

COFFEE . TEA

Reg/Large	4/5
+shot, oat, soy, decaf .50 +almond, house made vanilla 1.0	
Mocha, Dirty chai	4.5/5
Ice latte, ice long black, ice chai, ice chocolate	5
Batch brew	5
+bottomless 2.5	
Seasonal cold brew	7
English breakfast/genmaicha/peppermint/earl grey	4.5

FANCY DRANKS

Espresso tonic	9
sparkling tonic and seasonal single origin espresso	
Fancy-Gato	10
fior di latte gelato, white choc soil, double espresso	
The Moon-Choc of my life	7
callebaut ganache, fluffy marshmallow	
My Sun-Chai and stars	8
turmeric chai soaked with 100mg honey and oat milk	

JUICES Heart beet/green juice/watermelon strawberry/ginger apple	8
SHAKES Vanilla/chocolate/strawberry	9
FIZZY Coke/diet coke/capi tonic/GL tonic/lemonade/lemon lime	5
bitters/bundaberg ginger beer	

R-RATED

Aperol Spritz, Sbagliato	16
Negroni, Tommy's Margarita, Espresso Martini	18
Bellini	14

TAP . BOTTLES . TINNIES

Sydney Beer Co tap	8
Akasha freshwater pale ale tap	9
Asahi, stone and wood east point light, monteith apple cider	10
Trumer pilsner	12
Akasha Hopsmith IPA	13

SPARKLING . ROSE . CONTACT . WHITE . RED

Lunar prosecco SA	13.5/60
Taittinger FRA	150
Famille cros-pujol rose, FRA	13/50
Walsh and sons semillon/chardonnay skin contact	60
Ottelia Pinot Gris limestone Coast SA 2019	14/60
Marq Wild Ferment Chardonnay, Margaret River WA 2019	15/70
Ottelia Riesling, Mt Gambier SA 2019	60
Marq Vermentino Margaret River WA 2019	64
Coates Sauvignon Blanc 2020	66
Payten & Jones Pinot Noir, Yarra Valley VIC 2020	15/68
Peo's estate 'four kings' shiraz manjimup WA	15/65
Fasoli Gino 3 piume - Biodynamic 3 piume	55
Ottelia Sangiovese Limestone Coast 2017	65
JED Malbec, Mendoza Argentina Uco Valley 2018	64
Main & Cherry Cabernet Sauvignon, McLaren Vale SA 2017	66



WINTER 2022

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HOUSE MADE GRANOLA Coconut yoghurt, vanilla-poached pear and rhubarb, cacao nibs	17	'THE WORKS' BREKKIE ROLL Bacon, egg, cheese, tomato relish, coleslaw, hash brown, martin's potato bun	16
TOAST WITH CHOICE OF CONDIMENT [GF] Served with Pepe Saya butter (strawberry jam, vegemite, peanut b)	9	'ALL ABOARD' BREAKFAST (until 12pm weekdays) Eggs your way, free-range bacon, breakfast sausage, roast tomatoes, field mushrooms, hash brown, tomato relish, toast	28
FREE RANGE EGGS [GF] Poached, scrambled, fried, served with Pepe Saya butter and your choice of bread. + roast tomatoes, mushrooms or avo 5	14	'THE GOODS' CHEESEBURGER Char-grilled double patty, cheese, dill pickles, onions, lettuce, spiced mayo, potato bun, fries	24
THE 'DEPOSIT FOR A HOME' [v, vg avail] Charred avocado, broadbean hummus, goat's cheese, spiced chickpeas, cherry tomato, mint + free range egg 4	17	PHILLY STYLE CHEESE STEAK SANDWICH AND FRIES Overnight slow-cooked short ribs, balsamic onions, roasted peppers, provolone, jalapeno, ciabatta, fries	29
GREEN BREKKIE BOWL [v,vg avail] Grilled broccolini, kale, farro, almonds, pepitas, 6-minute egg, green goddess, tofu and sesame puree + avocado 5	18	ROASTED PONZU SALMON Lentils, cucamelon, sea vegetable, tomato confit, herb cream +leaf salad 8	34
TRUFFLE EGGS BENEDICT truffle bechamel, leg ham, citrus hollandaise, brown butter crumbs, sourdough	22	SLOW COOKED LAMB SHANK Boneless lamb, Puffed quinoa crust, jus, white bean and pancetta, cavolo nero, turnips + fries 7	32
SMOKED SALMON ROSTI Potato, smoked salmon, pickled onion, dill crème fraiche, egg yolk jam, avruga	23	SEARED TUNA SALAD Sesame-crusted Yellowfin, sesame dressing, shaved fennel, watercress and radish	24
CHORIZO SCRAMBLED EGGS Miso butter, blistered padron pepper, chives, rouille, togarashi, sourdough	21	ROASTED CAULIFLOWER SALAD [V, VG] Sunflower miso, buckwheat, sultanas, salsa verde, lemon truffle vinaigrette	20
MUSHROOM MELANGE [v] Sautéed seasonal mushrooms, fermented mushroom puree, crumbled feta, gruyere, poached egg, chickpea panisse	20	BEETROOT PASTRAMI [V, VG] Maple glazed pumpkin, fermented beets, almond cream, baby kale and sprouted grains	20
FRENCH TOAST [v] (until 12pm weekdays) Brioche, lemon ricotta, apple and cinnamon compote, biscoff crumbs, bacon jam, espresso maple syrup	24		
SIDES free range egg 4 roasted tomatoes, potato hash, mushrooms, sautéed spinach, avocado 5		free range bacon, chorizo, smoked salmon, grilled halloumi 6 french fries 7 sweet potato Wedges 10 leaf Salad 8	

Please note a 1.5% surcharge applies to card payments. A 10% service fee will apply on Sundays and to groups of 8 or more. A 15% surcharge applies on Sundays and public holidays. Not all ingredients are listed on the menu. Please make your server aware of any dietary requirements before ordering.