

STRANGER

COFFEEHOUSE & KITCHEN

FRUIT TOAST

Publique Bakery Soursough Fruit Toast served w'
Danish Butter 12

GINGER SUPERSEED & OAT GRANOLA (V)

Housemade Granola, Passionfruit Yoghurt and
Fresh Mango 19

SMASHED AVOCADO (V, VGO, GFO)

Smashed Avocado, Roasted Pumpkin & Danish
Feta on Toasted Multigrain Sourdough Topped w'
Sesame Seed Seasoning & Crunchy Chilli Oil 24
+ Bacon 6 + 2 Poached Eggs 6 + Haloumi 7

CHILLI EGGS (V, GFO)

Folded Eggs, Danish Feta, Housemade Chilli Jam
& Soft Herbs served on Toasted Sourdough 24
+ Bacon 6 + Chorizo 6 + Hashbrown 5

STRANGER'S BENNY'S'

Bacon Benny: Housemade Hashbrowns, Maple
Glazed Streaky Bacon, Poached Eggs, Spinach,
Hollandaise 26

Vegetarian Benny: Housemade Hashbrowns,
Poached Eggs, Beetroot Puree, Avocado, Grilled
Halloumi & Hollandaise 26

+ Smoked Salmon 7 + Roasted Buttered
Mushrooms 6

THE BREKKY BURGER (GFO)

Bacon, Halloumi, Fried Egg, Mayo, Tomato
Relish and Mixed Leaves on a Milk Bun 18
+ Hashbrown 5

Veg Option + Avo - Bacon

RICOTTA HOTCAKE (V)

Ricotta Hotcake Topped w' White Chocolate & Macadamia
Gelato, Fresh Mango, Passionfruit Butterscotch Sauce finished
w' a Macadamia & Ginger Crumble 24.5

CORN FRITTERS (V)

Charred Corn, Blackbean & Tomato Salsa, Cumin Sourcream,
Coriander, Smashed avocado & Sweet chilli 25
+ Bacon \$6 + 2 Poached eggs \$6

NOURISH BOWL (VG)

Pumpkin Puree, Brocollini, Avocado, Edamame, & Brown
Rice w' Pickled Onion and Seeds 24.5
+ Panko Crumbed Chicken / Haloumi / Smoked Salmon 7
+ 2 poached Eggs 6

BURRITO BOWL (GF)

Slow Cooked Brisket w' Black Bean & Charred Corn
Salsa, Avocado, Nachos on Mexican Spiced Brown Rice
topped w' Cumin Sour Cream 26

CRISPY CHICKEN SALAD

Crispy Chicken, Salad Leaves, Pickled Daikon, Carrot, Edamame,
Crispy Fried Wonton Strips w' Togarashi & a Teriyaki Dressing 26

EGGS ON TOAST

Fried | poached | folded eggs on your choice of toast 16

ON THE SIDE

Smoked Tasmanian Salmon / Haloumi / Maple Streaky
Bacon / Crumbed Panko Chicken 7

Chorizo / Bacon / 1/2 Fresh Avocado & Lemon / 2 Poached
Eggs / Roasted Buttered Portobello Mushroom 6

House Made Cheesy Hashbrown / Roasted Tomatoes /
Spinach / Danish Feta 5

Hollandaise / Mayo / Tomato Relish / Chilli Jam / Aioli 3

Bowl of Chips w' Chicken Salt
(VG) 10 + Mayo 3

STRANGERS CHEESE BURGER (GFO)

140g Wagyu Beef Patty, Lettuce, Tomato, Special Sauce,
American Cheddar on a Toasted Milk Bun served w' Chips 26
+ Bacon 3

BUFFALO FRIED CHICKEN BURGER

Crispy Fried Chicken tossed in House Buffalo
Sauce served w' Aioli, Lettuce & Housemade Dill
Pickles in a Toasted Milk Bun w' a side of Chips 26
+ House Bluecheese Sauce 2

CHICKEN & AVO SANDWICH (GFO)

Poached Chicken, Mayo, Avocado & Mixed Lettuce
on Toasted Sourdough served w' Chips 25
+ Bacon 3

BRISKET SANDWICH

Slow Cooked Pulled Brisket, Roasted Capsicum,
Spanish onions & American Cheddar on Grilled
Sourdough served w Chips 26.5

SCHNITZEL ROLL

Panko Crumbed Chicken Breast Schnitzel, Melted
Mozzarella, Sriracha Mayo & Mixed Lettuce in a
Turkish Roll Served w' Chips 26

VEGGIE SANDWICH (V)

Roasted Pumpkin, Avocado, Herb Mayo, Beetroot
& Mixed Lettuce on a Turkish Roll served with
Chips 22.5

PASTRAMI BAGEL

Pastrami, House Pickled Cabbage, Swiss Cheese,
Housemade Pickles w' Strangers Special Sauce in
a Toasted Bagel served w' Chips 24

Our food is prepared in a kitchen where wheat, milk, soy, tree
nuts and seed, etc. are also prepared. Please be aware of the
potential for cross contamination of foods if you have sensitive
food allergies.



VG - VEGAN V - VEGETARIAN GF - GLUTEN FREE + 1.0

O - OPTION AVAILABLE ON REQUEST

STRANGER

COFFEEHOUSE & KITCHEN

JUICES

BOOST JUICE

Fresh Apple, Carrot & Ginger w' Pineapple Juice & Mint 13

FRESH COLD PRESSED ORANGE JUICE 9 / KIDS 6

Organic Apple Juice 8.5

HOUSEMADE ICED TEA

Lemon & Earl Grey Iced Tea topped w' Sparkling Water 8

SMOOTHIES

GREEN: Spinach, Mango Cheeks, Banana, Coconut H2o, Lemon (VG) 14

BANANA: Banana, Honey, Yoghurt, Ice-Cream, Fresh Milk 12

(Alternative Milk +1, Vegan Pea Protein +2)

BERRY: Mixed Berries, Yoghurt, Ice-Cream, Fresh Milk 14
(Alternative Milk +1)

TROPICAL: Mango, Banana, Pineapple & Orange (VG) 14

PEANUT BUTTER & BANANA: Almond Milk, Peanut Butter, Banana & Maple Syrup (VG) 13

+ Shot of Espresso 1 + Shot of Vegan Pea Protein Powder 2

VIETNAMESE SALT ICED COFFEE

A Salted Spin on an Authentic Vietnamese Iced Coffee
Made w' Condensed Milk, a Double Shot of Espresso &
Salt Flakes w' Cream 12

ICED STRAWBERRY MATCHA

Strawberry Jam, Authentic Japanese Matcha, Milklab
Oat Milk, Topped w' Whipped Cream and Strawberry
Chips 14

MELBOURNE'S MONT BLANC

Cold Brew of the Week w' Vanilla, Orange Infused Cold
Foam topped w' Nutmeg & Orange Zest 12

MILKSHAKES

Chocolate / Real Strawberry / Caramel /
Vanilla / Fresh Banana 8.5 / 5.5 (Kids)

ICED DRINKS

Coffee / Chocolate (Add Caramel/Vanilla/Hazlenut 1)
- w' Ice Cream 9

SODA

Coke/ Coke Zero Sugar / Sprite / Ginger Beer 5.5

Sanpellegrino Sparkling Mineral Water

Small or Large 5 / 7.5

House Made Lemon, Lime, Bitters 6.5

Remedy Kombucha 330ml 6.5

Ginger & Lemon

Raspberry Lemonade

HOT DRINKS

Coffee. Sml / Lge

Axil Coffee 5.7 / 6.7

Batch Brew (Filter) 5.5 Cup / 9 Bottomless
Cold Drip 6

Prana Chai w' Honey 7

Golden Latte - Turmeric Spiced 7 / 8

Matcha Latte - Premium Grade Kyoto
Matcha; Rich Umami Flavours 8.5 / 9.5

Hojicha Latte - Roasted Green Tea;
Caramelised, Toasty Sweetness, Unique
Smoky Aromas 8.5

+ Vanilla 1

Taro Latte - Hot or Iced 7 / 8

Hot Chocolate

Ratio 40% Cocoa 5.7

Alternative Milks \$1

Bonsoy, Lactose Free, Almond Milk,
Oat Milk

Iced Latte - Espresso & Milk over Ice 7 / 8

Affogato - Espresso & Vanilla Ice Cream 7

TEADROP TEA

English Breakfast / Earl Grey / Peppermint /
Green Jasmine / Lemongrass & Ginger/
Chamomile 5.7

PLEASE LET OUR TEAM KNOW IF YOU HAVE ALLERGIES

Our Drinks are prepared in a bar area and blender where
wheat, milk, soy, tree nuts and seed etc. are also prepared.
Please be aware of the potential for cross contamination of
foods if you have sensitive food allergies.



NO SPLIT BILL DURING BUSY PERIODS
10% SURCHARGE APPLIES ON THE WEEKEND
20% SURCHARGE ON PUBLIC HOLIDAYS