

**RETURN OF THE MAC** 24  
House made mac & cheese croquettes, slow braised ham hock, beetroot puree, poached egg, beetroot béarnaise

**SALMON ROSTI GF** 24  
House cured salmon, potato & zucchini rosti, avocado salsa, poached egg, beetroot béarnaise, tomato relish  
*+ Haloumi 5.5*

**ALMOND COCONUT PORRIDGE V Vgn GF DF** 17  
Wheat Free oats, almond & coconut milk, cacao nibs, balsamic & rosemary plum jam, toasted coconut

**PULLED PORK BURGER GF** 24  
24 hour slow cooked marinated pulled pork, Granny Smith apple slaw, pickled mayo, served with curly fries  
*+ Wood Smoked Back Bacon 4.5*  
*+ On Gluten Free Bun 3*

**UMAMI MUSHROOM V GF** 23  
New season mushroom, house baked corn bread, kale, poached egg, truffle foam, beetroot, porcini powder  
*+ Wood Smoked Back Bacon 6.5*  
*+ Avocado w/ cashew cheese 6.5*

**HARISSA SCRAMBLE (HOT!) V GF\* DF\*** 20  
House made harissa sauce, harissa scrambled egg, sourdough grain toast, fried shallots, Vietnamese mint  
*+ Wood Smoked Back Bacon 6.5*  
*+ Chorizo 6.5*  
*+ Avocado w/ cashew cheese 6.5*  
*+ Buttermilk Fried Chicken 8*

**SUPER GREENS V Vgn GF DF** 21  
Broccolini, shredded kale, braised & roasted cauliflower, black rice, pumpkin puree, coconut tzatziki, sumac  
*+ Chorizo 6.5*  
*+ Poached egg 3.5*  
*+ Haloumi 5.5*  
*+ Buttermilk Fried Chicken 8*

**BIG BOSS V\* GF\*** 24  
Two poached eggs, sourdough grain toast, chorizo, house spiced beans, grilled haloumi, roast tomato, pickled onion, minted coconut tzatziki  
*+ V\* Chorizo can be changed to grilled tofu*

**KITCHEN CLOSERS AT 3:30PM DAILY**

**RED VELVET BLUEBERRY HOTCAKES V** 23  
Black sesame & finger lime icecream, salted chocolate caramel, ginger crumble, apricot gel, chocolate sesame shard

**TIRAMISU WAFFLES V** 22  
Waffle, house made tiramisu, mandarin curd, chocolate soil, strawberry coulis  
*+ Buttermilk Fried Chicken 8*

**LEMON MYRTLE PANNACOTTA V Vgn DF GF** 17  
Wattleseed vegan granola, cherry, cranberry & rosemary coulis, seasonal fruit, coconut yoghurt, apple crisp

**FRIED CHICKEN BURGER** 23  
Buttermilk chicken, Vertue house slaw, corn aioli served with curly fries  
*+ Wood Smoked Back Bacon 4.5*  
*+ On Gluten Free Bun 3*

**TOFU SCRAMBLE V Vgn GF\* DF** 22  
Roast zucchini, rainbow capsicum, kalamata olive ratatouille, beetroot hummus, grain toast, chimichurri, pickled zucchini

**PEA SMASH V Vgn DF GF\*** 18  
Minted smashed peas, sourdough grain toast, beetroot hummus, toasted pepita, dukkah  
*+ Poached egg 3.5*  
*+ Goats' curd 5*  
*+ Haloumi 5.5*  
*+ House cured salmon 7.5*

**INCA SALAD V Vgn GF DF** 20  
Organic quinoa, chickpea, battered cauliflower, cranberry, cashew cheese, shredded kale, baby carrot, pomegranate, capers, sun dried tomatoes, smoked almond, toasted pepita  
*+ Poached egg 3.5*  
*+ Goats' curd 5*  
*+ House cured salmon 7.5*

**TOASTED V Vgn\* GF\*** 8  
Sourdough or Grain Sourdough, served with your choice of butter, jam, vegemite, peanut butter, honey  
*+ Gluten Free Bread 2*  
*+ Fruit Toast 1*

**NO SUBSTITUTIONS ON MENU ITEMS**



Go to [mryum.com/vertue](https://mryum.com/vertue) or scan the QR code with your iPhone camera or Google lens on Android. *No QR app required!*

**EGGS YOUR WAY GF\* DF\*** 12  
Two eggs, poached, scrambled or fried on toast:  
Sourdough or Grain Sourdough  
*+ Gluten Free Bread 2*

**SIDES**  
Buttermilk Fried Chicken GF\* 8  
Wood Smoked Back Bacon GF 6.5  
Chorizo GF 6.5  
House Cured Salmon GF 7.5

Mac & Cheese Croquette w/ beetroot puree V 6  
House baked corn bread w/ butter V GF 5  
Grilled Haloumi V GF 5.5  
Goats' Curd V GF 5  
Extra poached Egg V GF 3.5

Avocado w/ cashew cheese & beetroot dust Vgn GF 6.5  
Mushrooms w/ kale & truffle oil Vgn GF 6  
Spiced Beans Vgn GF 5.5

Grilled Tofu Vgn GF 5  
Roast Tomato w/ olive tapenade Vgn GF 5  
Sautéed Baby Spinach & Kale Vgn GF 5  
Harissa Sauce Vgn GF 3.5  
Curly Fries w/ Tomato Chutney 8.5

**LITTLE PEOPLE (must be under 10 yrs)**

**TOY SOLDIERS V GF\*** 8  
Toasted cheese soldiers  
*+ Gluten Free Bread 2*

**KIDS EGG V DF\*** 8  
Poached, scrambled or fried, brioche fingers



**VERTUE**  
COFFEE ROASTERS

**SERVICE SURCHARGE APPLIES  
10% ON WEEKENDS  
20% ON PUBLIC HOLIDAYS**

**NO CHANGES TO MENU OR SPLIT BILLS  
DURING BUSY TIMES OR WEEKENDS**

**COFFEE** & Available in take home pack

**WHITE/BLACK** 4.5  
 + Bonsoy 0.7  
 + Milklab Almond/Califia Oat 1  
 + Large 1  
 + Iced 0.3  
 + Mocha 0.5

**FILTER – BATCH BREW** 4.5  
 + Iced 0.3

**COLD BREW** 6

**AFFOGATO** 7

**ICED COFFEE/CHOC/MOCHA** 8  
 Ice cream, ice, coffee/choc, milk

**BARISTA BREAKFAST** 11  
 Selection of Vertue Coffee Roasters coffee  
 served three ways: espresso, ¾ flat white, filter  
 + Switch ¾ flat white for Cold Brew 1

**MONARCH HOT CHOCOLATE** 4.8  
 Milk or Dark – Available in take home pack  
 + Large 1

**BOUNTY HOT CHOCOLATE** 6.5  
 Monarch Milk Chocolate with Coconut milk

**MATCHA LATTE** 5

**TEA** & Available in take home pack

**VERTUE BREAKFAST** 5  
**BERGAMOT BLACK (EARL GREY)** 5  
**ASSAM DEJOO TEA** 5  
**SENCHA GREEN TEA** 5

**TISANE** & Available in take home pack

**EGYPTIAN PEPPERMINT** 5  
**LEMONGRASS & GINGER** 5  
**TULSI (HOLY BASIL) & ROSE PETAL** 5  
**SAGE, LIQUORICE ROOT & PEPPERMINT** 5

**CHARLIE CHAI – STICKY CHAI (Bonsoy)** 6  
 Available in take home pack  
 + Dirty Charlie (add espresso) 2  
 + Iced Charlie Chai 1

**JUICE**

**WHOLE YOUNG COCONUT** 7  
**GINGER NINJA:** OJ with a kick of ginger 8  
**PINK PEAR:** Watermelon, pear, lemon, basil 8.5  
**UP BEET:** Beetroot, carrot, apple, lemon, ginger 9  
 + Gin or Vodka to your juice 6

**SODAS & MINERALS**

**STRANGELOVE ORGANICS** 5.5  
 Lemon Squash Smoked Cola Bitter Grapefruit  
 Double Ginger Beer Mineral Water Tonic  
 Large Mineral Water (750ml) 9.5

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**10% ON WEEKENDS**  
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**BOOZE**

**VERTUE ESPRESSO MARTINI** 16  
 Espresso, cold brew, vodka, chocolate

**TURBO GIN & TONIC** 14  
 Gin, cold brew, tonic, citrus

**APEROL SPRITZ** 15  
 Aperol, Blanc de Blanc, soda, orange

**PASSIONFRUIT MIMOSA** 15  
 Blanc de blanc, twist of passion

**BEER/CIDER**  
 Monteiths Crushed Pear Cider 9  
 Gage Roads Atomic Pale Ale 8.5  
 Mountain Goat Hightail Ale 8.5  
 Moon Dog Lager 9  
 Kaiju Krush Tropical Pale Ale 10.5  
 Feral White Ale 9.5  
 Stomping Ground Hop Stomper IPA 12

**SPARKLING**  
 Nos Amours Brut Blanc de Blanc Bordeaux, France 11/50

**WHITE**  
 Squire's Peak Sauvignon Blanc Marlborough, NZ 11/50  
 Castelforte Pinot Grigio Veneto, Italy 12/55

**ROSÉ**  
 Bertoulet Rose Provence, France 12.5/55

**RED**  
 Birds of Paradise Shiraz Yarra Valley, Aus 10/45  
 LaBrune Et Fils Pinot Noir Cote de Beaune, France 12.5/55  
 San Marzano Manoro Primitivo Puglia, Italy 12.5/55

