

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

**R-RATED**

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

**TAP . BOTTLES . TINNIES**

Sydney Beer Co <b>tap</b>	8
Akasha freshwater pale ale <b>tap</b>	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
Marq serious rose, Margaret River WA 2021	14/60
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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<b>HOUSE MADE GRANOLA (vg)</b> Coconut yoghurt, vanilla-poached pear and rhubarb, cacao nibs	17	<b>'THE WORKS' BREKKIE ROLL</b> Bacon, egg, cheese, tomato relish, coleslaw, hash brown, martin's potato bun	16
<b>TOAST WITH CHOICE OF CONDIMENT [GF AVAIL]</b> Served with Pepe Saya butter (strawberry jam, vegemite, peanut b)	9	<b>'ALL ABOARD' BREAKFAST (until 12pm weekdays)</b> Eggs your way, free-range bacon, breakfast sausage, roast tomatoes, field mushrooms, hash brown, tomato relish, toast	28
<b>FREE RANGE EGGS [GF AVAIL]</b> Poached, scrambled, fried, served with Pepe Saya butter and your choice of bread. + roast tomatoes, mushrooms or avo 6	15	<b>LUNCH (FROM MIDDAY)</b>	
<b>THE 'DEPOSIT FOR A HOME' [v, vg avail]</b> Charred avocado, broadbean hummus, goat's cheese, spiced chickpeas, cherry tomato, mint + free range egg 4	19.5	<b>'THE GOODS' CHEESEBURGER</b> Char-grilled double patty, cheese, dill pickles, onions, lettuce, spiced mayo, potato bun, fries	24
<b>GREEN BREKKIE BOWL [v,vg avail]</b> Grilled broccolini, kale, farro, almonds, pepitas, 6-minute egg, green goddess, tofu and sesame puree + avocado 6	20	<b>PHILLY STYLE CHEESE STEAK SANDWICH AND FRIES</b> Overnight slow-cooked short ribs, balsamic onions, roasted peppers, provolone, jalapeno, ciabatta, fries	34
<b>TRUFFLE EGGS BENEDICT</b> truffle bechamel, smoked leg ham, citrus hollandaise, brown butter crumbs, sourdough	23.5	<b>ROASTED OCEAN TROUT</b> Lentils, ponzu, cucumber, sea vegetables, tomato confit, herb cream + leaf salad 10	34
<b>SMOKED SALMON ROSTI</b> Potato, smoked salmon, pickled onion, dill crème fraiche, egg yolk jam, avruga	24.5	<b>SLOW COOKED LAMB SHANK</b> Boneless lamb, puffed quinoa crust, jus, white bean and pancetta, cavolo nero, turnips + fries 8.5	32
<b>CHORIZO SCRAMBLED EGGS</b> Miso butter, blistered padron pepper, chives, rouille, togarashi, sourdough	22	<b>SEARED TUNA</b> Sesame-crusting Yellowfin, sesame dressing, shaved fennel, watercress and radish	29
<b>MUSHROOM MELANGE [v]</b> Sautéed seasonal mushrooms, fermented mushroom puree, crumbled feta, gruyere, poached egg, chickpea tofu	20	<b>ROASTED CAULIFLOWER [V, VG]</b> Sunflower miso, buckwheat, sultanas, salsa verde, lemon truffle vinaigrette	24
<b>FRENCH TOAST [v avail]</b> Brioche, lemon ricotta, apple and cinnamon compote, biscoff crumbs, bacon jam, espresso maple syrup	24	<b>BEETROOT SALAD [V, VG AVAIL]</b> Pastrami-cured beetroot, stracciatella, orange, hazelnut, rocket	23
<b>SIDES</b> free range egg 4 roasted tomatoes, potato hash, mushrooms, sautéed spinach, avocado 6		free range bacon, chorizo, smoked salmon, grilled halloumi 7.5 french fries 8.5 sweet potato fries 10 leaf salad 10	

Groups of 8 or more will incur a discretionary 10% service charge. All card payments will incur a 1.2% surcharge. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free. Please note, a surcharge of 10% will apply on Sundays, and 15% on public holidays.