



Breakfast *available all day*

The usual suspects \$13 (GFO)

Too poached, scrambled or fried eggs on sourdough with tomato relish

- + NZ smoked Salmon \$8
- + Chorizo / Avocado / Bacon / Haloumi / Feta \$5 each
- + House made hash brown \$4 each
- + Mushrooms / Spinach / Tomato / Egg \$4 each
- + Hollandaise \$3
- + Relish \$2

Veg Pledge \$19 (GFO)

Roasted cherry tomato, mushrooms and wilted spinach on sourdough with salsa verde, grilled haloumi and dukkha

The Steady hand \$19 (GFO)

Chapter Too's Eggs Benedict with fresh carved leg ham off the bone and soft poached eggs on toasted ciabatta lashed with chef's hollandaise sauce

The sixth sense \$19

French toast of fried brioche, blueberry compote, vanilla bean mascarpone and maple

Too much is never enough \$26 (GFO)

Eggs any way, minute steak, lamb sausage, grilled onion, bacon, grilled tomato, hash brown and relish and too toasted sourdough

The millennial melt down \$19 (GFO)

Smashed avocado on toasted ciabatta with cherry tomato compote, grilled haloumi and a poached egg

Locked and loaded \$21 (GFO)

NZ smoked salmon on grain sourdough with avocado, Persian feta, lemon and pepitas topped with a poached egg

GFO (Gluten Free Option) VO (Vegan Option)

Gluten free roll +\$1.5

Gluten free sliced bread +\$0.50

** Please note no variations*

*** No split bills*



Breakfast *available all day*

That's the way uh-hu uh-hu \$44 (GFO, Veg-option)

A sharing board of eggs anyway you like, toasted sourdough, smashed avocado, grilled haloumi, too hash browns, chef's oat n' nut bar and vanilla dipping yoghurt, grilled vine tomato, chorizo, chef's fruit toast with rhubarb jam, bacon and relish
[Ideal for too people!]

Off the cob \$22

Chef's recipe corn fritters, smashed avo, grilled bacon, roquette, cousin Mon's kasundi and labna
Veg option - grilled tomato replaces bacon

Roll with it \$19 (GFO)

Feta infused scrambled egg and bacon roll on brioche with roquette, avocado and relish

Infused \$19 (GFO, Veg option)

Scrambled egg infused with prosciutto, goat cheese and spinach on sourdough with relish

Chef's Granola \$15

House made granola topped with rhubarb jam, vanilla yoghurt and pistachio

The Bircher \$15

Chef's bircher muesli filled with cranberries, currants, apple, almond and poppy and chia seed topped with vanilla yoghurt, strawberries and honey

Chef's Toast \$9.5 (VO)

Sourdough fruit loaf toasted and served with house jam and butter or labna

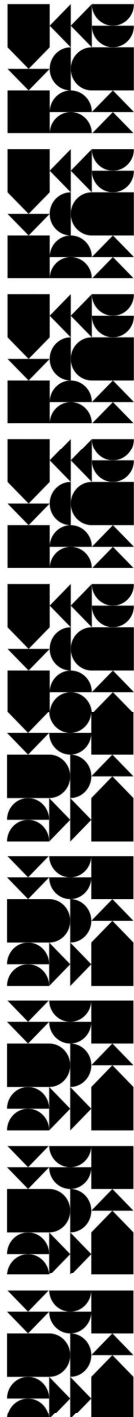
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Gluten free sliced bread +\$0.50

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Lunch *available all day*

Major Tom \$23 (GFO)

Prime scotch fillet minute steak sandwich in ciabatta with cos lettuce, vine tomato, fried onions, potato wafer, aioli and chef's BBQ sauce. Served with herb chips

The Reuben \$23

The classic New York sandwich comprised of corned beef, sauerkraut, Swiss cheese and Russian dressing in toasted Vienna loaf. Served with herb chips.

Mr Soul \$23

Classic chicken burger of grilled seasoned chicken breast, bacon, avocado, melted double brie cheese and seeded mustard aioli on toasted brioche bun with herb chips

Middle Eastern \$22 / Too share \$40 (Veg option)

A plate of house made falafal patties, hummus, labna, chef's beet-root relish, warmed flat bread and tabouleh with vine ripened tomato and house marinated olives
Add haloumi \$5

Nirvana \$22 (VO)

Chef's recipe vegan pattie on toasted ciabatta, tomato, spinach, bean shoots, spiced pumpkin mash and almond herb mayonnaise with herb chips

Fries with that? \$12 (VO)

American style French fries served with ketchup and mayonnaise

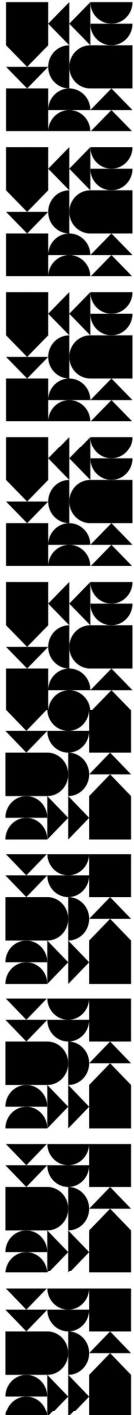
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Lunch *available all day*

The Burger \$22 (GFO)

100% grilled Aussie beef burger, bacon and melted Swiss cheese with aioli, relish and pickle on a toasted Turkish round served with herb salted chips

Pasta e Gamberi \$24 (GFO)

Pappardelle pasta with tiger prawns, cherry tomato, chilli and parsley in white wine

Never say never \$22

Lightly fried salt and pepper calamari with endive, cherry tomato, shaved parmesan, aioli and grilled Turkish bread with lemon

“Fish of Day” refer to daily specials - **market price \$**

Pork Belly \$23

Twice cooked pork belly with Asian herbs, wombok, crunchy bean shoots, fried shallot, toasted peanuts and a sesame soy dressing

Run it through the garden! \$23 (GFO,VO)

Mixed lettuce leaves, roasted pumpkin, pickled carrot, shaved target beets, pepitas, red onion, cherry tomato, cucumber, roasted cashew and ricotta topped with potato wafers all tossed with chef's house vinaigrette

+ Grilled chicken \$4

+ Chorizo \$5

+ Poached egg \$4

+ Organic tofu \$4

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Chapter Kids

(under 12 years old)

All Day Menu

Keep it real \$7.5 (GFO) - Poached, scrambled or fried egg on Turkish bread

Keep it regular \$7 (GFO, VO) - Fresh fruit with honey and yoghurt

Mr Benedict \$9.5 (GFO) - Poached egg on English muffin and ham layered with melted cheese sauce

The classic \$10 - Pikelets with maple syrup and ice cream

Don't leave home without it \$5.5 - Kids Turkish bread and spreads (Vegemite / jam / peanut butter)

The staple \$10.5 - Crumbed chicken strips with chips and salad

Fun times \$10.5 - Fish bites n chips and salad

I like mine neat \$5 (VO) - Kids box of chips with tomato sauce

Always and ever \$10 - Ham and cheese pizza

The right stuff \$10.5 (VO) - Penne Napolitano

To share is to care \$23 - Sharing board of coco pops, scrambled egg, toast, bacon, pikelets and jam, fruit and yoghurt

Drinks

Babychino with marshmallows **\$2**

Juice box **\$2.2**

Milkshake (chocolate, strawberry, vanilla or caramel) **\$4.6**

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Gluten free sliced bread **+\$0.50**

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Drinks

Latte / Cappuccino / Flat White / Long Black \$4

Mocha \$4.2

Short Black / Double Espresso \$3.8

Macchiato / Piccolo \$3.8

+ Bonsoy Soy / Zymil Lactose Free / Milk Lab Almond Milk /

Milk Lab Coconut Milk / Milk Lab Macadamia Milk **\$0.8**

+ Extra shot (strong) **\$0.5**

+ Mug **\$1**

+ Honey **\$0.3**

Affogato \$6.5 (with frangelico \$15)

Iced latte \$5

Iced Chai Latte \$5 (with ice cream \$7)

Matcha or Tumeric latte \$4.5

Magic \$4.3

Cold drip coffee \$6

Hot filter coffee \$6

Cold brew coffee \$6

(available in summer)

Hot Chocolate \$4.2

White Hot Chocolate \$4.5

White Hot Chocolate Bounty \$5

Chai Latte \$4

Dirty Chai \$4.3

Pot of "Ceylon Tea Bush" loose leaf tea \$4.2

Earl Grey / English Breakfast / Green

+ Honey \$0.3

Pot of herbal "Ceylon Tea Bush" loose leaf tea \$4.2

Chamomile & lemon / Super Mint / Smooth Chai / Lemongrass
and rosehip / Passion Berry / Naturally Calm / Ginger Peach

+ Fresh ginger \$0.50

+ Honey \$0.3

Pot of wet chai (fresh chai tea leaves) \$6



Drinks

Milkshake \$6

Chocolate / Strawberry / Vanilla / Caramel

Thick shake \$7.9

Chocolate / Strawberry / Vanilla / Caramel

Iced Beverages \$6.5

Iced Coffee / Chocolate

House made ice tea \$5.8

(Ask your waitperson)

Iced chai \$6.5

Iced Mocha \$6.7

San Pellegrino Sparkling Water \$3.5 glass / \$6.5 750mL bottle

Soda water \$3.5

San Pellegrino \$4.5

Limonata (lemon) / Aranciota Ross (blood orange)

Soft Drinks \$4

Coke / Diet Coke / Lemonade

Hepburn Mineral Springs \$4.5

Organic Cola / Ginger Beer / Sparkling Apple / Pink Grapefruit

Lemon Lime Bitters \$4.9

Smoothies \$7.7

Wildberry / Banana / Choc Banana / Mango

Freshly squeezed orange juice \$6

Freshly squeezed juice \$6.5

OJ, carrot, ginger **OR** Apple, carrot, ginger

Bottled apple or pineapple juice \$4



Drinks

White

Anthony Joseph Vidal Sauvignon Blanc
(Marlborough NZ 2017) \$6.5 / \$26

Anthony Joseph Vidal of Hawkes Bay Pinot Gris
(Hawkes Bay 2017) \$8 / \$36

Waterstone Bridge Reserve Chardonnay
(Gapsted Wineries 2016) \$7.5 / \$30

Sparkling - Coldstone Pinot Noir Chardonnay
(King Valley VIC) \$7 / \$30

Red

Gapsted's Hidden Story Shiraz (VIC/SA 2016) \$7.5 / \$30

Beer

Carlton Draught \$6.5

Cascade Light \$6.5

Corona \$7.5

Little Creatures Pale \$8

White Rabbit Dark Ale \$9

Cider

Kelly Brothers Apple (locally brewed) \$8

Montheith Pear \$8

Rekorderlig Strawberry & Lime \$12

Spirits & Liques \$8 each

Jim Beam bourbon

Johnnie Walker Red scotch whiskey

Jack Daniel's whiskey

Smirnoff vodka

St. Agnes brandy

Frangelico

Bundaburg Rum

Gordans Dry Gin

Kaluha

Ouzo

Baileys

Chapter Too's Signature Espresso Martini \$16

(made with vodka & house brewed cold drip)

Chapter Too's Baileys Martini \$16

(made with house brewed cold drip)