

★ *Fitzroy North* ★

# BREAKFAST @ TIMOTHY'S

★ ★ ★ *Cafe* ★ ★ ★

## BREAKFAST (until 2pm)

<b>Croissant</b>	
w/ selection of jams or spreads	\$6.90
w/ gypsy ham & swiss cheese	\$8.90
<b>Toast</b> – sourdough   rye   multigrain   fruit	\$6.50
	(gf) +\$1.50
<b>Crumpets</b> – Dr Marty's famous crumpets	\$7.50
w/ a choice of jams/spreads & salted butter	
<b>Breakfast Muesli or Quinoa Porridge (v)</b> – Flip Shelton's muesli, seasonal fruits, St David's Dairy milk, honey poppy seed yoghurt, roasted nuts & fresh strawberries	\$15.00
<b>Loaded Crumpets</b> – Sweet or Savory	\$16.00
<b>Savory</b> - 2 Dr Marty's crumpets w/ bacon rashers, fried eggs & maple syrup	
<b>Sweet</b> – 2 Dr Marty's crumpets w/ berry compote, almond praline, fresh fruit, ice-cream & fairy floss	
<b>Lemon Basil Avocado (v)</b> – w/ pumpkin hummus, cherry tomatoes, dukkha, pomegranate, lemon, fetta, radish, poached egg w/ toast	\$18.50
<b>Tim's Plate</b> – poached free range eggs, sourdough, confit dukkha mushrooms w/ thyme, bacon, wilted buttered spinach & balsamic roasted tomatoes	\$22.00
<b>Breakfast Stack (v)</b> – grilled polenta, charred haloumi, wilted spinach, balsamic roasted tomato, king brown mushroom, poached free range egg & fresh rocket pesto	\$18.50
<b>Benny</b> – poached eggs & asparagus on a toasted sourdough bun w/ ham or bacon w/ homemade harissa & apple cider hollandaise sauce	\$17.50
	(or salmon) +\$2.00
<b>Burrito</b> – scrambled eggs, caramelised onion & bacon in a toasted tortilla w/ avocado & salsa, rocket salad & house made chilli jam	\$17.50

Wifi available B@T Publis - password: darkhorse

## BUILD YOUR OWN BREAKFAST (until 2pm)

<b>EGGS (poached or fried) on TOAST</b>	
- sourdough   rye   multigrain   turkish	\$9.50
- gluten free toast	+\$1.50
- scrambled eggs w/ cream & chives	+\$1.00
<b>PROTEIN</b>	
- bacon (roasted & finished on the grill)	\$5.50
- smoked salmon	\$6.00
- pork shoulder (roasted & grilled)	\$5.50
- gypsy ham	\$5.00
- smoked chicken breast	\$5.50
<b>VEGETABLES &amp; DAIRY</b>	
- wilted spinach	\$4.00
- roasted tomato w/ balsamic	\$4.00
- marinated feta cheese	\$4.00
- grilled haloumi	\$5.00
- confit mushrooms w/ thyme & rosemary	\$5.00
- fresh avocado	\$5.00
- smashed avocado w/ fetta, basil & lemon	\$6.50
- house made baked beans	\$4.00
<b>SAUCES</b>	
- Nan's tomato relish	\$2.00
- freshly made harissa & apple cider hollandaise	\$2.50
- house made mayonnaise	\$2.00

## LUNCH (until 2pm)

<b>Shakshuka</b> – oven baked eggs poached in a spicy tomato sauce, grilled chorizo, beans, feta, dukkha & Turkish toast	\$20.00
<b>Thai Chicken Curry</b> – mild yellow curry, steamed rice & sesame crackers	\$19.00
<b>Grilled Haloumi Salad (v)</b> – haloumi, roasted pumpkin, chickpeas, avocado in a mixed rocket & lettuce salad w/ almonds & house dressing	\$16.50
add smoked chicken breast	+ \$5.50
<b>Warm Chicken Salad</b> – Mixed salad leaves, cherry tomatoes, red onion, capsicum & quinoa w/ seared smoked chicken breast, house made lemon dressing, orange segments and roasted almonds	\$18.50

Please note. There is a 10% surcharge on Public Holidays

## TOASTED TURKISH (until 2.30pm) \$14.00

(With a tomato, red onion & roquette salad)

<b>BLEAT</b> – bacon, lettuce, egg, avocado & tomato w/ house made aioli	
<b>Breakfast</b> – gypsy ham, fried egg, Swiss cheese & Nan's tomato relish	
<b>Pork</b> – melted Swiss cheese, slow roasted pork shoulder w/ cabbage, carrot & apple chipotle slaw	
<b>Vegetable (v)</b> – dukkha crusted eggplant, grilled red capsicum, sundried tomato, spinach, swiss cheese & rocket pesto	
<b>Chicken</b> – smoked chicken, avocado, Swiss cheese, house mayonnaise & sundried tomatoes	

## FRESH BAGUETTES (until 2.30pm) \$14.00

(With a tomato, red onion & roquette salad)

<b>Haloumi (v)</b> – grilled haloumi, charred pineapple, cranberry mayonnaise & red onion	
<b>Meatball</b> – wagyu meatballs in homemade tomato sauce, Swiss cheese & roquette	
<b>Pork</b> – sliced roasted pork shoulder w/ seeded mustard, fresh lettuce, roasted peppers & swiss cheese	
<b>Prawn</b> – Grilled prawns' w/ lettuce, house made mayo, avocado & pickled ginger	
<b>Freshly Made Ham Salad Sandwich</b> – Lettuce, avocado, tomato, egg, ham & house made mayo	\$14.00

## LITTLE (or big) KIDS

<b>Weenie turkish #1</b> – mini turkish, gypsy ham & Swiss cheese	\$6.00
<b>Weenie turkish #2</b> – mini turkish, vegemite & Swiss cheese	\$5.00
<b>Kids Crumpet</b> – 1 pancake with Maple syrup and vanilla ice-cream	\$7.00
<b>Scrambled eggs w/ toast &amp; bacon</b>	\$10.00
(1 egg scramble & 1 rasher bacon)	

DRINKS

<b>COFFEE - 8oz</b>		
Single Espresso	<i>double +30c</i>	\$3.50
Flat white, latte, cappuccino, long black, piccolo, macchiato, magic		\$4.00
Cold brew		\$4.00
Chai latte, mocha		\$4.50
<b>LARGE - 12oz</b>	<i>+ 50c</i>	
<b>MILK VARIETIES</b>		
St David's Full Cream	Inc	
St David's Skim	Inc	
Bonsoy	+50c	
Almond	+50c	
Coconut	+50c	
Oat	+50c	
<b>TEA</b>		\$4.50
Chamomile, Earl Grey, English Breakfast, Green, Peppermint, lemongrass and Ginger or Chai by Calmer Sutra		
<b>HOT CHOCOLATE</b>		\$4.50
Mörk original dark 70% chocolate		
<b>ICED</b>		
Coffee (with ice cream and cream)		\$6.50
Chocolate (with ice cream and cream)		\$6.50
Mocha (with ice cream and cream)		\$6.50
Latte		\$4.00
Long black		\$4.00
<b>JUICE</b>		
Sunzest organic orange, apple or grapefruit juice		\$4.50
<b>MILKSHAKES</b>		
<i>Blended with ice cream and topped with whipped cream</i>		
Chocolate, strawberry, lime, caramel or vanilla		\$6.50
Spider (choose from any Capi flavour)		\$6.50
Kids size (small) milkshake		\$4.50
<b>SMOOTHIES</b>		
Banana & Ginger ( <i>blended with full cream milk</i> )		\$8.50
Berry & Lychee ( <i>blended with natural yoghurt</i> )		\$8.50

<b>COLD</b>	
Bottled water (500ml)	\$3.00
<b>Capi Sparkling range</b>	
- sparkling mineral water	\$3.50
- ginger beer	
- blood orange	
- lemon	
- lemonade	
- cola	
<b>GYM PREP / RECOVERY</b>	
Banana, raw cacao, Bulk Nutrients raw protein, honey (optional) & skim St David's Dairy milk	\$9.00
<i>add a shot of espresso</i>	+\$2.50



**five  
senses**  
COFFEE

**Dark Horse Blend**

**Complex character, intense & full bodied.**

Crafted from distinctive origins, our Dark Horse blend offers up a complex and dynamic cup whether in milk or as a black coffee. Delicate herbal aromas lead into dark chocolate flavours, which swiftly open towards juicy blackcurrant notes and an extended syrupy body.



**Dr Marty's Home-Made Crumpets**

Handmade using organic flour and notoriously tricky to produce, these tasty little treasures are waiting to be toasted and smothered in whatever takes your fancy.

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