

SHORT STRAW



All day menu served until 3.30pm
All food is available takeaway

Toast Courtesy Of Phillippa's Bakery
Sourdough, Multigrain, Light Rye 6.5
Strada Gluten Free Bread + 2
Artisan Fruit Loaf 8.5

All served with your choice of apricot & almond jam, strawberry jam, caramelised quince & fig, peanut butter or vegemite

Eggs Your Way 10
On your choice of toast

Would Be Rude Not To
Bacon / Chorizo / Salmon / Beans / Avocado 5
Halloumi / Mushrooms / Potato Hash 4
Roasted Tomato / Spinach 3.5
Extra Egg / Relish / Hollandaise 2
Bowl Of Fries w/ Chipotle Aioli 8

Matcha Made In Heaven 15.5
Oat porridge cooked in matcha & soy milk with poached baby pear, dehydrated fig & agave (V)(VG)
add banana & granola + 3

Stacks On Waffles 17.5
Saffron and caramelised banana waffles injected with wild strawberry coulis, topped w/ lemon curd, whipped cream & chocolate macarons (V)

Sweet Beet Vegan Panna Cotta 16.5
Coconut & beetroot panna cotta w/ poached rhubarb, dehydrated fruits, rose pashmak & crispy meringue (V)(VGO)

Garden Of Eden 17
Avocado art, kale, chickpea & avocado hummus, asparagus & radish w/ poached eggs (V)

The Long Straw 22
Eggs your way on toast with bacon, beans, mushroom, spinach, potato hash, roasted tomato & relish (VO)(VGO)(GFO)
add avocado + 4
add halloumi + 3

The Short Straw 19
Sweetcorn and zucchini fritters w/ sliced avocado, tomato chili chutney & whipped goats cheese (V)
add a poached egg + 2

Avocado Smash 17
On toasted light rye w/ fresh herbs & feta, house made pesto and seeds (V)(VGO)(GFO)
add a poached egg + 2
add salmon + 4

Coconut Kasoundi Baked Beans 16
w/ Minted yoghurt, poached eggs & sourdough soldiers (V)(VGO)
add bacon + 4
add chorizo + 4

Eggs Benny 19.5
Poached eggs on crispy potato & braised pork hash w/ wilted spinach and hollandaise (GF)
add avocado + 4

Wild Mushrooms 16.5
Slow cooked chili & garlic wild mushrooms w/ truffle cream on crispy polenta (GF)
add crispy pork belly + 6

"Wagyu Ragù" Gnocchi 23.5
18 hour slow cooked Flinders Island wagyu, mustard and mushroom cream sauce & beef floss (GF)(DF)

Sweet Potato Enoki Gnocchi 17.5
w/ Pesto and coconut cream sauce, toasted seeds & enoki mushrooms (V)(VG)(GF)

Poké Bowl 16.5
Multigrain rice & cured sesame seed salmon, sweetcorn, soybeans, avocado, wakame & ponzu dressing (VO)
add a poached egg + 2

Sumo Fried Chicken Burger 18.5
On a brioche bun w/house-made wakame slaw, seaweed & wasabi mayo w/ nori salt fries (GFO)
add bacon + 3

New York Style Bagels 14.5
Quinoa, chickpea & potato patty w/ house-made slaw, smoked eggplant relish & tomato (V)

Poached chicken w/ avocado, semi-dried tomato, chipotle mayo, spinach
add bacon + 3
add fries + 3

For The Little Tackers
Ham and cheese toastie 5.5
Egg and bacon on toast 8
Mini hotcake w/ berries and maple syrup 7

UNDERCOVER ROASTERS

SHORT STRAW



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Our passion for coffee speaks in every single cup.

Staying humble allows us to learn and grow, understanding that coffee is ever-changing and that we owe it to the farmers to ensure that their hard work is reflected in our end product.

We source fresh green bean from origins all over the world, with emphasis on coffee that is ethically grown, hand-picked and carefully processed.

Our master roasters then have the opportunity to roast blends that showcase the beauty of each origin.

Our highly skilled baristas are here to ensure that every golden drop is extracted to perfection. For us, coffee isn't just a drink- it's an experience that the farmer, roaster and barista work together to produce.

So today, when you take a sip of your coffee, we hope you'll find all the hard work and passion reflected in the flavour.

We hope you enjoy drinking our coffee as much as we enjoy making it.

Hot Drinks

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|---|------------|
| Espresso | 3.5 |
| Long black / Double Espresso | 3.8 |
| Milk Based Coffee | 4 |
| Hot Chocolate | 4 |
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| Prana Loose Leaf Chai Latte | 5 |
| Golden Latte | 5 |
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| Teas by Larsen and Thompson | 4.7 |
| English Breakfast / Lemongrass & Ginger / Earl Grey / Chamomile / Green Sencha / Peppermint | |
| <i>w/ soy, almond or rice milk +0.5</i> | |

Cold Drinks

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| Single Origin | |
| 24hr Cold Brew / Cold Drip | 4.5 |
| w/ Sparkling water and lime | 6 |
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| Iced Coffee / Iced Chocolate | 8 |
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| Iced Tea | 5 |
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| Milkshakes | 8 |
| Chocolate / Vanilla / Caramel | |
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| Smoothies | 9 |
| Green: Banana, spinach, kale, avocado, honey, almond milk & pea protein | |
| Breakfast: Banana, berries, oats, almond milk, cinnamon & pea protein | |
| Banana: Banana, vanilla ice-cream, honey & cinnamon | |
| Peanut Butter: Banana, peanut butter, chocolate, almond milk, honey & cinnamon | |
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| Organic Orange Juice | 5 |
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| Cold-Pressed Juice | 9.5 |
| Down to Earth / Citrus Squeeze / Green Glow | |
| | |
| Soft Drinks | 4 |
| Coke, Coke Zero, Sprite | |