

**COFFEE . TEA**

<b>Reg/Large</b>	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**

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

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

**R-RATED**

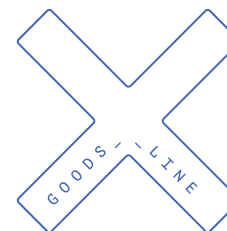
Aperol Spritz, Sbagliato	16
Negroni, Tommy's Margarita, Espresso Martini	18
Bellini	14

**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



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**BREAKFAST**

**SEASONAL FRUIT PLATE (until 12pm weekdays)** 17  
Seasonal Fruit plate with choice of coconut yoghurt or granola.

**HOUSE MADE GRANOLA (until 12pm weekdays)** 16  
House made granola with coconut yoghurt chia and berries

**TOAST WITH CHOICE OF CONDIMENT [GF]** 9  
Served with Pepe Saya butter (strawberry jam, vegemite, peanut b)

**FREE RANGE EGGS [GF]** 14  
Poached, scrambled, fried, served with Pepe Saya butter and your choice of bread.  
+ roast tomatoes, mushrooms or avo 5

**BREKKIE BOWL** 18  
Shredded kale, raw broccoli, avocado with buckwheat, chilli, herbs, pistachio, seeds and sweet potato served with two poached eggs

**AVO SMASHING DAY** 16  
Smashed avocado on toasted sourdough, pickled beets, lemon, persian feta and hemp seed dukkah  
+ free range egg 4

**MUSHROOM CHERMOULA (until 12pm weekdays)** 19  
poached eggs with mixed sauteed mushrooms, sheeps yoghurt, chermoula, smoked paprika, zaatar and toasted sourdough

**ALL ABOARD BREAKFAST (until 12pm weekdays)** 28  
Free range eggs your way, chorizo, blistered tomato, bacon, potato latkes, spinach, roast field mushroom, smoky tomato relish, sourdough toast

**EGGS CAPONATA** 19  
Caponata on sourdough with fried egg, stracciatella, pine nuts and pecorino

**FRENCH TOAST (until 12pm weekdays)** 23  
With strawberry labneh, fresh berries and walnut streusel

**THE MOST IMPORTANT SANDWICH OF THE DAY (until 12pm weekdays, all day weekend)** 14  
Sausage pattie, scrambled egg, cheese, chilli mayo  
+ potato hash 5

**THE MOST IMPORTANT BURGER OF THE DAY** 14  
Bacon and egg roll with cheddar, spiced tomato chutney aioli and rocket

**SIDES**

free range egg 4  
roasted tomatoes/potato hash/mushrooms/sauteed spinach/avocado 5  
free range bacon/chorizo/smoked salmon/grilled halloumi 6

**LUNCH**  
FROM 12

**MOROCCAN SPICED CAULIFLOWER [V, GF]** 18  
Spiced cauliflower with rocket, radicchio, orange, chickpeas, almonds and harissa yoghurt

**SLOW COOKED PUMPKIN** 18  
Maple glazed pumpkin, fermented beets, almond cream, baby kale and sprouted grains

**STICKY CHICKEN SALAD** 18  
Soy glazed chicken with cherry tomatoes, cucumber, sprouts, wombok, toasted cashews and nahm jim dressing

**GOT BEEF BURGER** 19  
Lettuce, cheese, onion, pickle, burger sauce  
+ fries 5

**GFC - GOODSLINE FRIED CHICKEN BURGER** 19  
Cheese, slaw, jalapeno, chilli kewpie mayo  
+ fries 5

**CRAB LINGUINE [DF]** 29  
Spanner crab with confit tomatoes, shellfish stock, rocket and pangrattato

**SWORDFISH** 33  
NSW Line caught swordfish, with charred baby gem, crispy bread, preserved lemon labneh, herb oil and fennel salad

**SLOW COOKED LAMB SHOULDER** 32  
12 hour cooked lamb shoulder with romesco, freekeh tabbouleh, goats cream and zaatar  
+ baby cos radicchio salad 8

**DELAYED BRISKET SANDWICH** 18  
12 hour slow cooked brisket with purple sauerkraut, seeded mustard mayo and smoked cheddar

**CAULIFLOWER TOASTIE** 17  
Cauliflower with gruyere, parmesan, aged cheddar and whole grain mustard  
+ sweet potato fries 10

**FREE-RANGE CHICKEN SANDWICH** 17  
Roasted chicken with mayo, celery, pepitas, currants and rocket on miche

fries 7 sweet potato fries 10 baby cos radicchio 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.