

DRINKS

CAFFEINATE ME

White (R) 5 • (L) +0.7

Dukes Market Blend Black 4.8  
Single origin; ask for this week's selection

Batch Brew (Filter) 5.5

Strong • Single Origin  
• Decaf +0.7

Alt Milk +1  
Soy • Oat Milk • Almond • Lactose Free

WARM UP

Dukes Hot Choc (gf, vg) 6  
Dukes 44% Cocoa  
› Add whipped cream +1  
› Alt Milk +1

Japanese Matcha Latte (gf, vg) 6  
Pure stone ground matcha  
› Alt Milk +1

Golden Turmeric Latte (cf, gf, vg) 6  
A perfect blend of turmeric, cinnamon, ginger and a hint of black pepper.  
› Alt Milk +1

Leaf Chai by Original Chai Co (gf, vg) 6.5  
Traditional spiced masala chai brewed with soy milk or your choice of milk.

TEA 6  
Chai • Chamomile • Earl Grey • English Breakfast • Green Tea • Lemon Myrtle & Ginger, Mint

SOFT DRINKS

Coke 6  
Coke Zero 6  
Sprite 6  
Lemon Bitter 8

ICED HITS

Iced Latte 6.5  
Iced Filter 6.5  
Iced Matcha 7.5  
Iced Chai 7.5  
Iced Chocolate 8.5  
Iced Mocha 8.5  
Iced Coffee 8.5  
Add Whipped Cream +1  
Add Alt Milk +1

REFRESH YOUR SELF

Cold Pressed Juices  
Reg 10 • Kids 6  
Apple  
Orange  
Watermelon, apple & mint  
Beetroot, carrot, celery, apple & lemon  
Kale, capsicum, ginger, celery, cucumber, apple & lemon

MILKSHAKES

Reg 9 • Kids 6 • Thickshake +1  
Chocolate  
Strawberry  
Caramel  
Vanilla  
Coffee  
Biscoff Shake +3

SMOOTHIES (VG)

14  
Mango Breeze  
Mango, mango nectar, coyo & coconut water  
› Add Vegan Protein Powder +2  
  
Green Matcha  
Matcha, spinach, pineapple and coconut water  
› Add Vegan Protein Powder +2

Banana Classic  
Banana, dates, coyo & oat milk  
› Add Peanut Butter or Raw Cacao +1

Berry Delight  
Acai, banana, blueberry, raspberry, almond milk  
› Add Vegan Protein Powder +2

ALCOHOL (10.00am onwards)

SPARKLING

Chardonnay NV B 60  
San Pietro NB G 11 / B 40  
(Mornington Peninsula)

WHITE WINE

Mbs, Sauvignon Blanc G 11/ B 40  
(New Zealand)  
Cape Schank, Chardonnay G 11/ B 40  
(Mornington Peninsula)  
Cape Schank, Pinot Grigio G 11 / B 40  
(Mornington Peninsula)

RED WINE

Alphabet Wine, Shiraz G 11 / B 40  
(Heathcote)  
Half Island Reserve, Cabernet Sauvignon G 11 / B 44  
(Victoria)  
Under-Ground, Pinot Noir G 11/ B 40  
(Mornington Peninsula)

ROSE

Eh! (Victoria) G 12/ B 42

CHILLED BEER (INTL')

Corona (Lager, Mex) 9  
Asahi Super Dry (Rice Lager, Jap) 9  
Peroni (Lager, Ita) 9  
Wakachangi (Lager, Nz) 9

LOCAL BEERS

Stone & Wood (Pacific Ale) 11  
Fat Yak (Pale Ale) 10  
150 Lashes (Pale Ale) 10

I Need A Cocktail

Mimosa 15  
Aperol Spritz 15  
Espresso Martini 22  
Vodka, Kahlua, Double Espresso, Vanilla Syrup  
St Martin's Bloody Mary 20  
Vodka, Tomato Juice, Pickle Juice, Tabasco, Worcestershire  
Tommy Margarita 21  
Tequila, Triple Sec, Agave, Lime Juice  
Spicy Margarita 21  
Tommy's Hot Sista With A Hint Of Jalapeno And Tabasco  
Sparkling Rose 20  
Vodka, Lime Juice, Mint, Watermelon  
Sunrise Tequila 18  
Vodka, Orange Juice, Grenadine





# BREAKFAST

(7AM - 3PM)

**Dench Bakery Toast** (gf +2) 10  
Sourdough / Multi-grain with 2 preserves  
› **Fruit toast +2 / Extra Preserve +2**

**Oat Porridge** 22  
Almond crumble, seasonal fruit & vanilla coyo

**Activated Almond Bircher (v, vgo)** 23  
Vanilla coyo, seasonal fruits, cranberries, berry coulis, with toasted coconut

**Raspberry granola (vegan / gf/vg)** 25  
Home made raspberry & rose granola, vanilla & coconut pana cotta, raspberry milk, granish with seasonal fruit & lemon balm

**Biscoff French Toast (v)** 27  
Berry coulis, fresh fruits, coffee mascarpone, biscoff sauce, pistachio crumb

**Blueberry Pancake (v)** 24  
Homemade blueberry pancake served with blueberry compote with cream chantilly.  
› **Add bacon and maple syrup +6**

**Goddess Bowl (v, gf)** 28  
Beetroot hummus, sautéed kale, broccoli, asparagus, black rice, roast pumpkin, mixed seeds, poached egg

**St Martin's Signature Avo (v, vgo) (gfo + 2)** 23.5  
Sliced Avo, kale, whipped feta, beetroot hummus, mixed seeds on multi-grain  
› **Extra poached egg +4**

**White And Green Omlette (v, df, gf) (gfo + 2.5)** 26  
Avocado, spinach, broccoli, spinach, zucchini, with broccoli & spinach cream  
› **Add extra toast +1.5**

**Wild Mushrooms on Toast (gfo +2)** 27  
Garlic butter mushrooms, whipped feta, herb crumbs, spinach, truffle mushroom, beetroot relish poached egg on multi-grain toast, finished with truffle oil

**Grilled Port Lincoln Sardines (gfo +2)** 29  
Snow peas & fennel salad, confit lemon, capers, fennel cream, poached egg on sourdough

**Eggs Benedict (gfo +2)** 28  
Two poached eggs, ham hock, bacon jam, housemade hollandaise, and chorizo crumbs on sourdough

**Cheese n' Chive Scramble (gfo +2)** 24  
Served with chipotle mayo chorizo crumb, Grana padano parmesan cheese on sourdough

**Big Brekky (gfo +2)** 29  
Chorizo, bacon, roasted tomato, halloumi chesse, avocado, potato rosti with your choice of egg on sourdough  
› **Scrambled +2**

**Free range eggs (gf +2)** 14  
**Fried or Poached (Scrambled +2)**  
Choice of bread (Sourdough / Multi grain)

**St. Martin's Chili Scramble (gfo +2)** 24  
Spring onion, cherry tomato, chili, chili oil, shallots finished with whipped fetta on sourdough

**St. Martin's Superfood (gfo +2)** 26  
Smashed avo, sautéed broccolini, kale, zucchini, pumpkin seed, jalapeno jam, mozzarella cheese, multigrain bread with poached egg

**Reuben Benny (gfo +2)** 26  
Served with brioche, sautéed spinach, sauerkraut, pastrami, homemade hollandaise with 2 poached eggs

**Menemen (optional gf) (gfo +2)** 25  
Special menemen sauce, baked egg, halloumi cheese, cilantro, parsley served with turkish bread

## SIDES

Eggs  
Poached /Fried 4  
Scrambled 4.5

Berkshire Smoked Bacon 7  
Grilled Chorizo 7  
Grilled Chicken 7  
Grilled Moroccan Chicken 8  
Smoked Salmon 7  
Halloumi Cheese 7

Avocado 6  
Cooked Spinach 5

Roasted Tomatoes 6  
Buttered Mushroom 6  
Rosti 6  
Whipped Feta 5  
Hollandaise 4  
Tomato Relish 3

Hash Brown 4

Fries With Aioli 12  
Sweet Potato Fries with Avo Salsa 14  
Sriracha Aioli +2.5  
Chipotle Mayo +2.5



# LUNCH

(11:30AM - 3PM)

**Weekday Special** 25  
Ask our Crew

**Open Steak Sandwich** 29  
Wagyu beef steak, lettuce, tomato, caramelised onion, provolone cheese, homemade aioli on Turkish bread with chips  
› **Add beer from our list +6**

**Southern Fried Chicken Burger** 27  
Southern fried chicken tenderloin, jalapeno slaw, sriracha mayo on charcoal brioche bun with sweet potato fries  
› **Add bacon +4**  
› **Add beer from our list +6**

**Organic Beef Burger (gfo +2)** 29  
Juicy beef patty, cheese, tomato, butter lettuce, pickles, special burger sauce served on a brioche bun with fries.  
› **Add bacon +4**  
› **Add beer from our list +6**

**Seafood Linguine (veg opt)** 34  
Prawns and calamari cooked with chilli, garlic, onion, butter, white wine sauce, parsley, chives, cherry tomatoes and herbed crumbs.  
› **Add wine from our list +6**

**Moroccan Chicken Salad (v)** 28  
Pickled onion, almonds, carrot, kale, quinoa, barley, cranberries with honey mustard dressing.

**Roast Lamb Salad** 29  
24-hour slow cooked lamb, pearl couscous, roasted pumpkin, pomegranate, Parsley, garlic labneh dressing

**Crispy Barramundi** 34  
Creamy dill sauce, broccoli and spinach cream, zucchini and cucumber salad, with charred lemon and butter toasted asparagus



# FOR THE LITTLE ONES

(Up to 12 Years Old)

**Kids Egg** 8  
Choice of fried, scramble or poached egg on white square bread  
› **Add bacon +3**

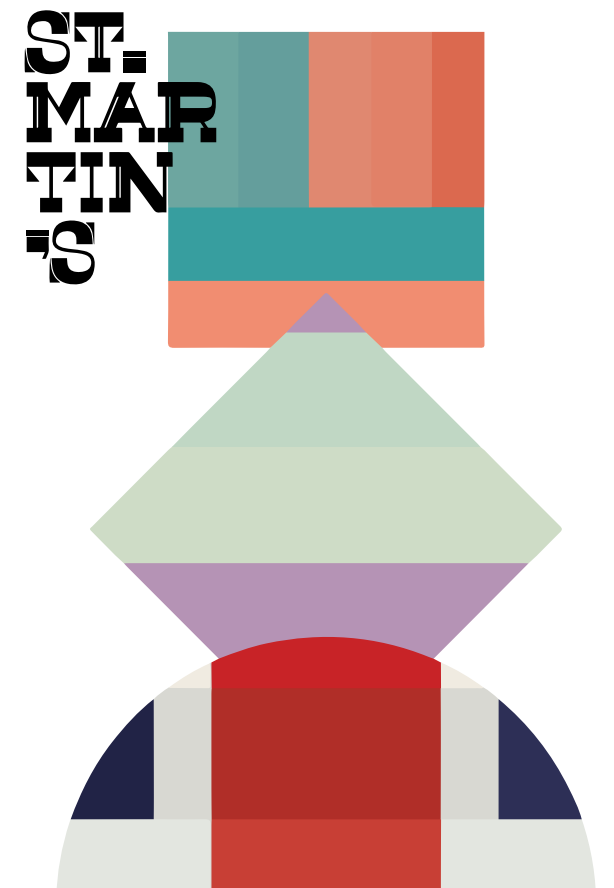
**Kids Cheese Toastie** 7  
› **Add ham +3**

**Kids Pancake** 11.5  
Served with vanilla yoghurt, strawberry and caramel coulis

**Kids Waffle** 12.5  
Served with nutella and strawberries

**Chicken Nugget with Chips** 12.5

**Kids Cheeseburger with Chips** 14.5



**GFO:** Gluten Friendly Option available • **V:** Vegetarian • **VGO:** Vegan Option • **CF:** Caffeine Free • **VG:** Vegan • **DF:** Dairy Free  
\*Please note all menu items may include traces of nuts and seeds. \* The same pans may be used to cook all menu items. \*Gluten free items may be stored with other non-gluten free items

STRICTLY NO ALTERATIONS TO MENU • WEEKEND SURCHARGE 10% • PUBLIC HOLIDAY SURCHARGE 15% • NO SPLIT BILL ON WEEKENDS AND PUBLIC HOLIDAYS • 1.4% SURCHARGE ON ALL EFTPOS (MASTERCARD, VISA, AMEX)