

two birds one stone



ALL DAY MENU

Organic sourdough or seeded toast	9.00
Gluten-free toast	10.50
Eggs your way on toast	14.00
Swap toast for croissant	3.50
Steelcut oat porridge with coconut, almond milk, vanilla poached pear, almond clusters (VG)	19.00
Bircher - Creamy yoghurt-soaked buckwheat, chia seeds, and rolled oats, layered with green apple, cranberries and pineapple, topped with crunchy coconut and almond clusters (V)	21.00
Fresh chilli scrambled eggs - chorizo, feta, spring onion & salsa verde on toast with chilli jam (GFO) (VO)	27.00
The Breakfast - eggs on multigrain toast, avocado, grilled halloumi, mushrooms, roasted tomato, hashbrown and salsa verde (V) (GFO)	25.50
Add: thick-cut maple-glazed bacon	8.00
Smashed avocado - heirloom tomatoes, radish, red chilli, dukkah on pumpkin soy linseed toast (VG)(GFO)	24.00
Add: Marinated feta	4.00
Add: Poached egg	4.00
Breakfast board - soft-boiled egg and soldiers, salmon croquettes, thick-cut bacon, chorizo, a feta avocado and kale salad, mini chia pudding	32.00
Eggs Benedict - Rolled ham hock, two poached eggs, beetroot feta puree, jalapeño, sriracha hollandaise on sourdough toast (GFO)	27.00
Soup of the day - served with toast (GFO) Daily price	
Please ask your server for more information	

Eggs Royale - smoked salmon, avocado, two poached eggs, sriracha hollandaise, rocket salad and salmon caviar on a toasted croissant	34.00
Sautéed mixed mushrooms - seeded toast with cauliflower, kale, goat's cheese, crispy shallots and a poached egg (VGO) (GFO)	26.50
Chargrilled eggplant - grain salad, pomegranate, lemon, pumpkin hummus, feta, dukkah & a poached egg	24.00
Brulee French toast - macadamia nut praline, strawberries, vanilla anglaise and lemon balm	27.00
Ricotta pancakes - rhubarb & raspberry compote, vanilla mascarpone, seasonal fruit and toasted pistachio	26.00
Pan-Seared Salmon with edamame beans, cherry tomatoes, cucumber, avocado, tom yum brown rice, pickled cabbage and wasabi mayo (GF)	38.00
Shakshuka - chorizo, capsicum, zucchini, hazelnuts, dukkah, black olives, feta, poached eggs and pita bread (VO) (GFO)	28.50
Turkish eggs - spiced labneh, grilled chorizo, poached eggs, pickled onion, chilli oil, grilled focaccia (VO)	30.00
Soft potato Gnocchi with butternut pumpkin purée, roasted cherry tomatoes, sautéed baby spinach, broccolini, and grilled chicken	32.00
Twice Cooked Pork Belly served on bao buns with chilli sauce, roasted garlic aioli, and fresh slaw (three pieces)	26.00
Crispy Chicken Burger - Cornflake-cruste fried chicken breast, spicy mayo, coleslaw, cheese, avocado, tomato, grilled pineapple & jalapeños on a toasted brioche bun	26.00
Add: Chunky Chips	5.00
Veggie burger - grilled halloumi, tomato relish, chipotle aioli, onion, tomato, cos lettuce	21.00
Add: Chunky Chips	5.00

Super Food Salad with tricolour quinoa, green beans, kale, cranberries, roasted pumpkin, pickled onion, feta, cauliflower and pomegranate molasses dressing (VGO) (GF)	23.00
Add: Grilled Halloumi / Grilled Chicken	7.00
Add: Shredded tofu	5.00
Asian style chicken salad with soba noodles, wombok slaw, fresh cucumber, chilli, shallots and lime dressing (VGO)	25.00
Porterhouse Steak Sandwich with caramelised onion, beetroot relish, chimichurri dressed rocket, tomato and a fried egg - served with chips (GFO)	30.00



Little ones:

Kids egg & bacon on toast (Poached/Fried)	12.00
Kids egg & bacon on toast (Scrambled)	16.00
Kids pikelets with maple syrup & fresh strawberries	12.00

Extras

Toast/ Relish	3.50
Extra Egg (Poached/Fried)	4.00
Avocado / Roasted tomatoes / Hollandaise	4.50
Kale/ Mushrooms / Feta	6.00
Potato quinoa kale rosti (VG & GF) / Hashbrown	6.50
Grilled Chicken/ Grilled halloumi	7.00
Bacon / Chorizo / Smoked salmon	8.00
Bowl of potato chips	10.50

- 1.2% Surcharge on Card Payment
- 10% Weekend Surcharge, 18% on public holidays
- No menu changes on the weekends
- A maximum time limit of 90 minutes applies

 @twobirdsonestonecafe
 Google reviews appreciated

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FRESH SQUEEZED JUICE

Orange/ Pink grapefruit/ Mixed 9.00

COLD PRESSED JUICE

Green 9.00

(Apple, spinach, kale, cucumber, celery, lettuce, lemon, ginger)

Red 9.00

(Apple, raspberry, passionfruit, rhubarb)

SMOOTHIES

Açai 12

(Açai berry, mixed berry, banana, coconut water)

Mango 12

(Mango, Greek yoghurt & orange juice)

MIKSHAKES

Vanilla / Fresh Banana / Strawberry / 11

Chocolate / Matcha / Caramel

COLD DRINKS

Capi - Blood orange/ Ginger beer / Lemon /Yuzu 5.50

Coca-Cola (Classic / No sugar) / Sprite 4.50

Still Water 4.00

Sparkling water (250ml/500ml) 4.50 / 8.00

BEANS Five Senses Coffee

(House Blend beans) 250 gr / 1 kg 17.00 / 60.00

TEA

English breakfast / Peppermint / Chamomile /
Lemongrass & Ginger / Gunpowder Green 6.00

COFFEE

White/Black 5.50

Hot chocolate 5.50

Mocha 6.00

Matcha Latte 6.50

Turmeric Latte 6.00

Iced Matcha 7.50

Strawberry Iced Matcha 8.50

Strawberry Cloud Matcha 10.50

Chai Tea / Chai Latte 6.00

Iced Chai 7.50

Mont Blanc 8.00

Iced coffee/Iced chocolate with ice cream 8.00

+Soy / +Oat / +Almond Milk/ +Lactose Free 0.50

FILTER COFFEE

Batch Brew 5.50

Cold Brew 6.00

BEER

The Hills, Apple Cider, Btl 345ml 8

Furphy Refreshing Ale, Btl 375ml 9

Corona Extra, Btl 355ml 10

Asahi Super Dry, Btl 330ml 12

Bodriggy Hazy Ipa, Can 355ml 13.50

Heaps Normal Quiet XPA 0.5%, Can 375ml 9

WINE

Opera Wines, One Prosecco, Yarra Valley 14/65

Dusky Sounds, Sauvignon Blanc, New Zealand 16/70

Deep Woods Estate, Chardonnay, Margaret River 17/80

Fat Bird Rose, Adelaide Hills, South Australia 16/75

Strelley Farm, Pinot Noir, Tasmania 18/85

Balnaves, Shiraz, Coonawarra 17/80

COCKTAILS

Cold Brew Martini
House-made cold brew, Kahlua, Vodka 18

Aperol Spritz
Aperol, Prosecco, Soda 18

Mimosa
Prosecco, Fresh Orange Juice 16

Paloma
Tequila, Grapefruit Soda, Lime 18

Spiced Bloody Mary
Vodka, Tomato juice, lime, lemon, and garnished with green olives, pickled chilli, baby tomato, tabasco 20

Moscow Mule
Vodka, Spicy Ginger Beer, Lime 18

Negroni
Campari, Vermouth, Gin 19

Pink Spritz
Pink Gin, Elderflower, Prosecco, Soda, Mint, Strawberry 19

The Bloody Gin Sour
Bloody Shiraz Gin, Eggwhite, Lemon, Lime 22

Gin & Tonic
Swap house gin for Bloody Shiraz Gin +\$3 15