

**ALL DAY MENU**

Toast served with dairy butter & seasonal preserves . 2 x slices of sourdough / quinoa soya bread (multigrain) or . 2 x slices of apricot & date toast	7.5
House-made toasted granola, nuts, dried fruits, with Greek yoghurt topping and side of milk	14.5
Bircher muesli - Rolled oats, honey and yoghurt topped with seasonal fruits	14.5
Free Range Eggs Your way on toast - 63°C poached egg, fried, scrambled . Add any 4 extras +12	13.5
Collins Big Breakfast- 2 free range organic eggs any style, maple bacon, wild mushrooms, spinach, grilled tomato, potato rosti	22
Smashed avocado on toasted quinoa & soya bread, whipped labneh, chili, mint GF/DF   Add a 63° C poached egg +3	15.5
Long Shot Omelette - Spinach, feta, semi dried tomato & pesto on sourdough	18
Melbourne Omelette - Ham, wild mushroom & tasty cheese on sourdough toast	18
Bowl of crispy chips with aioli or tomato sauce	7

**EXTRAS**

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

GF / DF / V - gluten free / dairy free / vegan available on request.

Ask our friendly staff

## **LUNCH**

Fillet Steak Sandwich with caramelized onion, cheese, lettuce & tomato served with crispy fries & Sriracha Mayo	22
Classic Beef Lasagna served with garden salad & fries	22
Fish of the day	24
Chicken Parma topped w/prosciutto, mozzarella, tomato sugo served with garden salad & fries	22
The Long Shot Burger	22
Grilled Vegetable Moussaka served with mixed greens & crispy chips	21
Risotto w/ Chicken, wild mushrooms, spinach & shaved parmesan	22
Nasi Goreng w/Chicken & fried egg or Vege option available	22 18

## **SALADS**

Kale and spiced cauliflower salad, cous cous, currants, toasted almonds, ancient seeds, coriander yoghurt	19
Vietnamese Chicken Salad w, mint, peanuts, bean shoots Vermicelli noodles and fried shallots	19 20
Cesar Salad w/ poached Chicken, crispy bacon, croutons w house made mayo served with 63c egg	

**PLEASE SEE OUR VAST FRESH DISPLAY FOR MORE TASTY ITEMS**

Need **CATERING** for Office Events

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

**SPECIALTY BREWS**

**COFFEE - HOUSE ROASTED**

Espresso: Seasonal espresso blend

reg: black 4.0/white  
4.3  
lge: black 4.5/white  
4.9

**FILTER: ROTATING SINGLE ORIGIN**

Batch brew

reg 4.0 / lge 4.5

**HOT CHOCOLATE**

reg 4.5 / lge 5

**SPICED CHAI**

reg 4.5 / lge 5

**GOLDEN TURMERIC LATTE**

reg 4.5/lge 5

**Alternative milks**

soy/almond/oat/coconut/lactose free

**TEA by POT**

English Breakfast - Creamy, Full Bodied. Earthy

Earl Grey - Fresh, Bergamot, Citrus

Jasmine Green Tea - Delicate, Floral, Sweet

Peppermint - Refreshing, Floral, Minty

Lemongrass & Ginger - Crisp, Refreshing, Balanced

Chamomile - Calming, Floral, Familiar

6

**SOMETHING COLD**

Coca-Cola - Regular coke / Diet coke / No sugar coke  
/ Sprite

Pellegrino - Sparkling

water/Lemonade/Chinotto/Aranciata/Rossa

Bundaberg - LLB / Lemonade / Ginger beer

7/5

5

Orange / Apple Juice

Emma & Toms

Kombucha

5

5

6