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
Breakfast Roll - Bacon or Halloumi w/ fried egg, spinach and tomato relish in a brioche bun *add hash brown +$3.50*	$17.00
Quinoa Porridge or Breakfast Muesli (v) – Flip muesli, seasonal spiced poached fruits, milk, honey poppy seed yogurt, roasted almonds, cranberry and fresh fruits	$21.00
French Toast – Vanilla ice cream, fresh and poached fruits, biscoff soil, whipped cream & maple syrup	$24.50
Mint Smashed Avocado (v) – Beetroot hummus, cherry tomatoes, dukkah, green peas, lemon, feta, red radish, pomegranate, poached egg w/ sourdough	$24.00
Shakshuka – Baked eggs in capsicum tomato sauce, chorizo, beans, marinated feta, dukkah, toasted turkish	$24.50
Chilli Scrambled – Chorizo, chilli, chive, shallots, Parmesan cheese on sourdough w/ house chilli jam	$23.00
The Pillar (best value) – Poached eggs, sourdough, confit dukkah thyme mushrooms, bacon rashers, hashbrown, balsamic roasted tomatoes, baked beans *add Chorizo +$6.00 add spinach +$5.50*	$33.00
Turkish Eggs (Cilbir) – Garlic paprika dill labneh,poached eggs, aleppo pepper & cumin butter, crispy kale w/ garlic toasted turkish *add chorizo +6.00*	$23.50
Benny – Poached eggs & spinach on a toasted turkish bun w/ ham or bacon, dill hollandaise & hashbrown (*salmon/pork shoulder $2.50)*	$24.50
Bacon Burrito – Three scrambled eggs, caramelized onion & bacon in a toasted tortilla, corn salsa, mayo, salad & house chili jam	$22.50
Fritters – Charred corn, zucchini, spinach, cabbage, garlic yogurt, poached egg, tomato corn salsa, red radish, fetta, cherry tomatoes & rocket	$25.00

BUILD YOUR OWN BREAKFAST

EGGS (poached or fried) on TOAST	
- sourdough | rye | multigrain	$15.00
- gluten-free toast	+$1.50
- three eggs scrambled w/ cream & chives	+$1.50
PROTEIN	
- bacon rashers / pork shoulder	$7.00
- ham / chorizo / chicken	$6.00
- smoked salmon w/ lemon wedge	$8.00
VEGETABLES & DAIRY	
- wilted spinach / balsamic roasted tomato	$5.50
- grilled halloumi	$6.50
- dukkah confit mushroom w/ thyme	$6.50
- fresh avocado w/ lemon wedge	$5.50
- smashed avocado w/ lemon & feta	$7.50
- house baked beans	$4.50
- hashbrown/extra egg	$3.50
- Bowl of chips w/ ketchup	$9.50
- Bowl of wedges w/ sweet chili sauce and aioli	$13.50

LUNCH

Chicken Parma – Panko crumbed chicken breast, tomato sugo, mozzarella w/ chips and salad. *add ham +$3.00*	$27.00
Wagyu Beef Burger – 180gr Wagyu beef patty, cheese, tomato, lettuce, pickles, caramelized onion, and pillar burger sauce in a brioche bun with chips. *add egg +$3.50, bacon+$4*	$26.00
Chicken Burger – Pillar Fried chicken, apple slaw, lettuce, jalapeno, cheese, chipotle mayo and chips *add bacon +$4.00 , add egg +$3.50*	$25.00
Thai Chicken Curry – Mild curry with coconut milk, cream, veggies, fried shallots, steamed rice & crackers	$25.00
Roasted Pumpkin & Green Pea Salad (v) – Quinoa, capsicum, radish, papitas, cherry tomatoes, feta, mint, beetroot hummus, avocado in a mixed salad & pomegranate *add poached chicken +$6.00, add egg +$3.50*	$24.00

Please note.
15% surcharge on Public Holidays
No split bills on weekends and busy periods

TOASTED TURKISH

(With side salad)

Breakfast – Ham, fried egg, cheese & tomato relish	$19.00
B L E A T – Bacon, lettuce, fried egg, avocado & tomato w/ house mayo *add chicken schnitzel +$5.00*	$21.00
Chicken – Herb-poached chicken, avocado, Swiss cheese, tomatoes & house mayo *add bacon +$4.00*	$20.50
Reuben – Corned beef, sauerkraut, swiss cheese, pickles & honey mustard mayo	$21.00
Cubano – Slow-roasted pork shoulder, Swiss cheese, Virginia ham, Dijon mustard & pickles	$21.00
Cotoletta– Chicken cotoletta, pesto, american cheese, red onion, tomatoes & rocket *Add avo +3.50*	$21.00
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 *Add chicken +4.50*	$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, cranberry, mayonnaise & corn salsa (add chorizo +$3.50)	$17.50

KIDS

Weenie Turkish – mini turkish, ham & cheese	$6.00
Kids scrambled eggs w/ toast & bacon	$13.00
Waffle, ice cream, maple syrup	$12.00
Chicken Schnitzel & Chips	$13.00

DRINKS

COFFEE -

Single Espresso *double +50c*	$4.50
Flat white, Latte, Cappuccino, Mocha, Long Macchiato	$6.00
Short macchiato, Long black, Piccolo *+20c*	$5.50
Batch brew	$5.80
Chai latte (fresh leaf), 100% Matcha (V & GF) *+30c*	$6.00

MILK VARIETIES

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

TEA

Chamomile, Earl Grey, English Breakfast, Green, Peppermint, lemongrass and Ginger or Chai by Calmer	$6.00

HOT CHOCOLATE

Original chocolate (vegan & GF)	$6.00

ICED

Cold brew	$6.70
Iced Long Black	$6.50
Iced Latte	$6.80
Coffee (with ice cream and cream)	$9.50
Chocolate (with ice cream and cream)	$9.50
Mocha (with ice cream and cream)	$9.50
Iced Chai	$6.80
Iced Matcha	$7.00

JUICE

Orange/ apple/ pineapple	$6.50
Coconut water w/ lemon & ice	$7.00

MILKSHAKES

Blended with ice cream and topped with whipped cream

Chocolate, strawberry, lime, caramel, Mango or vanilla	$9.00
Kids size milkshake	$6.50

GYM PREP / RECOVERY

Banana, cacao, protein, honey & skim milk	$12.00
add a shot of espresso	+$3.00

COLD

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

SMOOTHIES

Banana & Ginger *(blended with honey, milk)*	$11.00
Mixed Berry *(blended with apple juice, honey, yogurt)*	$13.00
Green (*coconut water, banana, apple, spinach, honey, chia, avo)*	$13.00

SPECIAL DRINKS

Mont Blanc	$10.50
Coconut Cloud Matcha	$9.50
Iced Strawberry Matcha	$9.50
Iced Mango Matcha	$9.50

five senses COFFEE

Dark Horse Blend

Complex character, intense & full bodied.

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

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