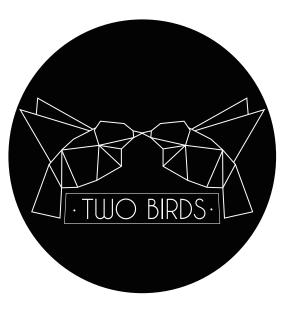


ESPRESSO COFFEE

black white hot choc I mocha chai I choc chai I matcha latte large I bonsoy I decaf I almond I oat milk affogato	4.0 4.5 4.5 5.0 1.0 5.5
TEAS BY TEADROP english breakfast I earl grey I jasmine green peppermint I lemongrass & ginger	4.5
COLD DRINKS iced coffee iced choc iced mocha	9.0
VIC MARKET COLD PRESSED JUICE - apple - orange	8.0
 beetroot, apple & ginger orange, mango & passionfruit pineapple, celery, apple, kale, ginger & mi 	nt
THICKSHAKES · vanilla bean · dark chocolate · green mint · salted caramel	9.0
SMOOTHIE OF THE DAY	9.5
FRAPPES latte chocolate matcha	9.0
BOTTLED WATER HEPBURN SPARKLING WATER HEPBURN FRUIT & MINERAL WATER SODAS pink grapefruit I blood orange	3.5 4.5 5.5
COKE COKE ZERO LEMONADE	3.5



MENU

At TWO BIRDS, we aim to provide the best artisan produce from the most ethical and sustainable producers around, so that you can enjoy our delicious food guilt-free, perfectly paired with a cup of our amazing roast from Dimattina Coffee.

* please inform our staff of any allergies, intolerances or dietary requirements, even if you think you are ordering something that you think should be ok.

V = vegetarian | GF = gluten free





LITTLE PANCAKES w caramelised banana, berries, ice cream, coconut labne & maple syrup 17.0

LITTLE AVO SMASH ON TOAST (add homemade dukkha 2) 7.0

HAM + CHEESE TOASTIE (add tomato 2, avocado 3.5) 7.5

CHIPPIES

w house-made seasoning & tomato sauce 8.0

also available are a delicious selection of cakes, pastries & slices

public holidays - 15% surchage on all items





SIMPLY TOAST seeded, sourdough, gluten free or fruit w one spread (add extra toast 3.0) 7.0

EGGS MY WAY ON TOAST (GF on request) fried, poached or scrambled 11.0

TWO BIRDS PORRIDGE (V)

w bulgur, amaranth, millet seeds, quinoa, chia seeds, rolled oats, almond milk, maple syrup, fresh stawberries, blueberries, mixed berry compote, coconut labne & almond flakes

21.0

NOURISH BOWL (GF, V)

w spinach, roasted walnuts, wild rocket, smoked cherry tomatoes, beetroot hummus, red quinoa, roast corn, edamame, cucumber, carrot, apple cube, seasame seed & honey lemon dressing 20.0

EGGS BENEDICT (GF)

w slow braised smoked ham hock, apple cider hollandaise & home-made potato hash 22.0

TWO BIRDS MORNING GLORY (GF on request)

w two poached eggs, chorizo, smoked cherry tomatoes, bacon, sauteed mushrooms, spinach, home-made potato hash & eggplant relish on sourdough 34.0

THE MELBOURNE CLASSIC (V, GF on request) w smashed avocado, goats cheese, lemon & soft herbs on seeded toast w roast corn & heirloom tomato salsa (add poached egg 3.5) (add bacon 5.5, smoked salmon 6.5) 20.0

KAFFIR LIME CRUMBED EGGS (V)

w house made chilli sambal, smashed minted peas & marinated goats cheese on seeded toast 21.0

OMELETTE (V)

w smashed minted peas, fine herbs & goats cheese 20.0

MORROCAN CHICKEN SALAD

salad mix w grilled chicken, morrocan spice, red onions, cherry tomato, avocado, parsley & lemon honey vinaigrette 22.0

CRISPY FISH BURRITO

w crispy rockling fillet, coleslaw, salsa verde, black beans & house made sriracha mayo wrapped in a flour tortilla (w chips or salad) 26.0

CLASSIC BEEF BURGER

w homemade sauce, tasty cheese, lettuce, sliced tomato & crispy shallots (add a slice of bacon 3.5, egg 3.5) (w chips or salad) 26.0

SPICY KOREAN CHICKEN BURGER

w fresh tomato, coleslaw, pickled gherkin & korean hot pepper sauce (add a slice of bacon 3.5, egg 3.5) (w chips or salad) 26.0

SEASONAL MUSHROOMS (V)

w goats cheese, beetroot relish, pepita dukkah & seeded toast (add poached egg 3.5) (add bacon 5.5, smoked salmon 6.5) 20.0

CORN + JALAPENO KOREAN PANCAKE (V)

w sliced avocado, mexican salsa, sriracha mayo & tosted sweet corn (add bacon 5.5, smoked salmon 6.5) 20.0

POKE BOWL (DF)

w mirin brown rice, smoked salmon, avocado, toasted corn, edamame, dried wasabi nori, spring onion & soy honey dressing 22.0

GARDEN FRENCH TOAST (V)

w cinnamon nut crumble, marshmallows, mixed berries, cookie crumble, banana, marscarpone, raspberry compote & maple syrup 21.0

FISH + CHIPS

w tartare sauce and mixed salad 24.0



- sriracha mayo
- · chilli sambal · salsa verde
- saisa verae hollandaise sauce
- . tartare sauce

3.5

egg

baby spinach
 smoked eggplant relish
 goats cheese
 grilled tomatoes

4.0

· bacon

- roasted mushrooms
 smashed avo/half an avo
- corn & heirloom tomato salsa

5.5

· chorizo

- \cdot grilled chicken thighs
- \cdot house potato hash
- \cdot smoked salmon

6.5