

BREAKFAST

7-11

AVOCADO SMASH 19

avocado & fava bean w charred corn, goat's fetta, chilli oil, puffed sorghum & poached egg on an english muffin (v) (gfo) (vgo)

+ smoked salmon 5

+ chipolata 6

COCONUT CHIA PUDDING 16.5

w crunchy almond butter
& rhubarb puree (gf) (vg)

GRANOLA 15

gluten free granola w berry yoghurt,
stonefruit compote, lemon myrtle & your
choice of milk or mylk & coconut yoghurt
(v) (gf) (gfo)

FRUIT TOAST 8

w cultured butter (vgo)

TOAST 7

organic sourdough or multigrain
w cultured butter & choice of vegemite,
jam, honey or housemade peanut butter

EGGS YOUR WAY 11.5

on buttered sourdough or multigrain

- | | |
|------------------------------------|---|
| + thyme mushroom | 5 |
| + kale | 4 |
| + half globe of buffalo mozzarella | 5 |
| + meredith fetta | 3 |
| + thick cut bacon | 6 |
| + chipolata | 6 |
| + smoked salmon | 5 |

ALL DAY

7-2

KINFOLK POKÉ 19

ramen egg, edamame, pickled carrot & beet, marinated tofu, sesame,
brown rice & quinoa (gf) (v)

+ fermented chilli 2

HAM TOASTIE 14.5

w basil pesto, spinach, tomato
& buffalo mozzarella & sourdough
+ fried egg 3

KUMARA TOASTIE 14.5

sweet potato, zucchini, tilsit cheese
& cashew pesto on sourdough (v)
+ fried egg 3

VEGAN KUMARA TOASTIE 14.5

housemade carrot-top & cashew pesto
w sweet potato & zucchini (vg)

THREE CHEESE TOASTIE 10

sourdough grilled w cheddar, mimolette &
smoked mozzarella (v)
+ leg ham 2

LUNCH

11-2

AVOCADO SMASH 19

avocado & fava bean w charred corn, goat's fetta, chilli oil, puffed sorghum & fried egg on an english muffin (v) (gfo) (vgo)

+ smoked salmon 5

+ chipolata 6

RISOTTO 16

daily changing, made with victorian
cheeses. see chalkboard specials (gf) (v)
+ half globe of buffalo mozzarella 5

CURRY 13

w poppodom, brown rice & raita. see daily
chalkboard specials. (gf) (vg)
+ salad 3

SOUP 12

w buttered organic sourdough. see daily
chalkboard specials. (gfo) (v) (vgo)
+ salad 3

+ SIDES

- | | |
|-------------------------------------|-----|
| + thick cut bacon | 6 |
| + chipolata | 6 |
| + smoked salmon | 5 |
| + avocado | 5.5 |
| + thyme mushroom | 5 |
| + kale | 4 |
| + half globe of buffalo mozzarella | 5 |
| + meredith fetta | 3 |
| + housemade fermented chilli | 2 |
| + fried egg | 3 |
| + poached egg (before 11 am only) | 3 |
| + scrambled egg (before 11 am only) | 6 |

@kinfolkcafe

#wegiveafork

Our approach to food is simple,
EAT WELL, FOR GOOD. We work
closely with our farmers & suppliers to
make our menu as sustainable and local as
possible.

We want everyone to be able to eat well, so
we've designed our menu with inclusivity in
mind. Should you have a dietary, please let
our staff & volunteers know.

- | | |
|------------------|----------------------------|
| (v) vegetarian | (vo) vegetarian optional |
| (vg) vegan | (vgo) vegan optional |
| (gf) gluten free | (gfo) gluten free optional |

WEEKLY SPECIALS

example only

PAN SEARED SNAPPER

w black sesame babaganoush &
zucchini pomegranate salad 24

PANZANELLA SALAD

tuscan salad of heirloom tomato,
crouton, basil, red onion, cucumber
& buffalo mozzarella 20

MT ZERO SALAD

mt zero chickpeas w heirloom
zucchini, roquette, parsley
& dijon mustard 12
+ smoked salmon 5

PEACH & ALMOND SMOOTHIE

yellow peach, almond milk,
strawberry, cinnamon & date d8.5

VEGAN COOKIE

dark as night & choc-full of
vegan choc 4.5

NUTELLA STUFFED COOKIE

choc chip, and you betcha,
stuffed with nutella 6.5

VOLUNTEER LUNCH

buy a volunteer lunch - as part
of their shift, we always treat our
volunteers to lunch & coffee, help
us cover the cost of ingredients! 10

HOT DRINKS

COFFEE by SMALL BATCH

black & white coffees	4
+ large	+ .5
mocha	5
bottomless batch brew	5
add ice	

SINGLE ORIGIN + 0

roasted by Prologue.
see specials for this week's origin
& tasting notes.

NOT COFFEE

mörk 70% hot chocolate	5
turmeric latte	5.5
loose leaf chai latte by Prana (vgo)	4.5
loose leaf chai tea by Prana (vgo)	4.5
babycino	1

TEA

english breakfast	4
earl gray	4
green	4
lemon & ginger	4
rooibos	4
peppermint	4
chamomile	4

MILKS

St David Dairy	+ 0
Soy Boy Soy	+ .5
Milk Lab Almond	+1

COLD DRINKS

VEGAN SMOOTHIE 8.5

see this week's specials

COLD PRESSED JUICE 6.5

- orange juice
- pink juice w dragonfruit ginger
lemon & apple
- green juice w spinach kiwi kale
celery mint & cucumber

COCONUT WATER 5.5

100% pure green coconut

HOUSEMADE SODA 5

- pink grapefruit
- old fashioned lemonade
- natural ginger ale

SPARKLING WATER 3

ICED BEVVIES

add ice to your moccha / latte etc +.5

SWEETS & PASTRIES

sweets vary,
please check cabinet or ask staff about availability

CAKES & SLICES

housemade muffin	5
apple ginger oat cake (vegan)	7.5
choc raspberry slice (vegan) (gf)	6.5
berry crumble cheesecake	6.5
peanut butter pretzel bar	6.5
nut & date vegan raw bar (vegan) (gf)	6

COOKIES

choc chip cookie	4.5
nutella stuffed cookie	6.5
vegan dark chocolate cookie (vegan)	4.5
sandwich cookie (gf)	5.5

PASTRIES

croissant	7
cheese & tomato croissant	8
ham & cheese croissant	8
chocolate babka	6

VEGAN & RAW TRUFFLES 4.2

- orange & pistachio
- coconut blossom sugar
- berry coconut ripe
- black sesame & tahini
- hazelnut butter

At Kinfolk, we give a fork.
100% of our distributable profits go to two
charities supporting social inclusion.
in addition to this, our staff work alongside
volunteers from many different backgrounds to
deliver specialized training, capacity building
& inclusivity with each day's service.
Want to know more? Ask our venue manager.