

69-71 ERROL STREET NORTH MELBOURNE 03 9326 6610

RESTAURANT: www.errols.com.au

FUNCTIONS: www.upstairsaterrols.com.au



f Check in @ErrolsNorthMelb

BREAKFAST

FOR THE KIDS 12 YEARS & UNDER

Bacon & Scrambled Eggs on Toast

Fruit Toast with apricot, dates & raisins, served with cinnamon butter	7.5
Bakehouse Breads & Preserves – Sourdough, Rye, Seven Grain or Gluten Free Precinct	7.5
Free range eggs any way on sourdough	10
Three Grain Porridge of quinoa, barley & oats cooked in coconut milk & topped with carambanana, fresh berries, chia seeds, walnuts & berry coulis, with a dollop of organic coconut yo (Vegan)	
Breakfast Board with poached egg on seven grain toast, smashed avocado, grilled asparagus, potato & kale fritters, coconut porridge & a shot of OJ	sweet 20.9
Errol's Breakfast of scrambled free range eggs, bacon, field mushroom, house baked beans, sausage & hash brown on sourdough	lamb 20.9
Vegie Breakfast of grilled tomato, spinach, avocado, field mushroom & potato & cabbage color on sourdough (Vegan)	annon 18
Add Poached Egg 2.5 Rolled Eggs on seven grain with grilled basil tomato, avocado, wild rocket & chilli salad with ricotta & grilled salmon	lemon 20
Smashed Avocado and mint spread on seven grain toast, served with goat's cheese, grilled aspa & poached eggs, topped with housemade hazelnut dukkah	ıragus 18
Eggs Benedict with hollandaise & your choice of ham, wilted spinach or smoked salmon	16.5
Buttermilk Pancakes with mascarpone, seasonal fruits & maple syrup, drizzled with mixed berry & topped with crispy pailleté feuilletine	puree 16.9
Sweet Potato & Kale Fritters with poached eggs, crispy pancetta, goats cheese & an avocado, li mango salsa (GF)	ime & 18
Potato and Cheddar Waffle with poached eggs, spinach & sriracha hollandaise (GF)	18.5
Spanish Baked Eggs with fire roasted peppers & beans, sujuk, fetta & Turkish bread	18
Potato & Cabbage Colcannon served with crème fraiche, sautéed asparagus, wild mushroom, su scrambled eggs (GF)	ujuk & 1 <i>7</i>
Not-a-Benedict with poached eggs, slow cooked pulled pork, wilted spinach & hollandaise on a p & cabbage colcannon (GF)	ootato 19.5
Omelette with free range eggs, smoked bacon, roasted mushroom, tasty cheese & spring onic sourdough	on on 1 <i>7</i>
Vegetarian Omelette with sautéed onion, mushroom, capsicum & asparagus topped with fet sourdough	ta on 1 <i>7</i>
EXTRAS	
Bacon, Grilled Tomato, Field Mushroom, Wilted Spinach, Hashbrown, Asparagus	3.5
Goats Cheese, Avocado, Sujuk (spicy Middle Eastern halal sausage), Smoked Salmon, House Baked Beans, Potato & Cabbage Colcannon (Irish style hash brown), Lamb Sausage	4.5

Pancake w/ Nutella or Ice-cream

8.5



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COLD PRESSED FRESH JUICE AVAILABLE UNTIL 4PM Sunrise – pineapple, orange & ginger Watermelon Quencher – watermelon, apple, orange, carrot & ginger Beetroot Boost – beetroot, lemon, ginger, celery & carrot Liver Cleanser – carrot, apple, celery, ginger & lemon Piney Tropicana – pineapple, lime, ginger & apple Fresh Orange Juice	7.5 7
SMOOTHIES DAIRY FREE	8.5
Tumeric - Turmeric, cinnamon, ginger, black pepper & coconut oil blend, banana, maple & Black Forest — cherry, raw cacao, dates, chia seeds, & almond milk Acai — acai, raspberry, banana, chia seeds, orange juice & coconut milk Tropical — mango, pineapple, passion fruit & coconut milk BerryNana — mixed berries, banana, honey & almond milk	
HOT DRINKS	
Errols Specialty Blend Dark Roast Hot Chocolate – Milk, White or Dark Turmeric Latte - 79 Tu Superspice Blend with coconut oil (VEGAN*) London Fog- Floral earl grey tea & vanilla brewed with warm milk 'Sticky' Honey Chai Latte - with cinnamon, star anise, cardamom, peppercorn & cloves Chai – Matcha or Organic Phoenix Chai Loose Leaf Tea- By Tea Leaves	4 / 4.8 4 / 4.8 4.2 / 5 4.8 5.2 4 / 4.8 4.5
English Breakfast, French Earl Grey, Peppermint, Vanilla Chai, Rooibos, Berries of the Forest, Chamomile, Sencha Green, Lemongrass & Ginger	
Bonsoy, Barista Blend Almond, Milk Lab Lactose Free or Coconut Milk	0.5
COLD DRINKS	
Iced Coffee, Mocha, Chocolate or Spicy Chai	6.5
Bonsoy Iced (DF, Vegan) Coffee, Dark Chocolate or Mocha with soy vanilla ice-cream	8.5
Frappes Coffee, Mocha, Chocolate, Matcha Chai or Spicy Chai	8
Spiders Cola, Lemonade or Raspberry Lemonade	6.5
Milkshakes / Kids-shakes / Thick-shakes Chocolate, Vanilla, Strawberry, Caramel, Banana, Coffee, Cookies & Cream	6.5 / 5 / 7.5
Fentimans Botanical Brews Rose Lemonade, Wild Elderflower, Cherry Cola	4.8
Capi Range	4.5
Blood Orange, Lemon, Ginger Beer, Chinotto Remedy Organic Kombucha (Vegan)	5.4
Lemon Lime & Mint, Crisp Apple, Ginger Lemon Purezza Sparkling Water 700mL	5
Hair of the Dog Bloody Mary, Espresso Martini	16.5