

**ALL DAY MENU UNTIL 2:30PM**

**BREAKFAST**

Toast served with dairy butter & seasonal preserves . 2 x slices of sourdough / quinoa soya bread (multigrain) . 2 x slices of fruit toast		7.5
House-made toasted granola, goji berries, nuts, dried fruits, Greek or coconut yoghurt	GF	12
Banana Hempnola, honey, mint, Greek or coconut yoghurt	GF	12.5
Free Range Eggs Your way on toast – 63°C poached egg, fried, scrambled . Add any 4 extras +12		12
Long Shot Omelette – Spinach, feta, semi dried tomato & pesto on slice of toast		14.5
Melbourne Omelette – Ham, wild mushroom & tasty cheese on slice of toast		16.5
Smashed avocado on toasted quinoa & soya bread, whipped feta, chilli, mint . Add a 63°C poached egg +5		15

**EXTRAS**

Egg / Half Avocado / Wild Mushroom	5
Maple Bacon / Chorizo / Smoked Salmon	5
Grilled Tomato	4
Butter / Seasonal Preserves (jam, vegemite) / Aioli	2

GF / DF / V – gluten free / dairy free / vegan available on request. Ask our staff

Need **CATERING** for Office Events

OR

**LARGE CAKE** for a Special Occasion

To find out more, please call **03 9614 0224** or email **[info@long-shot.com.au](mailto:info@long-shot.com.au)**.

## **SALAD**

Kale and spiced cauliflower salad, cous-cous, currants, toasted almonds, ancient seeds, coriander & Greek or coconut yoghurt 16

Warm goats cheese salad, mesclun, heirloom tomatoes, sorrel, walnuts & confit apple GF 16

Poached chicken ceasar with crispy bacon, toasted croutons & poached egg, shaved parmesan GF 18

## **LUNCH**

Beef Lasagna served with mixed green salad 18

Lamb moussaka served with mixed green or crispy chips 18

Nasi Goreng with chicken & fried egg GF 18

Chicken parmigiana served with crispy fries & mixed green salad 18

Tuscan meatballs served with linguine in Napoli sauce & shaved parmesan 18

Risotto with chicken, wild mushroom & shaved parmesan 18

Slow cooked lamb shoulder served with roasted winter vegetable & creamy potato mash 23

Fish of The Day 24

The Long Shot Burger 18

Soup of The Day – served with toasted sourdough roll 9.5

## **EXTRAS:**

Bowl of crispy chips with saffron aioli or tomato sauce 7

Side of mixed green salad 7



**FREE WI-FI : COLLINS SQUARE LOBBY**

## SPECIALTY BREWS

### COFFEE - ROASTED BY ST.ALI

Espresso: Seasonal espresso blend

reg: black 3.8/white 4.0

lge: black 4.3/white 4.6

### FILTER: ROTATING SINGLE ORIGIN

Batch brew

reg 3.7 / lge 4.2

HOT CHOCOLATE

reg 4.5 / lge 5

HOUSE MADE ICE TEA

5.5

### SPICED CHAI

Sri Lanka - Tea

Indian Spices - Cardamom, Cinnamon, Cassia, Clove,

Star Anise, Fennel, All Spice

Indonesia – Coconut Blossom Sugar

reg 4.5 / lge 5

### TEA by POT

English Breakfast - Creamy, Full Bodied. Earthy

Earl Grey - Fresh, Bergamot, Citrus

Jasmine Pearls - Delicate, Floral, Sweet

Peppermint - Refreshing, Floral, Minty

Lemongrass & Ginger - Crisp, Refreshing, Balanced

Camomile - Calming, Floral, Familiar

5

## SOMETHING COLD

Coke – Regular coke / Diet coke / No sugar coke

3.5

S.Pellegrino – Sparkling water/Lemonata/Chinotto/Aranciata/Rossa

4.5

Bundaberg – LLB / Lemonade / Ginger beer

4.5

Orange / Apple Juice

5

Emma & Toms

Kombucha

Vestal sparkling water on tap

5 btl

