

★ Fitzroy North ★

Pillar of Pepper

● ● Cafe ● ●

Croissant	\$7.50
w/ ham & Swiss cheese	\$12.50
Toast – sourdough rye multigrain fruit toast w/ a choice of jams/spreads & butter	\$10.00
HCT Toastie on sourdough	\$15.50
Freshly made ham salad sandwich – Ham, egg, mayo, tomato, avo, lettuce on multigrain	\$19.50
Quinoa Porridge or Breakfast Muesli (v) – Flip Shelton’s muesli, seasonal spiced poached fruits, milk, honey poppy seed yogurt, roasted almonds, cranberry and fresh fruits	\$20.00
French Toast – Vanilla ice cream, fresh and poached fruits, crushed biscoff, whipped cream & maple syrup	\$24.00
Smashed Avocado (v) – w/ roasted pumpkin hummus, cherry tomatoes, dukkah, green peas, lemon, feta, red radish, cranberry, poached egg w/ sourdough	\$24.00
Chilli Scrambled – Chorizo, chilli, chive, shallots, Parmesan cheese on sourdough w/ house chilli jam	\$23.00
The Pillar (best value) – Choice of two eggs, sourdough, confit dukkah thyme mushrooms, bacon rashers, spinach, balsamic roasted tomatoes, baked beans (veg option available) <i>Add hashbrown +4.00 / Chorizzo +5.50</i>	\$32.00
Turkish Eggs (Cilbir) – Garlic paprika dill labneh, poached eggs, aleppo pepper & cumin butter, crispy kale w/ garlic toasted turkish <i>add chorizo +5.00</i>	\$23.00
Smoked Salmon Stack – Basil pesto, cream cheese, poached egg, arugula, walnut, dill, parmesan on bagel <i>add halloumi +\$6.00</i>	\$25.00
Bacon Burrito – Scrambled eggs, mayo, caramelized onion & bacon in a toasted tortilla, corn salsa, salad & house chilli jam	\$21.50
Shakshuka – Baked eggs in a capsicum tomato sauce, chorizo, beans, marinated feta, dukkah, toasted turkish (V & GF available)	\$24.00

BUILD YOUR OWN BREAKFAST

EGGS (poached or fried) on TOAST	
- sourdough rye multigrain	\$14.00
- gluten-free toast	+\$1.50
- three eggs scrambled w/ cream & chives	+\$1.50
PROTEIN	
- bacon rashers / pork shoulder / Chicken	\$6.50
- ham / chorizo	\$6.00
- smoked salmon w/ lemon wedge	\$7.50
VEGETABLES & DAIRY	
- wilted spinach / balsamic roasted tomato	\$5.50
- grilled halloumi	\$6.00
- confit mushrooms w/ thyme	\$6.00
- fresh avocado w/ lemon wedge	\$5.50
- smashed avocado w/ lemon & feta	\$7.00
- house baked beans	\$4.50
- chips	\$9.00
- hashbrown	\$4.00
- extra egg	\$3.50
- Relish / Chilli jam	\$3.00
Chicken Burger – Pillar Fried chicken, apple slaw, lettuce, jalapeno, cheese, chipotle mayo and chips <i>add bacon +\$4.00</i>	\$24.00
Thai Chicken Curry – Mild curry with coconut milk, cream, veggies, fried shallots, steamed rice & crackers	\$24.00
Halloumi Pumpkin Salad (v) – Grilled halloumi, roasted pumpkin, quinoa, capsicum, radish, pumpkin hummus, avocado in a mixed salad w/ roasted papitas & dried cranberry <i>add poached chicken +\$6.50</i> <i>add egg +\$3.50</i>	\$23.00
Fritters – Charred corn, zucchini, spinach, chilli garlic yogurt, poached egg, corn salsa, red radish, cherry tomatoes & rocket <i>add bacon rashers +\$6.50</i>	\$24.00
<i>Please note.</i> 15% surcharge on Public Holidays No split bills on weekends and busy periods	

TOASTED TURKISH

(With side salad)

BLEAT – Bacon, lettuce, fried egg, avocado & tomato w/ house mayo <i>add chicken schnitzel +\$5.00</i>	\$20.50
Breakfast – Ham, fried egg, cheese & tomato relish	\$18.50
Chicken – Herb poached chicken, avocado, Swiss cheese, tomatoes & house mayonnaise	\$20.50
Reuben – Corned beef, sauerkraut, swiss cheese, pickles & honey mustard mayo	\$20.50
Cubano – Slow roasted pork shoulder, Swiss cheese, Virginia ham, Dijon mustard & pickles	\$20.50
Cotoletta – Chicken cotoletta, pesto, American cheese, red onion, tomatoes & rocket <i>Add avo +3.50</i>	\$20.50
Chipotle Pork – Melted Swiss cheese, slow roasted pork shoulder w/ cabbage, carrot & apple chipotle slaw, chipotle mayo	\$20.50
Mushroom – Confit thyme Swiss mushroom, house tomato relish, grilled halloumi, Swiss cheese, red peppers, olive tapenade & rocket <i>Add chicken +4.50</i>	\$20.50

TOASTED BAGUETTES

(With side salad)

Meatball – Spiced wagyu meatballs in homemade tomato sauce, Parmesan & arugula	\$17.50
Pork – Roasted pork shoulder, honey mustard mayo, lettuce, roasted peppers & swiss cheese	\$17.50
Halloumi (v) – Grilled halloumi, lettuce, sweet chilli mayonnaise & corn salsa (add chorizo +\$3.50)	\$17.50
KIDS	
Weenie Turkish – mini Turkish, ham & cheese	\$6.00
Kids Scrambled eggs w/ toast & bacon	\$12.00
Waffle, ice cream, maple syrup	\$12.00

DRINKS

COFFEE -

Single Espresso <i>double +50c</i>	\$4.30
Flat white, Latte, Cappuccino, Mocha	\$5.50
Piccolo, Macchiato, Long black, Long macchiato <i>+50c</i>	\$5.30
Batch brew	\$5.50
Cold brew	\$6.20
Chai latte (fresh leaf), 100% Matcha (V & GF) <i>+50c</i>	\$5.50

MILK VARIETIES

Full Cream	Inc
Skim	Inc
Bonsoy, almond, oat, lactose free	+70c
Decaf, extra shot, honey	+50c

TEA

Chamomile, Earl Grey, English Breakfast, Green, Peppermint, lemongrass and Ginger or Chai by Calmer	\$5.50
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HOT CHOCOLATE

Original chocolate vegan & GF	\$5.50
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ICED

Coffee (with ice cream and cream)	\$9.00
Chocolate (with ice cream and cream)	\$9.00
Mocha (with ice cream and cream)	\$9.00
Iced Latte, Chai	\$6.00
Iced Matcha	\$6.50
Affagato	\$7.50

JUICE

Orange/ apple/ pineapple	\$6.00
Coconut water w/ lemon & ice	\$6.50

MILKSHAKES

<i>Blended with ice cream and topped with whipped cream</i>	
Chocolate, strawberry, lime, caramel or vanilla	\$8.00
Kids size (small) milkshake	\$6.50

GYM PREP / RECOVERY

Banana, cacao, protein, honey & skim milk	\$12.00
<i>add a shot of espresso</i>	+\$3.00

COLD

Bottled water (600ml)	\$3.50
Capi Sparkling range	\$5.50
- sparkling mineral water	
- ginger beer	
- blood orange	
- lemon	
- lemonade	
Coke or coke zero	\$4.00

SMOOTHIES

Banana & Ginger <i>(blended with honey, milk)</i>	\$11.00
Mixed Berry <i>(blended with apple juice, honey, yogurt)</i>	\$12.00
Green <i>(coconut water, banana, apple, spinach, honey, chia, avo)</i>	\$13.00



**five
senses**
COFFEE

Dark Horse Blend

Complex character, intense & full bodied.

Crafted from distinctive origins, our Dark Horse blend offers up a complex and dynamic cup whether in milk or as a black coffee. Delicate herbal aromas lead into dark chocolate flavors, which swiftly open towards juicy blackcurrant notes and an extended syrupy body.

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