



CAFÉ MENU

WINTER 2019

BLUESTONE LANE



FRESH & CLEAN AUSTRALIAN FARE

Bluestone Lane is dedicated to producing sophisticated, yet clean and natural fare that can be consumed all day.

Our menus reflect the cafe culinary themes found in Australia.



SAPPHO HATZIS

- This is the second menu that Sappho has created for Bluestone Lane. The first was the original café menu that debuted at the Collective Café in 2014.

One of the focuses for me for this new menu was to introduce more substantial plant-based and vegan options, to meet the demands of the growing number of customers choosing a more sustainable diet. I love creating healthy dishes that are minimally processed, full of flavor, and as visually appealing as they are satisfying



NEW MENU ITEMS

VEGETARIAN BIG BREKKIE ^D

- The perfect representation of what
- Bluestone is known for; a hearty
- piece of multigrain toast topped
- with our famous avocado smash,
- a perfectly poached egg, baby
- heirloom tomatoes, mushrooms
- roasted with garlic and thyme, and
- grilled halloumi. The whole thing
- is topped with microgreens and a
- drizzle of olive oil

SELLING TIPS

- a vegetarian alternative to the Australian café favorite, Big Brekkie
- chefs recommendation: smoked salmon





SPICED CAULI SANDWICH ^N

- Featuring our roasted cauliflower with
- a deliciously flavorful tandoori spice,
- multigrain bread is topped with the
- cauliflower, lemon hummus for some
- acidity, crushed smoked almonds,
- golden raisins, and dressed baby kale.
- The result is a delicious combination of
- spice and a touch of sweetness

SELLING TIPS

- a hearty vegetarian option that everyone can get behind
- chefs recommendation: potato wedges

LEMON RICOTTA PANCAKES D, N

- Deliciously fluffy pancakes, we delicately fold ricotta into the batter and then top the them
- with lemon curd, honey, a paleo muesli and
- fresh strawberries

SELLING TIPS

- a healthy pancake option with vegan lemon curd and fresh strawberries
- the perfect dish to share as a table
- a dessert to complete your meal





ROAST TURKEY SANDWICH ^D

- A refreshing and satisfying sandwich
- served on our multigrain bread with
- zesty lemon dijon mustard, sliced
- tomato, and alfalfa greens

SELLING TIPS

- a light but satisfying sandwich; the up-sell of potato wedges makes it the perfect mix of naughty and nice
- chefs recommendation: potato wedges

GOATS CHEESE EGGS ^D

- A soft scramble; the eggs are
- delicately scrambled and then a
- mix of finely chopped fresh herbs,
- including parsley, mint, and dill, are
- folded in. The eggs sit atop a piece
- of multigrain toast and are topped
- with microgreens and a drizzle of
- our homemade chili oil

SELLING TIPS

- delicious, creamy eggs served with fresh herbs
- chefs recommendation: bacon or smoked salmon





CAULIFLOWER & FARRO SALAD ^N

- A deliciously refreshing vegan option,
- or feel free to add halloumi or smoked salmon; the base of the salad is farro and arugula, and it's topped with cucumber, crushed smoked almonds and golden raisins to add some sweetness. The salad is dressed in our house-made balsamic vinaigrette

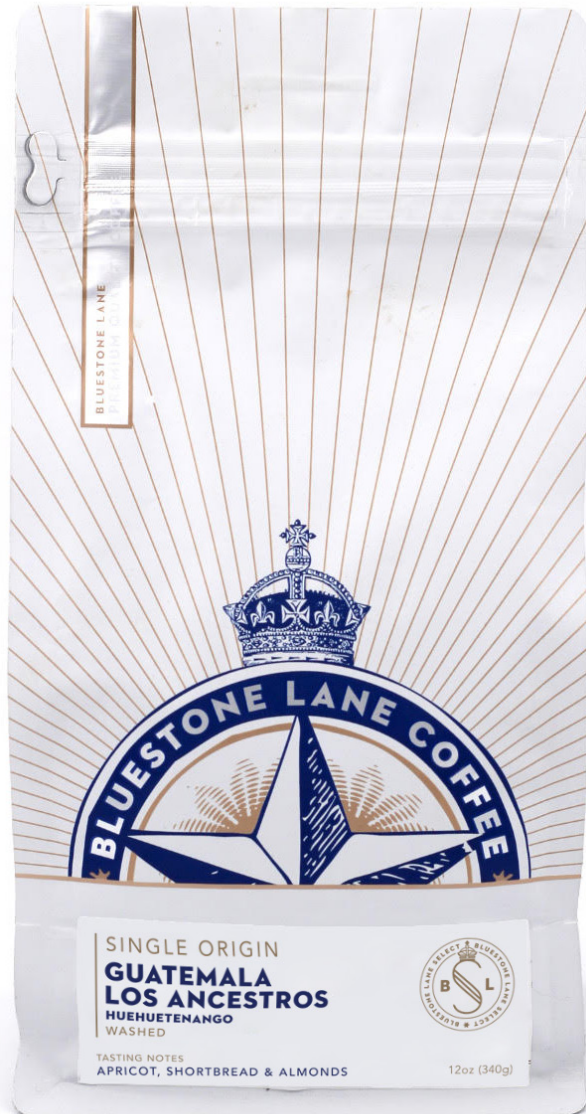
SELLING TIPS

- a hearty vegan option
- can suit all tastes with the addition of halloumi or smoked salmon

SEASONAL SOUPS

- COMING SOON
- an on/off menu item that will rotate weekly
- check in with the kitchen
- team for the soup of the day





SINGLE ORIGIN ESPRESSO

CURRENT OFFERING

- **GUATEMALA LOS ANCESTROS WASHED**
- **REGION: HUEHUETENANGO**
- **TASTING NOTES: APRICOT, SHORTBREAD & ALMONDS**

Our BL Select offering rotates on average every 12-16 weeks, depending on supply.

Each BL Select coffee holds many bold and unique flavors on its own, so it is used in-store for non-milk based espresso drinks like long blacks.

COFFEE & MORE

HOT

espresso 0	3
long black 0	3
hot brew 0	3
macchiato 50	3.25
piccolo 75	3.5
magic 90	3.75
latte 120	4
flat white 120	4
cappuccino 120	4
hot chocolate 135	4
bambiccino 35	1.5

COLD

cold brew 0	
affogato 170	
cold milo 325	
iced latte 120	
iced chocolate 135	
Aussie iced latte 260	
w/ vanilla ice cream	
cold brew float 170	5

SEASONAL TEA 0 CAL

cranberry spice	4
mulled orange	4

COLD BREW ICED TEA 0 CAL

spring trellis	4
Melbourne breakfast	4

SPARKLING WATER 0 CAL

natural, grapefruit,	2.5
lemon + lime, passionfruit	

WELL

LATTE

our coffee-fr added sugar

matcha N CAL 60	
golden N CAL 70	5
beet N CAL 60	5
flight N CAL 130	10
make it iced	+1
loose leaf chai latte N CAL 170	5

ORGANIC TEA 0 CAL

Melbourne breakfast	3.75
earl grey	3.75
China sencha	3.75
ss ginger	3.75
le	3.75
mint	3.75

PRESSED JUICE

PORTSEA 9

cucumber, apple, kale, lemon, ginger root, spinach 70

FITZROY 9

pineapple, grapefruit, lemon, ginger root 100

TORQUAY 9

pineapple, carrot, orange, ginger root, turmeric 110

ORANGE JUICE 60 4.5

FUJI APPLE JUICE 80 4.5

MORE

au lait 35	.25	single origin 0	.5
almond 55	.75	large add 5-75	.5
oat 110	.75	extra shot 0	1

our classic granola is now made vegan

AVOCADO SMASH

classic avo smash w/ feta, heirloom tomatoes & herbs on toasted multigrain bread D | CAL 271
a poached egg *proudly cage free* 3 CAL 70

BREAKFAST BOWL

bed kale, heirloom tomatoes, feta, avocado, farro & a poached egg D | CAL 429
chef's recommended protein bacon 4 CAL 110

VEGAN GRANOLA

HUSK gluten free granola served w/ yogurt, lemon curd & fresh berries GF, N, V | CAL 476

BREKKIE BOARD

best of both worlds; avo smash & Good Grains Granola, half portion of each D, N | CAL 331

LEMON RICOTTA PANCAKES

fluffy ricotta pancakes w/ lemon curd, honey, paleo muesli & fresh strawberries D, N, *

TOAST BAR make it GLUTEN FREE +2

. Vegemite & butter D | CAL 238
. jam & butter D | CAL 332
. almond butter N | CAL 354

BIG BREKKIE

two poached eggs, bacon, roasted tomatoes, avocado smash, baby kale & baked mushrooms served w/ toast CAL 442
chef's recommended protein halloumi 4 CAL 136

VEGETARIAN BIG BREKKIE

two poached eggs, halloumi, avocado smash, baby kale, baked mushrooms & roasted tomatoes served w/ toast D | CAL 459

RED BAKED EGGS

rustic style baked eggs, tomato, zucchini, bell peppers, feta & rainbow microgreens served in a hot skillet w/ toast D, *
chef's recommended protein bacon 4

GREEN BAKED EGGS

skillet baked eggs w/ spinach, sheep's milk feta, mushrooms, tomatoes & chimichurri served w/ toast D

GOAT'S CHEESE EGGS

folded goat's cheese eggs on toast w/ herbs & chili oil D, *

GLUTEN FREE (GF) | VEGAN

All prices exclude tax. 2,000 calories a day it contain, or have come in contact with milk, egg under.

13	CAULIFLOWER & FARRO SALAD	13
	roasted cauliflower with cucumber, farro, crushed toasted almonds & golden raisins w/ balsamic dressing N, * <i>chef's recommended protein</i> halloumi 4	

15	AUTUMN SALAD	14
	a poached egg, house pickled beets, mixed greens, roasted heirloom tomatoes, goats cheese, alfalfa sprouts, roasted pecans & cranberries w/ apple cider vinaigrette N, V *	

10	RAINBOW BOWL	16
	honey roasted heirloom carrots, spinach, tomatoes, farro, house pickled beets, feta, avocado & a poached egg w/ turmeric ginger yogurt dressing D, * <i>chef's recommended protein</i> smoked salmon 6	

	B.L.A.T.E	14
15	crispy bacon, arugula, avocado, tomato, fried egg & garlic aioli on a brioche roll, served w/ dressed greens D, * <i>chef's recommended</i> potato wedges 4	

6	BL BURRITO	15
	scrambled eggs, bacon, guajillo sauce, avocado, feta & potato wedges served w/ dressed greens D, *	

	SPICED CAULI SANDWICH	13
18	roasted cauliflower w/ lemon hummus, toasted almonds, golden raisins, baby kale & balsamic vinaigrette served w/ dressed greens N, V, * <i>chef's recommended</i> potato wedges 4	

	ROAST TURKEY SANDWICH	13
18	shaved roasted turkey w/ zesty lemon Dijon mustard, sliced tomato & alfalfa sprouts served w/ dressed greens D, * <i>chef's recommended</i> potato wedges 4	

15	SEASONAL SOUP	12
	ask your server for our seasonal soup option	

ADD ONS

proudly cage free poached egg 3 CAL 70 | avocado 4 CAL 60
bacon 4 CAL 110 | halloumi 4 D | CAL 136 | smoked salmon 6 CAL 60
make it GLUTEN FREE +2

PASTRIES

a selection of fresh baked pastries available at the counter

INTER MENU (*)

request. Menu items may y allergies. Consuming raw or

added a pastry call out to help make the dessert add on easier

BLUESTONE LANE

Cheers, Mates!

BLUESTONELANE.COM