

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

Turmeric Bircher & Sago Pearls 16.5
 Soaked oats, dehydrated fruits, golden raisins & chia seeds

Coconut Bomb 17.5
 Coconut goodness, savoury granola, crispy pineapple, strawberry & passion fruit
add banana, cacao nibs & goji berries + 3.5

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

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

Vegan Euphoria 17.5
 Pan fried cauliflower, black quinoa, buckwheat, asparagus, kale, roasted cashews, chilli, lemon zest & raisins (GF)(DF)(VG)

(V) = VEGETARIAN, (VO) = VEGETARIAN OPTION, (VG) = VEGAN, (VGO) = VEGAN OPTION, (GF) = GLUTEN FREE, (DF) = DAIRY FREE

SHORT STRAW



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

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
add bacon + 4

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
add a poached egg + 2

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

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

Raw Vegan Pad Thai Noodle Salad 17.5
 Fresh capsicum, zucchini, cabbage and rice noodles, Vietnamese mint, cashews, coriander w/ an avocado & lime dressing (VG)(GF)(DF)
add pulled chicken + 4.5

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 Chicken Bagel 14.5
 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 waffle w/ berries and maple syrup 7

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

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.

Hot Drinks

Espresso	3.5
Long Black / Double Espresso	3.8
Milk Based Coffee	4
Hot Chocolate	4
Hot Bounty	5
Prana Loose Leaf Chai Latte	5
Golden Latte	5
Matcha Latte	5
Teas by Larsen and Thompson	4.7
English Breakfast / Lemongrass & Ginger / Earl Grey / Chamomile / Green Sencha / Peppermint	

w/ soy, almond or rice milk +0.5

Alcohol

Beer by Hawthorn Brewing Co.	9
Pilsner / Pale Ale	
Wine	11/49
Oakridge Guerin Vineyard Chardonnay (2011)	
Tyrell's Wines Hunter Semillon Vat 1 (2006)	
Oakridge Pinot Noir (2010)	
Tyrell's Wines – Johnno's Shiraz (2011)	
Oakridge Sparkling (2009)	
Mimosa	11

Cold Drinks

Single Origin	
Cold Brew / Cold Drip	4.5
w/ Sparkling water and lime	6
Iced Coffee / Iced Chocolate	8
Iced Tea	5
Milkshakes	8
Chocolate / Vanilla / Caramel / Raspberry	
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	
Organic Orange Juice	5
Cold-Pressed Juice	9.5
Down to Earth / Citrus Squeeze / Green Glow	
Soft Drinks	4
Coke, Coke Zero, Sprite	