

Breakfast *(All day)*

Sourdough / Fruit Toast	9
Choice of spread Vegemite, honey, jam peanut butter + <i>Gluten Free</i> +1.5	
Eggs Your Way <i>(GFO, DFO)</i>	13
Free range poached / fried / scrambled eggs	
Brekkie Roll <i>(GFO)</i>	13
Free range egg, bacon, caramelized onion & rocket	
Mango Bircher <i>(DFO)</i>	22
Overnight soaked oats w/ mango puree, almond flakes, pistachios, cashews, dried cranberries in coconut milk served cold w/ mango yogurt, apple slaw and poached pear	
Lime Mascarpone Waffles <i>(GF)</i>	21
House made waffles w/ maple syrup, berry compote, lime mascarpone & seasonal fruits	
Pancakes	24
W/ vanilla ice cream, maple syrup, raspberry coulis, whipped vanilla ricotta & seasonal fruits	
Chilli Scrambled Eggs <i>(GFO, DFO)</i>	23
Chilli infused & spring onion folded eggs w/ house made Ajvar and stracciatella cheese finished with fermented green chilli & chilli oil on toast	
Zucchini Corn Fritters <i>(GF, DF)</i>	25
W/ tomato salsa, avocado, char grilled zucchini chutney, poached eggs & lemon	
Chorizo Benedict <i>(GFO)</i>	26
Sautéed chorizo, bacon, onion & spinach w/ hollandaise sauce & poached eggs, finished with fresh chilli on toast	
Breakfast Salad <i>(GF, DFO)</i>	25
Grilled broccolini, kale, avocado, goats cheese, edamame, lemon, hummus, sweet potato crisps, pine nuts & poached egg <i>Add smoked salmon</i> +6.5	
Eggs Benedict <i>(GFO)</i>	19 / 23 / 26
Spinach / bacon or ham / smoked salmon finished w/ drizzle of sweet paprika on top	
Farmer’s Omelette <i>(GFO, DFO)</i>	25
Mushrooms, potatoes, bacon, spring onion and a toast	
Chorizo & Cheese Omelette <i>(GFO, DFO)</i>	26
Chorizo, roasted pepper, spring onion, spinach, mozzarella, paprika & a toast	
Turkish Eggs <i>(GFO)</i>	25
Dill & mint yogurt, harissa, tomatoes & eggplant ragu with dukkah, Aleppo chilli butter, poached eggs served w/ flat bread <i>Add lamb kofta</i> +7	
Southern Fried Chicken & Waffle	26
Southern fried chicken w/ poached eggs, bacon crumble, pickles, lettuce, chilli hollandaise & maple syrup on a house made cheese waffle	
Cali Pulled Angus Beef <i>(GFO, DF)</i>	26
Slow cooked Angus beef brisket, avocado, tomato salsa, salsa rosada, poached eggs, fresh chilli & lemon on toast	
Smashed Avocado <i>(GFO, DFO)</i>	25
W/ beetroot hummus, cherry tomatoes, lemon, almond crumble, feta, dukkah & poached eggs on toast	
Big Breakfast <i>(GFO, DFO)</i>	31
W/ eggs your way, bacon, chorizo, mushrooms, hash brown, grilled tomato, wilted spinach, house made tomato relish and a toast	

Sides

Smoked salmon / goats cheese / bacon	6.5
Avocado / grilled haloumi / chorizo / mushrooms	6
Grilled tomato / feta / Hollandaise	4
Egg / hash brown / spinach / toast	3.5
House made relish	1.5

Toastie Melts *(All day)*

<i>Add side of fries</i> +4.5	
Reuben <i>(GFO)</i>	18.5
Smoked brisket Pastrami, mozzarella, sauerkraut, pickles, American mustard & Russian dressing	
Chicken Melt <i>(GFO)</i>	17
Free range chicken breast, avocado, mayo & mozzarella served w/ relish <i>Add egg</i> +3.5	
Mushroom & Truffle <i>(GFO)</i>	17
Assorted mushrooms, pickled onion, truffle mayo & mozzarella	
Ham & Relish <i>(GFO)</i>	16.5
Ham, tomato, aioli, house made tomato relish & mozzarella	
Tuna Melt <i>(GFO)</i>	17.5
Tuna w/ spring onion, avocado, mozzarella, chilli mayo & pickles	
Brisket & Pickles <i>(GFO)</i>	18
Pulled beef brisket, mozzarella, pickles & mayo <i>Add bacon</i> +6.5	
Beef Birria <i>(GFO)</i>	18.5
Slow braised brisket, pickled onion, salsa Verde, mozzarella served w/ beef consommé dipper <i>Make it surf & turf with prawns</i> +5	

Kids

Kids Scrambled Eggs on Toast	9
Kids Avo on Toast w/ Feta	9.5
Kids Vanilla Yogurt	11
W/ berries & maple syrup	
Kids Waffles	10
W/ maple syrup & ice cream	
Kids Pancakes	10
W/ maple syrup & ice cream	
Kids Calamari & Fries	12
Kids Chicken Nuggets & Fries	10
Kids Chicken Burger & Fries	12
Kids Beef Burger & Fries	13

GF - Gluten free | GFO - Gluten free option
DF - Dairy free | DFO - Dairy free option

We use products containing dairy, nuts, eggs and other allergen in our kitchen. While we do our best, we cannot guarantee these ingredients have not come into contact with your dish.

Lunch *(From 11.30am)*

Calamari Salad <i>(GF, DFO)</i>	26
Lemon pepper crispy calamari w/ rocket, pear, parmesan, walnuts, lemon, tartare sauce & sherry vinaigrette	
Soba Noodle Salad w/ Grilled Chicken <i>(DF)</i>	25
Edamame, bell pepper, cabbage, spring onion, carrot, fresh chilli, pickled ginger, fried shallots, bean sprouts finished w/ miso & ginger dressing	
Avocado Panzanella Salad <i>(GFO)</i>	23
Avocado, bocconcini, cherry tomatoes, cucumber, red onion, toasted foccacia bread, basil & sherry vinaigrette <i>Add chicken</i> +7	
Cheeseburger <i>(GFO)</i>	25
Grass fed Angus beef house made patty w/ cheese, tomato, grilled onion, mixed lettuce, pickles, ketchup & mayo served with fries	
Grilled Barramundi <i>(GF)</i>	26
Crispy skin grilled barramundi w/ creamy cauliflower puree, charred cabbage, lentils & burnt butter sauce	
Chicken Parma	26
W/ ham, sugo, mozzarella served with fries & salad	
Chicken Club Sandwich	22
Chicken, bacon, lettuce, cheese, tomato & aioli w/ fries	
Grilled Chicken Burger <i>(GFO)</i>	23
Grilled chicken tenderloins w/ bacon, Spanish onion, tomato, chilli mayo, cheese & rocket served with fries	
Veggie Burger <i>(GFO, DF)</i>	22
House made spiced potato, green peas & herbs patty with onion, tomato, rocket, chilli mayo, dates & tamarind sauce served w/ fries	
Trio of Tacos <i>(GFO, DF)</i>	25 / 24
Choice of grilled prawns or grilled chicken, cabbage slaw, pico de gallo, chipotle mayo, fried shallots & lemon	
Butter Chicken & Rice <i>(GF)</i>	24
Grilled chicken pieces cooked in spiced tomato sauce, butter & cream served w/ rice & flat bread	
Black Pepper Beef with Rice <i>(GF, DF)</i>	25
Beef rump strips, black pepper, baby corn, onion & garlic cooked with soy sauce & black bean sauce served with rice	
Pan Fried Gnocchi <i>(GFO)</i>	23
Creamy butternut pumpkin base with butter pan fried potato gnocchi finished w/ sage, pine nuts and parmesan	
Prawn & Calamari Risotto <i>(GF)</i>	26
Sauteed garlic, onion, prawns, calamari, cherry tomatoes, lemon, dill, fresh chilli & green peas finished with rocket & parmesan	

Small Plates

Bowl of fries w/ aioli	9
Potato wedges w/ sour cream & sweet chilli sauce	13
Truffle & mushrooms arancini w/ sugo & parmesan	15
House made lamb kofta skewers w/ aioli & flat bread ...	15
Fried calamari w/ lemon pepper & tartare sauce	17
Croffles w/ mascarpone, maple & pistachio	13

Vegan Breakfast *(All day)*

Sourdough / Fruit Toast	9
+ <i>Gluten Free</i> +1.5 Choice of spread Vegemite / jam / peanut butter	
Mango Vegan Bircher	21
Overnight soaked oats w/ mango puree, almond flakes, pistachios, cashews, dried cranberries in coconut milk served cold w/ apple slaw and poached pear	
Plant-Based Benedict <i>(GFO)</i>	22
Sautéed spinach, mushrooms, onion, scrambled tofu, spring onion, fried shallots & house made vegan hollandaise on toast	
Plant Based Breakfast Salad <i>(GF)</i>	25
Kale, grilled broccolini, avocado, vegan feta, edamame, lemon, spiced hummus, pine nuts, sweet potato crisps & grilled tofu	
Smashed Avocado <i>(GFO)</i>	25
W/ beetroot hummus, cherry tomatoes, lemon, almond crumble, vegan feta, dukkah with grilled tofu on toast	
Vegan Big Brekkie <i>(GFO)</i>	25
W/ grilled tofu, hash brown, wilted spinach, mushroom, grilled tomato, smashed avocado, house made tomato relish & toast	
Zucchini Corn Fritters <i>(GF)</i>	25
W/ tomato salsa, avocado, chargrilled zucchini tomato chutney with grilled tofu & lemon	

Sides

Avocado / mushrooms	6
Grilled tomato / vegan feta	4
Vegan hollandaise / hash brown / spinach	3.5

Vegan Lunch *(From 11.30am)*

Falafel Salad <i>(GF)</i>	22
Falafel, beetroot hummus, fresh chilli, avocado, edamame, cucumber, tomato salsa, lemon	
Vegan Burger <i>(GFO)</i>	23
House made spiced potato, green peas & herbs patty with Spanish onion, tomato, rocket, vegan chilli mayo, dates & tamarind sauce served with fries	
Vegan Toastie	16
Mushrooms, salsa Verde, pickled onion, chilli vegan mayo & avocado	
Vegan Pan Fried Gnocchi	21
Creamy butternut pumpkin base with pan fried potato gnocchi finished w/ sage & pine nuts	



Barista

Espresso	4
Piccolo	5
Cappuccino	5
Latte	5
Macchiato	5
Affogato	6.5
Long Black	4.5
Mocha	5.5
Bulletproof	6.5
Bubbacino	2.5
Little D's Hot Chocolate	4
Hot Chocolate	5

Alternative Milks +0.75
Extra Shot +0.75
Decaf +0.75
Large +1
Syrup (Vanilla / Caramel / Hazelnut) +1

Icy Bevs

Iced Coffee	7
Iced Chocolate	7
Latte Over Ice	6
Chai Latte Over Ice	7
Long Black Over Ice	5
Icy coffee served w/ cold brew	
Frappe	8
Chocolate / caramel / mocha / coffee / matcha	
Matcha	10
Strawberry / mango / white chocolate	

Chai

Golden Latte	6
Chai Latte	7
Matcha Latte	7
Sticky Chai	7
Vegan Sticky Chai	7

Tea

English Breakfast / Earl Green / Green / Chamomile / Peppermint / Lemongrass & Ginger	5.5
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Honey / Alternative Milks +0.75

Crafted Sodas

Mango Melon	6.5
Raspberry Lemonade	6.5
Lychee Lemonade	6
Mango Lemonade	6

Fridge

Bottled Water	4
SanPellegrino Sparkling	6.5
Pop Tops	4.5
Cold Press Juice	9
Soft Drinks	5
Coke / Coke Zero / Diet Coke / Sprite / Fanta / Lemonade	
Red Bull	6

Milkshakes

Vanilla / Caramel / Strawberry / Chocolate / Banana / Blue Heaven	8
Kids Milkshake	5.5

Smoothies

Skinny D'S (VGO)	15
Banana, peanut butter, dates, vanilla protein powder, low fat milk & honey	
Açaí (VG)	13
Açaí puree, mixed berries, banana & coconut milk	
Superfood Greens (VGO)	12
Greens powder, spinach, chia seeds, vanilla protein, cashews, filtered water & avocado	
Chocolate & Peanut Butter (VGO)	12
Cocoa powder, banana, low fat milk, honey & peanut butter	
Mixed Berry (VGO)	12
Mixed berries, honey, yogurt, banana & milk	
Mango & Banana (VGO)	13
Mango puree, mango slices, honey, yogurt, banana & milk	

Add: protein +3, coffee +2.5, peanut butter +2,
greens powder +2, chia seeds +1, alternative milks +0.75

All proteins are vegan
VG - Vegan | VGO - Vegan option

LIQUOR MENU

Cocktails

Classic Mimosa	11
Sparkling wine & orange juice	
Strawberry + Lemonade	12
Strawberry puree, lemonade, sparkling wine	
Aperol Spritz	15
Aperol, soda, sparkling wine	
Mango Margarita	17
Lime, tequila, mango puree, Cointreau, chilli	
Tequila Sunrise	17
Tequila, fresh OJ, grenadine, Cointreau	
Espresso Martini	17
Vodka, Kahlua, espresso	
Cosmopolitan	17
Cranberry juice, vodka, triple sec, lime	

Beer

Stone & Wood Pacific Ale	10
Corona	9
Peroni	9
Somersby Apple Cider	9

Wine

Maschio Prosecco D.O.C Treviso Italy	G 9 B 34
821 South Sauvignon Blanc Marlborough NZ	G 9 B 32
Shores Reach Pinot Noir M.Peninsula Australia	G 9 B 34
Friends of Rufus Hunter Valley Australia	G 9 B 32



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