



BREAKFAST

Toast – sourdough/fruit/rye/gluten free with preserves (v) (gfo) **6.5**

Granola - mixed seed granola, yoghurt, poached fruit (v) **8**

Porridge – house made porridge, poached fruit, roasted almonds (v) **10.5**

Zucchini & Corn Fritters – 2 fritters, poached egg, turmeric and red lentil labna, zucchini ribbons, coriander (v) **(+salmon 7) 16**

Chorizo Chilli Scramble – 3 egg scramble, pan fried chorizo, Pickled Peppers , toast, (gfo) **(+bacon 4.5) 16.5**

Breakfast Panna cotta- coconut milk panna cotta, caramelized pineapple, chia passion fruit coulis, quinoa cashew clusters (gf) (v) **16**

Egg Mistress – 2 coddled eggs, cheesy potato puree, bacon, chives, toast (gfo) **(+ baked tomato 3.5) 17.5**

Eggs - free range eggs on toast, poached/fried/scrambled **11**

EXTRAS

Bacon	4.5
Mushroom	4.5
Avocado	4.5
House Smoked Salmon	7
Baked Tomato	3.5
Extra Egg	3



Cafe | Catering
21-35 Ricketts Road,
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MONDAY - FRIDAY

(gfo) gluten free opt (v) vegetarian (gf) gluten free

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LUNCH

Farro and Roasted Pumpkin Salad – ancient wheat grain, roast pumpkin, fetta cheese, pumpkin seeds (v) **(+ chicken 5) 14**

Black bean Avo Salad – black bean, corn, avocado, tomato, red onion, cos, chipotle dressing, corn chips (v) (gf) **(+ chicken 5) 16.5**

Prawn Tempura – 3 deep fried prawns, japanese style potato salad herb oil **17**

Smoked Salmon Soba Salad – house smoked salmon, soba noodles, avocado, cucumber, tomato, seaweeds, soy dashi dressing and poached egg **18.5**

Wagyu Beef Burger – grilled patty on brioche bun with special sauce, pickles, cheese, tomato, lettuce and chips **(+ bacon 3) 19**

Chicken Schnitzel – panko crumbed chicken schnitzel, marinated cos and cabbage, yukari butter and chips **21**

Lamb Penne- Merguez spiced lamb meatballs, penne pasta, in tomato and vegetable ragout **19.5**

Poacher Selection –2 deep fried prawns, crispy fried pork belly, black bean salad, chilli mayo **20**

Crispy Pork Belly- fried sweet potato, lotus root, caramelized onion, snow pea shoots (gf) **19**

SIDES

Fries w chilli mayo **7**
Dressed Leaves **5**

CHECK OUT OUR SPECIALS BOARD





DRINKS

Hot Drinks

	Dine in/Sml	Large
White/Black Coffee by St. Ali	4	4.5
Batch Brew	4	4.5
Hot Chocolate/Mocha	4.5	5
Chai Latte (+ turmeric 1 / + coffee (dirty) 0.5)	5.5	5.5
Turmeric Latte	5	5.5
Tea – by Larsen & Thompson	4.5	4.5
English Breakfast / Lemongrass & Ginger / Earl Grey / Green / Peppermint / Chamomile / Chai Tea		

Iced Drinks

Iced Latte	4	4.5
Iced Coffee	-	7
Iced Mocha	-	7
Iced Chocolate	-	7
Iced Chai	-	8
+ Bonsoy		+0.5
+ Lactose Free (Milk Lab)		+0.5
+ Almond Milk (Milk Lab)		+1.2
+ Coconut Milk (Milk Lab)		+1.2

Smoothie Bar

Something Banana - Oats, Frozen Yoghurt, Cinnamon, Banana & Bonsoy	9
Blueberry Breakfast – Blueberry, Almond Milk, Oats, Chia, Maple Syrup, Frozen Yoghurt & Cinnamon	9
Nutrition Bomb - Raw Cacao, Chia Seeds, Coconut, LSA, Molasses, Banana & Bonsoy	9
Bromelia - Pineapple, Orange Juice & Kale	9

DRINKS

Wine

	Glass/Bottle
White	
N.V Yarra Burn Piccolo 200ml Yarra Valley, Vic	9
N.V Yarra Burn 750ml Yarra Valley, Vic	35
2015 Pinot Grigio Gran Sasso, Puglia, Italy	7.5/30
2014 Sauvignon Blanc Beechworth Wines, Beechworth, Vic	8.5/34
2015 Chardonnay Joseph River Reserve, Marg River, W.A.	49
Red	
2015 Montepulciano Gran Sasso, Abruzzo, Italy	7.5/30
2015 Shiraz Grant Burge Benchmark, Barossa S.A.	8/32
2014 Cabernet Merlot Amberley, Margaret River, W.A.	9.5/38
2017 Pinot Noir Wickhams Road Yarra Valley	39

Beer/Cider

2 Brothers Gypsy Pear Cider	9.5
Peroni	8.5
Menebrea	9
2 Brothers Growler American Brown ale	10
2 Brothers Taxi Pilsner	10
Hawthorn Golden Ale	9
Light Beer	7

Soft Drinks

House Made Lemon Lime Bitters	6.5
Coke/Coke Zero/Sprite	4.5
Capi Organic Sparkling Blood Orange 250ml	4.8
Capi Sparkling Mineral Water 250ml	4.8
Capi Sparkling Mineral Water 750ml	7
Montague Sparkling Apple Juice 300ml	3.5

Juice Bar

Healthy Humans Range

Hh Apple juice	6
Hh Orange juice	6
Hh Gorgeous Green – Banana, Pear, Cucumber, Zucchini, Cayenne	6
Hh Ginger Beer –fermented with spices ginger and lemon	6
Hh Living Lemon Soda –fermented lemongrass and living bacteria	6
Hh Living Peppermint Cola –fermented peppermint and living bacteria	6

Check the Other Side for our Breakfast and Lunch Menu!