

BREAKFAST ALL DAY

PORRIDGE *VO

Chia seeds, coconut, fresh strawberries, poached pear & candied walnut.....16.5

HONEY & YOGHURT CUP topped with berry compote & superfood granola.....9.5

ITALIAN SCRAMBLED EGGS *GFO

Scrambled eggs, house basil pesto, cherry tomatoes, fresh chilli, parmesan cheese on a toasted sesame bagel.....17.5

AVOCADO & FETTA SMASH *VO *GFO

Fresh pomegranate, sesame seeds & pickled daikon radish served on multigrain toast with a poached egg.....19.5

OPEN OMELETTE on sourdough *GFO

Mushroom, sun-dried tomatoes, fetta, edamame.....17

MEXICAN BURRITO BOWL *GFO

Guacamole, wild rice, fried fish, jalapeño corn salsa, Mexican black beans, julienne vegetables19.5 Add a fried egg

MUSHROOM BENEDICT

2 poached eggs on dukkah crusted mushrooms, wilted spinach, toasted seeds & béarnaise sauce.....18.5 Add Tasmanian smoked salmon.....5

CAULIFLOWER SALAD *V

Miso cauliflower, soba noodles, pickled ginger, edamame, Asian greens.....19.5

Add a fried egg.....3

ZA'ATAR ROASTED PUMPKIN SALAD *VO *GFO

Roasted pumpkin, wild rice, pomegranate seeds, baked radicchio, black garlic & tahini labneh, fresh mint, molasses dressing.....19.5 Add a poached egg.....3

QUINOA SALAD *VO *GFO

Avocado, spinach, heirloom cherry tomatoes, marinated fetta, hummus, roasted almonds, crispy chickpeas, pickled cabbage.....18.5

Add a poached egg.....3

FRENCH BRIOCHE ice cream sandwich.....16.5

1- Caramel & honeycomb 2- Chocolate & Oreo cookies

SAVOURY CHALLAH served with 2 filled scrambled eggs & capsicum relish.....17.5

1- Basil pesto & red onion 2- Sun-dried tomatoes & fetta 3- Field mushrooms & fresh herbs

BIG BREAKFAST *GFO

Eggs your way with wilted spinach, mushrooms, fresh tomato & smashed avocado on multigrain toast.....21.5

SHAKSHUKA *GFO - baked eggs cooked in a rich tomato stew, with sourdough.....19.5

1- Fetta , roast capsicum & dukkah 2- Pickled cabbage, chilli, tahini & garlic labneh

SPOT ON CAFE

TOAST - Sourdough, multigrain7.5
- Gluten free bread, sesame bagel.....+1.5
- Butter, jam, vegemite or peanut butter

FREE RANGE EGGS ON TOAST - Poached, fried or scrambled11

LITTLE SIDES

Tasmanian smoked salmon - smashed avocado.....5
Wilted spinach - fresh tomato - sautéed field mushrooms - small chips.....4
Extra egg - extra cheese (mozzarella/ fetta/ goats cheese/ parmesan).....3
House pesto - béarnaise sauce - extra toast.....2.5
Garden salad - bowl of chips.....8
Pan fried 200gm crispy skin salmon fillet.....12

LUNCH Served from 9:30am

SOUP SPECIAL served with multigrain toast *GFO.....12

BAGEL served with chips (smoked salmon or roast vegetables)14

SMOKED SALMON BOWL *GF

Wild rice, spinach leaves, pickled cabbage & zucchini, edamame, smashed avocado...21

PIZZA - red base19.5

- MARGHERITA : mozzarella cheese, Napoli sauce , basil pesto
- BREAKFAST : roasted mushrooms, cherry tomatoes, egg, oregano, mozzarella & fetta
- VEGETARIAN : roast pumpkin & capsicum, fetta, black olives, basil pesto, mozzarella
- OCEANIA : smoked salmon, goats cheese & red onion, mozzarella

RISOTTO *GF19.5

- WINTER : eggplant, capsicum & zucchini, rich Napoli base, parmesan cheese
- SALMON : smoked salmon, candied beetroot, shaved fennel
- MUSHROOM : mushroom & spinach, goats cheese

PENNE PASTA - cream base17.5

- Basil pesto, cherry tomatoes & parmesan
- Sun-dried tomatoes, olives & fetta
- Field mushrooms, goats cheese & fresh herbs

CRISPY SKIN SALMON *GF *DF

Pickled zucchini, citrus gel, roasted heirloom baby carrots, wasabi, candied beetroot, young leaves.....24 Add a poached egg.....3

FISH N' CHIPS Deep fried fish bites served with chips & salad.....19.5

SPOT ON CAFE

KIDS MEALS

EGG on 1 slice of toast *GFO.....	8
FRIED fish fingers with chips.....	10
Shakshuka (Napoli + 1 egg) *GFO.....	6
Pasta Napoli with mozzarella.....	10

DESSERTS

Lotus caramel cheese cake	8
Apple crumble *DF.....	8
Tiramisu.....	8
Paris brest.....	8
French macarons (See display for flavours)	4
Affogato (served with biscotti)	6
Add whipped cream.....	2
Add Frangelico.....	8

SWEETS BITES

Banana bread (toasted or fresh)	4.5
Tahini truffle *GF *DF *V.....	4
Chocolate brownie *GF *DF.....	6

SWEET MUFFINS

See display for flavours.....	4.5
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SAVOURY MUFFINS

See display for flavours.....	4.5
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10" CAKES Pre-order for your event

Enquire within.....	X
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SOFT DRINKS

See display fridge for options	4.5
Sparkling water.....	3/ 6

COFFEE

White - House blend.....	4 / 5
Black - Black blend.....	3.5 / 4
Hot chocolate.....	4 / 5
Iced latte.....	4 / 5
Babychino.....	1.5
Turmeric, Matcha.....	4 / 5
Almond milk.....	1
Soy milk.....	0.5
Extra shot, Decaf	0.5

TEA BY CHAMELLIA

English Breakfast, Peppermint, Lemongrass & Ginger, Green, Chamomile	4
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CHAI LOOSE LEAF

Latte or Tea (brewed for 3 min)	5
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JUICES COLD PRESSED

Orange or Apple	7
Spinach, ginger, apple, cucumber, lemon.....	8

SMOOTHIES

SUMMER

Mango, strawberry, whole milk, dates, shredded coconut.....	11
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BLUEBERRY DELIGHT

Blueberries, banana, honey, almond milk, chia seeds & fresh mint	12
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MILKSHAKES

Chocolate, strawberry, vanilla, caramel, mocha coffee.....	7
Extra thick-shake.....	+2

PLEASE BE AWARE

10% surcharge on public holidays // No alterations to the menu during busy times // Please note that our venue is not a Gluten or Nut Free environment

VO: Vegan Option // **V:** Vegan // **GF:** Gluten Free // **GFO:** Gluten Free Option // **DF:** Dairy Free

SOMETHING DIFFERENT

VIENNESE CHOCOLATE

- hot or cold
Served with freshly whipped cream & biscotti biscuit.....7

VIENNESE COFFEE

- hot or cold
Served with freshly whipped cream & biscotti biscuit.....7

BELGIAN HOT CHOCOLATE

Choose from milk, dark or white chocolate.....7

ICED COFFEE or ICED CHOCOLATE

Freshly whipped cream & vanilla ice cream.....7

SUPER-SHAKES

RAINBOW HEAVEN

Strawberry thick-shake, sprinkles, fresh cream, mini marshmallows, gummies & sour straps.....16

SALTED CARAMEL

Caramel thick-shake, caramel sauce, fresh cream, house-made honeycomb chunks, assorted chocolates, salted caramel fudge and pretzels.....16

OREO INDULGENCE

Chocolate thick-shake, chocolate sauce, fresh cream, Oreo cookies, choc-hazelnut ice cream bar & crushed cookies....17

WINES

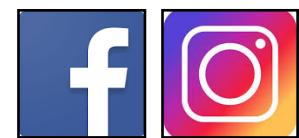
Sauvignon Blanc.....8/32 Shiraz.....8/32

BEERS

Pale ale.....8

Corona.....7

Cider.....7



@spotoncafe_ripponlea



\$13 PIZZA NIGHT

EACH MONDAY - FROM 5-9PM DINE IN OR TAKE OUT
+ HAPPY HOUR 4-5PM, ONLY \$10 EACH!! (dine-in only)

PIZZA MENU

1. **GARLIC**, mozzarella, oregano
2. **MARGHERITA** Napoli base, mozzarella, oregano
3. **ITALIAN** Pumpkin, spinach, fetta, basil pesto
4. **VEGO** Capsicum, mushroom, olives, feta cheese, balsamic reduction
5. **OCEANIA** Smoked salmon, red onion, capers, rocket
6. **GARDEN** Capsicum, zucchini, eggplant, basil pesto
7. **CHEESY** Four cheese, fresh herbs
8. **MEXICAN** Red pepper, jalapeño, avocado, sour cream, tortillas, spring onion
9. **HAWAIIAN** Pineapple, capsicum, red onion, jalapeno
10. **MEAT LOVER** Napoli base, vegan salami and chorizo, olives
11. **FALAFEL PIZZA** Napoli base, falafel balls, jalapeños, sriracha mayo, herbs
12. **NUTELLA DESSERT PIZZA** Fresh banana, flaked almonds, rose petals and vanilla ice cream

MEXICAN NACHOS Napoli and melted cheese, guacamole, sour cream and spring onion \$15

Bowl of chips \$8

Onion rings side \$6

Garden salad \$8

Soup of the day \$13

served with warm laffa bread

Extras

\$1 olives, red onions, chilli, capers, sour cream

\$2 basil pesto, fetta, jalapeno, spinach, capsicum, parmesan, pineapple

\$3 pumpkin, tortilla chips, avocado, potatoes, mushroom, falafel balls (3 balls)

\$5 smoked salmon, vegan salami, vegan chorizo,

Gluten-free pizza base- \$5

DESSERTS- see our display fridge for options

MILKSHAKES chocolate, vanilla, strawberry, coffee, mocha, caramel **\$7 / \$9** extra thick

BEER/CIDER, HOUSE WINE, Lemon lime bitter\$5

COCKTAILS\$10

Espresso Martini Frangelico and lime
Gin and tonic Whiskey and coke Mojito