

Breakfast *(All day)*

Sourdough / Fruit Toast	9
Choice of spread Vegemite, honey, jam peanut butter <i>Gluten Free +1.5</i>	
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	
Coconut, Date & Cashew Porridge <i>(DF)</i>	21
Overnight oats soaked in coconut milk, with dates and cashews. Served warm with poached pear, strawberries, rhubarb compote & dehydrated raspberries	
Lime Mascarpone Waffles <i>(GF)</i>	21
House made waffles w/ maple syrup, berry compote, lime mascarpone & seasonal fruits	
Raspberry & White Chocolate Ganache Pancakes	24
W/ strawberries, vanilla whipped ricotta, Persian floss & dehydrated raspberries	
Chilli Scrambled Eggs <i>(GFO, DFO)</i>	23
Chilli infused 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	
Okonomiyaki with Poached Eggs <i>(DF)</i>	22
Japanese savoury pancake filled with cabbage & spring onion, topped with tonkatsu sauce, kewpie mayo, seaweed salad, fresh chilli & sesame seeds	
Roasted Spiced Cauliflower & Chickpeas <i>(GFO, DFO)</i>	24
Roasted spiced cauliflower & chickpeas mixed with wild rice & kale served with hummus, fried eggs, goats cheese, pomegranate molasses & lemon on toast	
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 toast	
Chorizo Omelette <i>(GFO, DFO)</i>	26
Chorizo, roasted pepper, spring onion, spinach, paprika & toast	
Moroccan Baked Eggs <i>(GFO, DFO)</i>	24
Eggs in Moroccan capsicum & tomato stew, mozzarella, served with grilled sujuk & Turkish bread <i>Vegetarian option available</i>	
Southern Fried Chicken & Waffle	26
Southern fried chicken w/ fried egg, bacon, pickles, lettuce, chilli hollandaise & maple syrup on a house made cheese waffle	
Cali Pulled Beef on Potato Hash <i>(GF, DF)</i>	26
Slow cooked beef brisket, avocado, tomato salsa, salsa rosada, poached eggs, fresh chilli & lemon	
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 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)*

Add side of fries +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 <i>Add egg +3</i>	
Mushroom & Truffle <i>(GFO)</i>	16.5
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 +6.5</i>	
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 +5</i>	

Kids

Kids Scrambled Eggs on Toast	9
Kids Avo on Toast w/ Feta	9.5
Kids Waffles	10
W/ maple syrup & ice cream	
Kids Pancakes	10
W/ maple syrup & ice cream	
Kids Calamari & Fries	12
Kids Chicken Tenders & 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	
Cheeseburger <i>(GFO)</i>	24
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 & 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	
Korean Fried Chicken Burger <i>(GFO)</i>	23
Fried chicken, Asian slaw, aioli & honey gochujang sauce served with 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>	21
House made spiced potato, green pea & herb patty with onion, tomato, rocket, chilli mayo, dates & tamarind sauce, served w/ fries	
Nasi Goreng <i>(GFO, DF)</i>	24
Fried rice with chicken, prawns, house sauce & veggies served with fried egg and finished with spring onion	
Butter Chicken & Rice <i>(GF)</i>	24
Grilled chicken pieces cooked in spiced tomato sauce, butter & cream, served w/ rice	
Japanese Curry Soba <i>(DF)</i>	23
Soba noodles in Japanese curry sauce with grilled chicken, spring onion, fried tofu, black fungus, fried shallots & mixed lettuce	
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	25
Creamy butternut pumpkin base with butter pan-fried potato gnocchi, finished with sage, pine nuts and parmesan	
Prawn Linguine Pasta <i>(DFO)</i>	24
Prawns, chilli, garlic, cherry tomatoes, lemon, grana padana & rocket	
Soup of the Day	
Please ask the attendant	
Bowl of fries w/ aioli	9
Potato wedges w/ sour cream & sweet chilli sauce	13
Battered cauliflower w/ aioli <i>(GF)</i>	13
Fried calamari w/ lemon pepper & tartare sauce	17
Croffles w/ mascarpone, maple & pistachio	13

Small Plates

Vegan Breakfast *(All day)*

Sourdough / Fruit Toast	9
+ <i>Gluten Free +1.5</i> Choice of spread Vegemite / jam / peanut butter	
Vegan Coconut, Date & Cashew Porridge	21
Overnight oats soaked in coconut milk, with dates and cashews. Served warm with poached pear, strawberries & rhubarb compote	
Plant-Based Benedict <i>(GFO)</i>	22
Sautéed spinach, mushrooms, onion, scrambled tofu, spring onion & house made vegan hollandaise on toast	
Vegan Roasted Spiced Cauliflower & Chickpeas <i>(GFO)</i>	24
Roasted spiced cauliflower & chickpeas mixed with wild rice & kale served with hummus, grilled tofu, vegan feta, pomegranate molasses & lemon on toast	
Vegan Smashed Avocado <i>(GFO)</i>	25
W/ beetroot hummus, cherry tomatoes, lemon, almond crumble, vegan feta, dukkah and 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	
Vegan Zucchini Corn Fritters <i>(GF)</i>	25
W/ tomato salsa, avocado, chargrilled zucchini, tomato chutney and grilled tofu & lemon	

Sides

Avocado / mushrooms	6
Grilled tomato / vegan feta	4
Vegan hollandaise / hash brown / spinach	3.5
House made relish	1.5

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>	20
House made spiced potato, green pea & herb patty with Spanish onion, tomato, rocket, vegan chilli mayo, dates & tamarind sauce, served with fries	
Vegan Japanese Curry Soba	22
Soba noodles in Japanese curry sauce with fried cauliflower, fried tofu, black fungus, fried shallots & mixed lettuce	
Vegan Fried Rice <i>(GF)</i>	18
Fried rice with chilli, veggies, fried tofu & house sauce, finished with spring onion	
Vegan Spicy Thai Green Curry <i>(GF)</i>	18
Served with rice	
Soup of the Day	
Please ask the attendant	



Barista

Espresso	4
Piccolo	5
Cappuccino	5
Latte	5
Macchiato/Piccolo/Magic	5/4/5
Affogato	6.5
Long Black	4.5
Mocha	6
Dirty Chai	6
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	

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
---	-----

Honey / Alternative Milks +0.75

Crafted Sodas

Mango Melon	7
Raspberry Lemonade	7
Lychee Lemonade	7
Mango Lemonade	7
Blueberry Lemonade	7

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	6

Smoothies

Skinny D'S (VGO)	15
Banana, peanut butter, dates, vanilla protein powder, low fat milk & honey	
Açai (VG)	13
Açai puree, mixed berries, banana & coconut milk	
Superfood Greens (VGO)	13
Greens powder, spinach, chia seeds, vanilla protein, cashews, filtered water & avocado	
Chocolate & Peanut Butter (VGO)	13
Cocoa powder, banana, low fat milk, honey & peanut butter	
Mixed Berry (VGO)	13
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	13
Sparkling wine & orange juice	
Strawberry + Lemonade	13
Strawberry puree, lemonade, sparkling wine	
Aperol Spritz	17
Aperol, soda, sparkling wine	
Mango Margarita	18
Lime, tequila, mango puree, Cointreau, chilli	
Tequila Sunrise	18
Tequila, fresh OJ, grenadine, Cointreau	
Espresso Martini	18
Vodka, Kahlua, espresso	
Cosmopolitan	18
Cranberry juice, vodka, triple sec, lime	

Beer

Stone & Wood Pacific Ale	10
Corona	9
Peroni	8
Somersby Apple Cider	9

Wine

Maschio Prosecco D.O.C Treviso Italy	G 10 B 34
Amiri Sauvignon Blanc Marlborough NZ	G 10 B 32
Campet Ste Marie Pinot Noir Languedoc France	G 10 B 34
Cleanskin Clare Valley Australia	G 10 B 32
Brown Brothers Moscato	G 11



www.skinnydipperscafe.com.au

5/4b McCormacks Road
 Maddingley VIC 3340

ph: 03 5367 1040

skinnydippersmaddingley@gmail.com

f Skinny Dippers Maddingley

ig skinnydippersmaddingley