

LUNCH MENU - 12pm to 3pm

ALL DAY BREAKFAST

Avo Amazing (Ve, GFO)

Avocado on toast with vegan feta, a sprinkling of toasted seeds, pomegranate molasses & greens

Add a poached egg

Pork Benedict

Pulled pork served on an English muffin with two poached eggs, house made hollandaise sauce, a herb and apple salad, pickled ginger and sesame seeds

Veggie Big Breakfast (Ve, GFO)

One slice seeded sourdough, ½ avocado, roast tomato, wilted spinach, sautéed mushrooms, roast pumpkin, falafel and hummus

Big Breakfast (GFO)

Two poached eggs on a slice of seeded sourdough toast, bacon, gourmet beef sausages, mushrooms, spinach, roast tomato and a house made potato rosti (exchange for pumpkin if GF)

Exchange poached eggs for scrambled eggs seasoned with fresh herbs

LUNCH

Quinoa Salad (V, VeO)

Quinoa salad of roast pumpkin, avocado, charred broccolini, red onion, edamame, toasted pecans and seeds and your choice of halloumi OR vegan halloumi and finished with a balsamic glaze

Add panko crumbed chicken strips

Calamari Salad (GF)

Tender salt and pepper calamari, shallow fried and served with an Asian slaw salad and vinaigrette

Ripe Veggie Burger (Ve, GFO)

House made lentil and mushroom patty served with vegan cheese, fresh tomato, avocado, grilled onion, mixed leaf, vegan mayonnaise, relish. Served with seasoned oven roasted potatoes and salad

Cheese Burger (beef cooked medium)

Premium beef mince patty served with cheese, mayonnaise, relish, grilled onion and mixed leaf. Served with seasoned oven roasted potatoes and salad

Ripe Aussie Burger (beef cooked medium)

Premium beef mince patty served with cheese, grilled onion, bacon, fried egg, fresh tomato, mixed leaf and relish. Served with seasoned oven roasted potatoes and salad

Chicken Schnitzel

Panko crusted premium Hazeldene chicken fillet schnitzel served with the *Cunliffe & Waters* tomato & capsicum relish, a lemon wedge, seasoned oven roasted potatoes and salad

Add melted cheddar cheese and ham on top

SIDES

\$21.00	Extra slice toasted seeded sourdough	\$2.50
	Roast Tomato	\$3.00
+\$3.00	Roast Pumpkin	\$3.00
\$21.00	Potato Rosti	\$3.00
	Feta	\$4.00
	Vegan Feta	\$4.00
\$23.00	Button Mushrooms	\$4.00
	Avocado ½	\$5.00
	Gourmet Beef Sausages	\$6.00
\$26.00	Organic Halloumi	\$6.00
	Vegan Halloumi	\$6.00
	Andrew's Choice premium middle rash bacon	\$6.50
+\$2.50	Salad (see in display cabinet)	\$9.00

\$22.00 We offer limited menu changes.

Please let us know if you have an allergy or food intolerance.

+\$6.00 We will make every effort to avoid contamination however we work in a kitchen with gluten, nuts and seeds so cannot guarantee there will not be traces of these foods.

\$24.00

\$20.00

Wifi: Ripeguest Password: Ripecafe2020

\$20.00

\$25.00 **Please scan the QR Code and enter your details for contact tracing**



\$24.00

+\$5.00

Melba Specialty Coffee

Flat White
Latte
Cappuccino
Turmeric Latte with honey
Long Black
Long Macchiato
Short Black, Short Macchiato

Magic

Baby Chino

Extras:

Honey,
Extra Shot, Decaf, Lactose Free

Specialty Milk:

Milk Lab Almond, Coconut & Lactose Free,
Bonsoy Soy, Oatly Oat

Lindt Milk Hot Chocolate

Tall Glass
Kids
Mug

Lindt White or Dark (Ve) Hot Chocolate

Tall Glass
Kids
Mug

Mocha - Lindt Milk Chocolate

Mocha – **White** or **Dark** Lindt Chocolate

Iced Mocha (Lindt Milk Chocolate only)

Mocha's are served in a tall glass with two shots of espresso

Iced Coffee

Iced Chocolate (Lindt Milk Chocolate only)

Kids size

Iced drinks made with ice-cream

Affogato

Double espresso served with ice-cream

Vienna

Double espresso served with double cream

Reg.

\$4.20

Mug

\$5.20

Tea

We serve tea leaves in a pot **one serve per person**
English Breakfast, Earl Grey, Peppermint,
Lemongrass & Ginger, Green Tea, Licorice,
Chamomile

Spiced Chai Latte brewed to order and served in
a tall glass using spiced organic Monk Chai (Ve)

Juice

Freshly squeezed orange
Kids size

Summer Snow Sparkling Juice

Apple, Mango & Passionfruit
Granny Smith Apple & Mint
Pink Lady Apple & Raspberry

Soft Drinks

Karma Cola's original recipe is made with
Fairtrade organic cane sugar and real cola nut
grown by the Mende and Temne people of Sierra
Leone. Part of the proceeds of each bottle goes to
the cola growers' families.

Karma Cola, Lemmy Lemonade,
Lemmy Lime Bitters, Gingeralla Ginger Ale

Water

Beloka Water is 100% Australian, from the unspoilt
Kosciuszko National Park.

Sparkling Mineral Water 330ml
Sparkling Mineral Water 500ml
Still Mineral Water 330ml

Kombucha

Remedy Kombucha: natural organic and
responsibly sourced ingredients. Long aged
brewing, traditional live cultured fermentation

Lemon & Ginger
Lemon, Lime & Mint
Peach
Cherry Plum
Raspberry Lemonade
Passionfruit
Mango & Passionfruit

Welcome to Ripe

Owned and operated by hills locals passionate
about serving up delicious local produce that is
ethically and sustainably sourced.

Our main suppliers?

Melba Coffee Roasters are multi award winning
but most importantly they are committed to
products only from accredited sources that
support sustainable, organic and fair trade
farming practices.

We use local bakers, such as **Burnham Bakery**
in Sherbrooke, who have moved away from
heavily bleached and refined bread to true
artisan bread. Using biodynamic and sustainable
practices, local ingredients and traditional
techniques to achieve both optimum nutrition
and premium taste.

Bellevue Farm Free Range Eggs, Park
Orchards with just 100 free roaming hens per
hectare – the way it should be! We proudly use
Bellevue Eggs in all dishes and baking.

Meat2Please is a family owned business that
delivers the paddock to plate story to menus in
venues around Victoria. They work with
Australian farmers to source products that are
free-range, grass-fed, hormone, chemical & GMO
free.

The cafe's packaging is biodegradable. Sourced
through **BioPak**, a socially and environmentally
responsible business who work to preserve and
protect the environment and give back support
to the communities in which they operate.

Cunliffe & Waters are a family owned and
operated Yarra Valley business since 1996 with a
reputation as a producer of some of the finest
handmade preserves in Australia.

Contact us at ripecafesassafras@gmail.com

\$5.00

\$4.80

\$5.50

\$6.00

\$4.00

\$5.00

\$5.00

\$3.50

\$5.50

\$3.50



"life is like a cup of coffee,
it's all about how you make it"

