2019 'Pink Hills' Rose (Heathcote, VIC) 11.0 / 48</p>
<p>COCKTAIL</p> <p>Lemongrass & Ginger Mojito 18.0 Bacardi, gingerbeer, lemongrass, lime, mint</p> <p>Espresso Martini 18.0 42 Below Vodka, espresso, Kahlua</p> <p>Elderflower French 75 18.0 Bombay Sapphire Gin, prosecco, soda, elderflower</p> <p>Three Monkeys 18.0 Monkey Shoulder, scotch, ginger beer, bitters, lime</p> <p>Spicy Bloody Mary 12.0 42 Below Vodka, tomato juice, lemon juice, Tabasco, Worcestershire, pepper, celery salt</p>	<p>CIDER & BEER</p> <p>Coopers Premium Light 7.5</p> <p>Little Creatures Pale Ale (Fremantle, WA) 9.5</p> <p>Peroni Nastro Azzurro Lager (Italy) 9.0</p> <p>Asahi Super Dry (Japan) 8.5</p> <p>Corona (Mexico) 8.0</p> <p>Longboard Island Lager (USA) 8.0</p> <p>James Squire Apple Cider (Aust) 8.0</p>	<p>WHITE WINE</p> <p>2018 Fritz's Riesling (Familie Hasselbach, GER) 9.5 / 40</p> <p>2018 Shadowfax Sauv Blanc (Adelaide Hills, VIC) 9.0 / 36</p> <p>2018 Yering Station "Village" Chardonnay (Yarra Valley, VIC) 10.0 / 42</p> <p>2018 Foxey's Hangout Pinot Gris (Mornington Peninsula, VIC) 10.0 / 42</p>
		<p>RED WINE</p> <p>2018 Mystic Park Shiraz (Barossa Valley, SA) 9.0 / 36</p> <p>2018 Pizzini Nonna Gisella Sangiovese (King Valley, VIC) 10.5 / 45</p> <p>2018 Quartier Pinot Noir (Mornington Pen, VIC) 11.0 / 45</p> <p>2018 Paxton MV Cabernet Sauvignon Organic and Biodynamic (McLaren Vale, SA) 9.5 / 40</p>

ALCOHOL