

ALL DAY MENU

COFFEE AND CAKES 6AM – 3PM / KITCHEN 6AM – 2PM

SALTED CARAMEL WAFFLES / 21

fresh banana, ice cream, housemade roasted honey walnuts w salted caramel drizzle

SOURDOUGH TOAST (V, GFO) 9.5

Peanut butter, vegemite, honey, jam, nutella

SMASHED AVO (V, GFO) / 23

smashed avocado, free range poached eggs, meredith goats cheese, house made beetroot relish, lemon and beetroot salt

ZUCCHINI CORN FRITTERS STACK 23

w sweet potato puree, spinach, poached egg and sweet potato crisps

CHILLI SCRAMBLED EGGS (GFO) 21

infused hot chilli scrambled eggs on a sourdough topped w fried shallots & chilli mayo

EGGS BENNY (GFO) 23

bacon or smoked salmon or portobello mushroom wilted baby spinach, hollandaise, local free range poached eggs, beetroot salt on an english muffin

LOCAL FREE RANGE EGGS (GFO) 15

local free range poached, fried or scrambled eggs on sourdough toast

EXTRAS

+ 5 ea

bacon, mushrooms, grilled halloumi, avocado, roasted tomato, wilted baby spinach

+2.5

x1 egg, hashbrown, hollandaise, GF toast

SALTYDOG FRIES or SPICEY CAJUN FRIES (V) / 12

PORTOBELLO VEGAN BURGER / 23

portobello mushroom, caramelised onion, beyond vegan pattie w lettuce, vegan aioli, served w fries

CHICKEN BEACH BURGER \$21

Fried chicken burger, lettuce pickles, cheese, chipotle mayo, served w fries

180g ANGUS BURGER / 22

iceberg lettuce, bacon, tomato, pickles, burger cheese and burger sauce, on a milk bun, served w fries

FISH n CHIPS / 24

fries, salad, lemon w tartare sauce

SALT n PEPPER CALAMARI (GFO)/23

salad, lemon w siracha mayo & fries

SLOW ROASTED LAMB SALAD / 21

pearl couscous, sundried tomatoes, roast capsicum, rocket, feta, toasted sunflower seeds and chipotle dressing

NACHOS / 21

avo, sour cream, fresh salsa, blackbeans, corn

KIDS MEALS / ALL 12.5

SMALL DAWG WAFFLES w nutella & ice cream

FRIED EGG & BACON ON TOAST

NUGGETS & CHIPS

(V) vegetarian / vegan available
(GFO) gluten free option available
(DF) dairy free available

@thesaltydogcafeatorquay / hello@thesaltydogcafeatorquay.com.au / 03 5261 9410
Public Holiday Surcharge 20%

NOT all GF products can be 100% guaranteed GF as Gluten products are also used in the kitchen

COFFEE

Dukes Specialty Coffee - 100% Organic

MILK COFFEE 4.5 / 5 / 5.5

flat white, cappuccino, latte, magic, piccolo, mocha, hot chocolate, chai latte (vegan), short/long macchiato

BLACK COFFEE 4.5 / 5.5 / 6.5

espresso, double espresso, long black,

COFFEE OVER ICE 6.5

iced latte, iced chai, iced mocha, iced long black

extra shot - \$1

OTHER MILKS /+1

soy, almond, oat, lactose free, coconut

SYRUPS /+1 vanilla, hazelnut, caramel

ORGANIC TEA - POT / 5

english breakfast, earl grey, green, chamomile, lemongrass, peppermint

BREWED STICKY CHAI POT / 6.5

sticky chai with cows milk & honey

BUBBACCINO / 2.5

SALTY DOGGACCINO / 1.5



SMOOTHIES

Plant Based
(GF,DF) / 11.5

ADD

Whey Isolate Protein /+3
Vegan Organic Protein / +3

GREEN GODDESS

spinach, banana, peanut butter, coconut milk

PURPLE POOCH

mixed berries, banana, coconut milk

SNICKERS

peanut butter, cocoa, banana, almond milk

BANGIN' BANANA

banana, honey, cinnamon,
full cream milk (or plant based available)

COLD DRINKS

MILKSHAKE / 9.5

vanilla, chocolate, strawberry, caramel, banana,
cookies n cream, blue heaven,

Liam Special caramel/vanilla/chocolate

ICED COFFEE / 11

Dukes organic coffee shot, ice cream, ice and
your choice of milk

FRESH ORANGE JUICE / 8.5

DAILY SPECIALS

please see blackboard inside for daily
soup specials, selection of 'grab n go'
wraps, toasties and cakes in our cabinet