

BREAKFAST & LUNCH

Breakfast Croissant **\$12.50**

Toasted croissant 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

Pork Benedict **\$19.50**

Pulled pork served on a *Grant's Crust Bakery* English muffin with two poached eggs, house made hollandaise sauce and herb salad with apple, pickled ginger and sesame seeds

Big Breakfast (GFO) **\$26.50**

Two eggs on a slice of *Burnham Bakery* seeded sourdough toast, bacon, gourmet sausages, mushrooms, spinach, roast tomato and house made potato rosti

Ripe Aussie Burger (GFO) **\$25.00**

(beef cooked medium)

Available from 12 noon

Beef mince patty served with Swiss cheese, grilled onion, bacon, fried egg, tomato, lettuce and *Yarra Valley Gourmet* tomato relish. Served with seasoned roast potatoes

Savoury Pastries **\$17.50**

See the display cabinet for daily options. Served with salad

VEGGIE LOVE

Sourdough Toast (V, VeO, GFO) **\$7.00**

Two slices of *Burnham Bakery* seeded sourdough toast served with butter (or Nuttelex). Choose vegemite, peanut butter, *Yarra Valley Gourmet* jam or marmalade

Fruit Loaf (V) **\$8.00**

Toasted fruit bread made with spices, dried figs, apricots and raisins. Served with butter + jam **+.50c**

Eggs (V, GFO) **\$11.50**

Two *Little Yarra* free range eggs on one slice of *Burnham Bakery* seeded sourdough toast *Fried OR Poached*

Scrambled **+\$2.00**

Crunchy Granola (Ve) **\$15.00**

Crunchy home-made granola of roasted almonds, cashews, macadamias, sunflower seeds, pumpkin seeds, coconut flakes and oats served with coconut yoghurt, coconut milk and fresh seasonal fruit

French Toast (Ve) **\$16.50**

Sourdough toast cooked in almond milk, chia seeds and cinnamon batter served with coconut yoghurt, berry compote and toasted coconut shavings

Zucchini & Corn Fritters (Ve, GF) **\$18.50**

Pancake fritters of zucchini, corn and herbs, served with house made chilli jam and *Naked Byron* aioli, toasted seeds and a micro herb salad

Breakfast Greens (Ve, GF) **\$18.50**

Charred zucchini, broccoli and snow peas, toasted nuts, seeds and kale, edamame beans, quinoa and chickpea hummus served in a soy and lime dressing

Ripe Veggie Burger (Ve, GFO) **\$22.00**

Available from 12 noon

House made lentil and mushroom burger served with vegan mozzarella, fresh tomato, grilled onions, mixed leaf, *Naked Byron* mayonnaise, *Yarra Valley Gourmet* roasted capsicum and chilli relish. Served with seasoned roast potatoes

KIDS MENU

Children under 12 years

Eggs on Toast (V, GFO) **\$6.50**

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

Bangers and Spuds **\$12.00**

Gourmet beef sausage with roasted potatoes and tomato sauce

Sliders **\$14.00**

Grilled chicken mini burger and beef mince patty mini burger each with mayonnaise, tomato relish, tasty cheese and lettuce

SIDES

In addition to your meal (cannot be ordered separately)

Fresh rocket **\$2.00**

Spinach, fresh OR wilted **\$2.00**

Grilled Tomato **\$3.00**

Grilled Button Mushrooms **\$3.50**

Chickpea Hummus (Ve) **\$3.50**

Potato Rosti (V) **\$5.00**

Extra Slice Toast (Ve) **\$2.50**

Extra Egg **\$2.50**

Hollandaise Sauce **\$3.50**

Cheddar, Swiss, Fetta Cheese **\$4.00**

Halloumi, Brie Cheese **\$5.50**

Vegan Dairy Fetta (Ve) **\$5.50**

Andrew's Choice Bacon (3 slices) **\$6.00**

Heritage Leg Ham **\$6.00**

Gourmet Beef Sausages **\$6.00**

SIDE DISHES (Ve)

Roast Vegetable, Rice & Walnut Cold Salad **\$9.00**

Roasted red capsicum, red onion and cauliflower tossed in ground cumin, sweet paprika, toasted walnuts, wild rice, brown basmati rice and rocket

Warm Roast Vegetable Salad **\$9.00**

Roasted sweet potato, potato, beetroot, carrot and onion

Green Salad **\$9.00**

Fresh tomato, cucumber and mixed leaves finished with a dressing of Mt Zero Lemon Olive Oil

V - Vegetarian

Ve - Vegan

VeO - Vegan Option

GF - Gluten Free

GFO - Gluten Free Option

Please let us know prior to ordering if you have an allergy or dietary requirement



Please note we have a 15% surcharge on public holidays

CHEF'S SPECIAL'S

Each week our chefs create an exciting special's menu - see the chalk boards!

NB Limited changes to the menu during peak periods



Open 7 Days 8am to 5pm

376-378 Mt Dandenong
Tourist Rd, SASSAFRAS 3787

(03) 9755 2100

ripecafesassafras@gmail.com

www.ripecafesassafras.com



HOT DRINKS

Coffee

Melba specialty organic coffee roasters are multi award winning and committed to using accredited sources that support sustainable, organic and fair trade farming practices.

Flat White	Regular	Mug
Latte	\$4.20	\$5.20
Cappuccino		
Turmeric Latte		
Long Black		
Long Macchiato		
Short Black	\$3.80	
Short Macchiato	\$3.80	
Baby Chino	\$1.70	

Magic

Double ristretto with ¾ full steamed milk **\$4.80**

Extra shot
Decaf
Milk Lab Almond Milk, Lactose Free Milk and Coconut Milk, Oatly Oat Milk, Bonsoy Soy Milk **+ .70c**

Honey **+ .40c**

Lindt Hot Chocolate **\$5.20**

Dark (Ve, GF), Milk, White

Kids Size **\$4.20**

Mocha **\$5.80**

Dark (Ve, GF), White, Milk Chocolate

Iced Mocha milk chocolate only **\$6.30**

Served in a tall glass with two shots of espresso

Affogato **\$6.30**

Long black served with ice cream

Vienna **\$6.30**

Long black served with double cream

Iced Coffee **\$6.30**

Lindt Iced Chocolate milk choc only **\$6.30**

Kids size **\$4.30**

Iced coffee & iced choc made with ice-cream

Iced Latte made with milk and ice **\$4.20**

Tea

We serve tea leaves in a pot; one serve per person. Our English Breakfast and Earl Grey is from our neighbour, Tea Leaves Sassafras. Our herbal teas are from Love Tea, organic and fairly-traded

English Breakfast Supreme, Early Grey Premium, Peppermint, Lemongrass & Ginger, Green Tea, Chai Tea, Licorice Love, Chamomile **\$4.80**

Chai Latte served in a tall glass using wet vegan chai and adding honey. Please let us know if you want your chai vegan & no honey **\$4.80**

COLD DRINKS

Juice

Freshly squeezed **orange juice** **\$6.00**

Kids **\$4.00**

Summer Snow Juice

Sparkling Apple, Mango & Passionfruit **\$5.00**

Sparkling Apple & Berry

Sparkling Apple & Mint

Nectar Cold Pressed

Green with Envy; apple, celery, spinach, kale, lemon, cucumber and parsley **\$6.00**

Soft Drinks

Karma Cola

The original cola recipe is made with fair trade organic cane sugar and real cola nut grown by the people of Sierra Leone. Part of the proceeds of each bottle goes to the cola growers' families

Karma Cola
Cola
Lemmy Lemonade (a lemon squash)
Lemmy Lime Bitters
Gingeralla Ginger Ale **\$5.00**

Capi Lemonade **\$5.00**

Kombucha

Remedy Kombucha

Natural, organic and responsibly sourced ingredients. Long aged brewing, traditional live cultured fermentation. **\$5.00**

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

Water

Mineral rich pristine water from the Snowy Mountains, Australia

Beloka Sparkling Mineral Water 330ml **\$3.50**

Beloka Sparkling Mineral Water 500ml **\$5.50**

Beloka Still Mineral Water 330ml **\$3.50**

MORNING / AFTERNOON TEA

See our selection of cakes, cookies and pastries in the displays. Plenty of gluten free and vegan desserts. Cakes are served with double cream. Vegan cakes served with coconut ice-cream.

WINE LIST

	<u>Glass/</u>	<u>Bottle</u>
Sauvignon Blanc		\$9.00
Dominique Portet, Yarra Valley 2018		\$32.00
Chardonnay		\$9.00
Punt Road, Yarra Valley		\$32.00
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		\$9.50
Punt Road, Yarra Valley		\$36.00
Pinot Noir		\$9.50
Punt Road, Yarra Valley		\$36.00

BOTTLED BEER

Crown Lager	\$6.50
Furphy	\$6.50
Refreshing Ale	
James Boag's Premium Light	\$6.00
Lager	
One Fifty Lashes	\$6.50
Pale 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	
CIDER	
Napoleone	
Apple	\$8.00
Pear	\$8.00

House made scone **\$5.50**

Our delicious scones are made in house. One per serve with double cream and your choice of one of two Yarra Valley Gourmet jams; either Jumbleberry jam OR Rhubarb with raspberry and vanilla bean jam.

Please note we have a 15% surcharge on public holidays