

two birds one stone



ALL DAY MENU

(Served until 03:00 pm)

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

Coconut and Lychee Chia pudding with fresh mango, lychee and freeze-dried raspberry (VG) (GF)	19.00
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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
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Fresh chilli scrambled eggs - chorizo, feta, spring onion and salsa verde on toast with chilli jam (GFO) (VO)	26.00
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The Breakfast - eggs on multigrain toast, avocado, grilled halloumi, mushrooms, roasted tomato, hashbrown & salsa verde (V) (GFO)	24.50
Add: thick-cut maple-glazed bacon	7.00

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	31.00
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Eggs Benedict - Rolled ham hock, beetroot feta puree, jalapeño, sriracha hollandaise with a toast (GFO)	26.00
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Sautéed mixed mushrooms - seeded toast with cauliflower, kale, goat's cheese, crispy shallots and a poached egg (VGO) (GFO)	26.50
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Chargrilled eggplant - grain salad, pomegranate, lemon, pumpkin hummus, feta, dukkah & a poached egg	24.00
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Brulee French toast - macadamia nut praline, mango, strawberries, vanilla anglaise and lemon balm	27.00
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Ricotta pancakes - rhubarb & raspberry compote, vanilla mascarpone, seasonal fruit and toasted pistachio	25.00
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Pan-Seared Salmon with edamame beans, cherry tomatoes, cucumber, avocado, tom yum brown rice, pickled cabbage and wasabi mayo (GF)	38.00
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Shakshuka - chorizo, capsicum, zucchini, hazelnuts, dukkah, black olives, feta, poached eggs and pita bread (VO) (GFO)	27.50
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Turkish eggs - spiced labneh, grilled chorizo, poached eggs, pickled onion, chilli oil, grilled focaccia (VO)	30.00
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Soft potato Gnocchi with butternut pumpkin purée, roasted cherry tomatoes, sautéed baby spinach, broccolini, and grilled chicken	32.00
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Twice Cooked Pork Belly served on bao buns with chilli sauce, roasted garlic aioli, and fresh slaw (3 pieces)	26.00
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Crispy Chicken Burger - Cornflake-crust fried chicken breast, spicy mayo, coleslaw, cheese, avocado, 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

Sharing board with salmon croquettes, grilled chorizo, brie, salami, pumpkin hummus, olives, dukkah, pita bread, and ksundi relish (VGO)	37.00
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Super Food Salad with tricolour quinoa, green peas, kale, cranberries, roasted pumpkin, pickled onion, feta 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 (GF) (VGO)	25.00
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Little ones:

Kids egg & bacon on toast (Poached/Fried)	12.00
Kids egg & bacon on toast (Scrambled)	16.00
Kids pikelets with maple syrup and 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 (Vegan & GF)	6.50
Grilled Chicken/Grilled halloumi	7.00
Bacon / Chorizo / Smoked salmon	7.00
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

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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

Banana 10.90
(Banana, cinnamon, honey & ice cream)

Açaí 11.90
(Açaí berry, mixed berry, banana, coconut water)

Mango 10.90
(Mango, greek yoghurt & orange juice)

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

Earl Grey / English breakfast / Peppermint / 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
Chai Tea / Chai Latte 6.00
Iced Chai 7.50
Iced coffee/Iced chocolate with ice cream 8.00
Mont Blanc 7.50
+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 14/60
Jeff Carrel, Longuedoc, Sauvignon Blanc, France 16/65
Deep Woods Estate, Chardonnay, Margaret River 17/70
Spinifex Rose, Barossa Valley SA 16/65
Punt Road, Pinot Noir, Yarra Valley VIC 18/75
Glaetzer 'Wallace', Shiraz, Barossa Valley 16/65

COCKTAILS

Cold Brew Martini
House-made cold brew, Kalua, 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 22
Moscow Mule
Vodka, Spicy Ginger Beer, Lime 18
Frozen Mango & Strawberry Daiquiri
Strawberry, Mango, White Rum, Lime 20
Pink Spritz
Pink Gin, Elderflower, Prosecco, Soda, Mint, Strawberry 19
Gin & Tonic 15

 @twobirdsonestonecafe
 Google reviews appreciated