

RIPE BREAKFAST

Most breakfast items are available all day

Breakfast Croissant **\$12.50**
Jumbo croissant toasted with Heritage leg ham, swiss cheese and Yarra Valley Gourmet tomato relish

Breakfast Burger (GFO) **\$14.50**
One fried egg, Andrew's Choice free range bacon, Yarra Valley Gourmet tomato relish, mixed leaves and cheddar cheese in a burger bun

Birds Nest Rosti **\$18.50**
House made potato rosti topped with smoked chicken, avocado, one poached egg, rocket and house made hollandaise sauce

Pork Benedict **\$18.50**
Pulled pork served on a potato rosti with two poached eggs, house made hollandaise sauce and a herb salad with apple, pickled ginger and sesame seeds.

SANDWICHES - Available all day

Select Seeded Sourdough Bread or Gluten Free or White Baguette or Turkish Bun
Select FRESH or TOASTED

1- Smoked ham, cheddar cheese & tomato

2- Oven roasted pumpkin, semi-dried tomatoes, chickpea hummus, spinach and balsamic glaze (Ve)

3- Avocado, mixed leaves, tomato, onion, cucumber, carrot, red capsicum and Naked Byron mayonnaise (Ve)

4- Smoked ham, Yarra Valley Gourmet piccalilli pickle, swiss cheese & mixed leaves

5- Braised chicken breast, brie cheese, Yarra Valley Gourmet Roasted Capsicum & Chilli relish and spinach

6- Tuna salad of mayonnaise, celery, spring onion, corn, red capsicum and rocket

SAVOURY PASTRIES

Available All Day

Sausage Roll **\$9.00**
House made sausage roll with pork, beef and carrot served with Yarra Valley tomato relish
Add Salad **+\$5.00**

Spanakopita (V) **\$12.00**
Filo pastry filled with spinach, ricotta cheese, pine nuts and leek served with relish
Add Salad **+\$5.00**

VEGGIE LOVE BREAKFAST

\$7.00 **Lemon Meringue Pancakes** (V) **\$16.00**
available 8am to 12pm
Two pancakes served with lemon curd and topped with crushed meringue and either vanilla ice cream or vanilla coconut ice cream

\$7.50 **Fruit Loaf** (V) **\$10.50**
House made with spices, dried figs, apricots and raisins served with butter

\$10.50 **Eggs** (V, GFO)
Two Little Yarra Free Range eggs on one slice of seeded sourdough toast
Fried OR Poached

\$12.50 **Porridge** (V, VeO) **available 8am to 12pm**
Hearty oat porridge served with milk and seasonal fruit
Oat, Coconut, Almond, Soy Milk

+\$2.00 **Crunchy Granola** (Ve) **\$14.50**
available 8am to 12pm
Crunchy home-made granola of roasted almonds, cashews, macadamias, sunflower seeds, pumpkin seeds, coconut flakes and oats, served with coconut vanilla yoghurt and seasonal fresh fruit

+\$2.00 **Mushroom Jumble** (V, VeO, GFO) **\$18.50**
Sautéed button, king oyster and enoki mushrooms, baked ricotta, herbs, seeds and nuts drizzled with a balsamic reduction served on seeded sourdough
Exchange ricotta for Vegan Dairy fetta **+\$2.00**

+\$2.00 **Avo Amazing** (Ve, GFO) **\$18.50**
A half avocado served on seeded sourdough toast with Vegan Dairy fetta, pomegranate seeds, vegemite glaze, spinach and rocket

\$18.50 **Halloumi & Cauliflower Fritters** (V, GF)
Seeds, chives, micro herbs & house made capsicum hummus served on halloumi and cauliflower fritters with a poached egg

RIPE LUNCH

Available from 12pm

\$19.50 **Cheese Burger** (cooked medium)
Beef mince patty served with cheddar cheese, mayonnaise, tomato relish, grilled onion and lettuce on a burger bun served with oven roasted potato wedges
Double Cheese and Beef Patty **+\$5.50**

\$25.00 **Ripe Aussie Beef Burger** (cooked medium)
Beef mince patty served with swiss cheese, grilled onion, bacon, fried egg, tomato, lettuce, mayonnaise & beetroot relish served with oven roasted potato wedges

\$24.00 **Lemon Thyme Chicken** (GF)
Grilled chicken breast marinated in lemon & thyme served on mashed potato with seasonal vegetables

MORNING/AFTERNOON TEA

Available all day

Our pastry chef replenishes the display cabinets throughout each day with new & delicious cakes and cookies; take a look! Cakes are served with double cream. Vegan cakes are served with coconut ice-cream.

VEGGIE LOVE LUNCH

Available from 12pm

\$12.00 **Soup** (Ve, GFO)
See Special's Board for today's vegetable soup. Served with crusty bread

\$14.00 **Dips** (V)
Chickpea hummus, capsicum hummus and carrot dip served with toasted turkish bun

\$20.00 **Ripe Veggie Burger** (Ve)
House made lentil and mushroom burger served with vegan mozzarella, fresh tomato, grilled onions, lettuce, Naked Byron mayonnaise, Yarra Valley Gourmet roasted capsicum and chilli relish, served with oven roasted potato wedges

House Made Scones
Our delicious scones are made here by our award-winning pastry chef and served with double cream and your choice of Yarra Valley Gourmet Jam: **Blood Plum** OR **Rhubarb, Raspberry & Vanilla Bean**
One large scone per serve **\$5.50**

SIDES

In addition to your meal (cannot be ordered separately)

Rocket OR Spinach *fresh or wilted* **\$1.50**

Relish, Jam, Sour Cream, Mayonnaise, Cream, Ice Cream **\$1.50**

Roast Tomato OR Roast Pumpkin **\$2.50**

Extra Egg **\$2.50**

Extra Slice Toast **\$2.50**

Chickpea OR Capsicum Hummus **\$3.50**

Hollandaise Sauce **\$3.50**

Button Mushrooms **\$3.50**

Cheddar, Swiss, Fetta Cheese **\$3.50**

Vegan Dairy Fetta, Brie Cheese, Halloumi **\$5.00**

Potato Rosti **\$5.00**

3 slices Andrew's Choice Bacon OR Heritage Leg Ham **\$5.50**

2 Pork & Fennel Chipolata Sausages **\$5.50**

½ Avocado **\$5.50**

Spicy Baked Beans **\$5.50**

SIDE DISHES

Potato Wedges (V, VeO, GF) **\$8.00**
Oven roasted potato wedges served with either Yarra Valley Gourmet tomato relish OR sour cream

Salad
Fresh and different salads available daily
See the display fridge

<i>Small</i>	\$9.00
<i>Large</i>	\$12.00

KIDS MENU

Children Under 12 years

Soup (Ve, GFO) **\$6.00**
Vegetable soup from today's specials board
Served with crusty bread

Egg on Toast (V, GFO) **\$5.50**
One fried or poached egg on seeded sourdough toast
Scrambled **+\$2.00**

Cheese Toastie (V, GFO) **\$7.50**
Cheddar cheese on a toasted Turkish bun

Chicken Tenderloins (GF) **\$11.00**
Grilled chicken served with salad

Bangers and Mash **\$11.00**
Gourmet sausages with mashed potato and gravy



“life is like a cup of coffee, it’s all about how you make it”

HOT DRINKS

Melba Coffee

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

Flat White	Regular	Mug
Latte	\$4.00	\$5.00
Cappuccino		
Long Black		
Long Macchiato		
Short Black	\$3.50	
Short Macchiato	\$3.50	
Turmeric Latte		

Magic

Double Ristretto with ¾ full steamed milk **\$4.50**

Extra Shot	
Decaf	+50c
Honey	

Baby Chino **\$1.50**

Lindt Hot Chocolate (Dark (Ve), White or Milk) **\$5.00**
Kids size **\$4.00**

Mocha (Dark (Ve), White or Milk Chocolate) **\$5.50**
Iced Mocha (Milk Chocolate only)

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

Affogato **\$6.00**
Iced Coffee **\$6.00**
Lindt Iced Chocolate (Milk chocolate only) **\$6.00**
Kids size **\$4.00**
(Iced drinks made with ice-cream, no cream or ice)

Tea

We serve tea leaves in a pot; one serve per person. The black teas are from the Tea Leaves shop, Sassafras.

Our herbal teas are from Love Tea, organic & fairly traded.

English Breakfast Supreme	\$4.50
Earl Grey Premium	
Peppermint	
Lemongrass & Ginger	
Green Tea	
Chai Tea	
Licorice Love	
Chamomile	

Chai Latte – served in a tall glass. We use wet vegan chai & add honey. Let us know if you want your chai latte made vegan. **\$4.50**

Speciality Milk **+50c**
Milk Lab Almond, Milk Lab Lactose Free, Minor Figures Oat, Bonsoy Soy.

COLD DRINKS

Juice

Freshly squeezed orange juice **\$6.00**
Kids Size **\$4.00**

Parker's Organic Juice: **\$5.50**
Raspberry & Apple
Pineapple & Mint

Soft Drinks

San Pellegrino: **\$5.00**
Blood Orange
Lemon

Parker's Organic: **\$5.00**
Lemon, Lime & Bitters
Lemon Squash
Cola
Ginger Beer

Water

San Pellegrino Sparkling Mineral 250ml **\$3.00**
San Pellegrino Sparkling Mineral 500ml **\$5.50**
Still Mineral Water 250ml **\$3.00**

Iced Tea

Parkers's Organic: **\$5.00**
Green Tea Moroccan Mint
White Tea Elderflower & Lemon
White Tea White Nectarine

Kombucha

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

Lemon & Ginger **\$5.00**
Lemon, Lime & Mint
Peach
Cherry Plum
Raspberry Lemonade

Meals from the kitchen are served until 3pm weekdays and 4pm on weekends.

Please note we have a 15% surcharge on public holidays

WINE LIST

Glass/Bottle

Sauvignon Blanc **\$8.00**
Dominique Portet, Yarra Valley 2018 **\$32.00**

Chardonnay **\$7.50**
Punt Road, Yarra Valley **\$28.00**

Sparkling White **\$7.50**
Les Bulles, Yarra Valley **\$28.00**

Rose **\$7.50**
Dominique Portet Fontaine 2018 **\$28.00**

Sparkling Shiraz **\$7.00**
Andrew Garrett **\$26.00**

Shiraz **\$8.50**
Punt Road, Yarra Valley **\$36.00**

Pinot Noir **\$8.50**
Punt Road, Yarra Valley **\$36.00**

Sauvignon Blanc Dessert Wine (60ml) **\$6.00**
Dominique Portet, Vendanges Tardives 2016

BOTTLED BEER

Crown Lager **\$6.50**
Lager

One Fifty Lashes **\$6.50**
Pale Ale

James Boag's Premium Light **\$6.00**
Lager

Furphy **\$6.00**
Refreshing Ale

Stone & Wood **\$8.00**
Pacific Ale

Hargreaves Hill **\$8.00**
Hoppy Pale Ale

Hargreaves Hill **\$8.00**
ESB (Extra Special Bitter)

Hargreaves Hill **\$8.00**
Stout

All of our meals are prepared fresh to order, we are not a fast food café.

Please let us know if you have an allergy or dietary requirement.

OPEN 7 DAYS 8AM TO 5PM

376-378 Mt Dandenong Tourist Rd
SASSAFRAS Vic 3787

(03) 9755 2100

ripecafesassafras@gmail.com

www.ripecafesassafras.com

