

**GLOVERS
STATION**

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SMOOTHIES AND MILKSHAKES

PB AND BANANA SMOOTHIE 12.0
Banana, peanut butter, cacao, honey and almond milk. (VO, GF)

MANGO SMOOTHIE 12.0
Mango, yoghurt, honey and coconut milk. (GF, VG)

MILKSHAKES 10.0
Nutella, Chocolate, Strawberry, Vanilla, Espresso, Salted Caramel
Alternative milks + 1.5

COFFEE AND TEA

COFFEE BY INGLEWOOD COFFEE ROASTERS

Single Origin espresso 4.2
Single Origin long black 4.7
Sunset Blvd with milk 5.2

Turmeric latte 6.0
Matcha maiden latte 6.0
Hot chocolate 5.2
Mocha 5.2
Prana chai 7.0

Iced coffee 8.0
With ice-cream + 0.5
Iced chocolate 8.0
With ice-cream + 0.5

Batch brew 5.2
Cold brew 6.5

Decaf + 1.0
Alternative Milks + 1.0

TEA BY CHAMELLIA 4.8
English Breakfast, Earl Grey, Gunpowder Green, Peppermint, Lemongrass and Ginger

COLD DRINKS

Kombucha 7.0
Drinking coconut 7.5

SOFT DRINK

BOBBY PREBIOTIC SOFT DRINK 4.5
Cola, Berry

Coke, Diet Coke, Sprite, Solo 4.5

JUICE

Orange juice 6.5
Apple juice 6.0
Mango juice 7.0

COCKTAILS

MIMOSA 10.0
Prosecco and orange juice

BLOODY MARY 12.0
Vodka, tomato juice, tabasco, citrus

ESPRESSO MARTINI 12.0
Vodka, Kahlua, Inglewood coffee

APEROL SPRITZ 12.0
Aperol, prosecco, soda, citrus

NEGRONI 14.0
Campari, gin, sweet vermouth

GIN & TONIC 10.0

VODKA, LIME & SODA 10.0

WINE

HELEN'S HILLEN VIE SPARKLING BLANC DE NOIR 10 / 32

HELEN'S HILL EVOLUTION' FUME BLANC 12 / 35

HELEN'S HILL BREACHLEY BLOCK CHARDONNAY 12 / 40

HELEN'S HILL LANA'S CABERNET ROSE 12 / 35

INGRAM ROAD PINOT NOIR 10 / 30

BEER AND CIDER

GAGE ROADS SIDE TRACK XPA 7.5

STONE AND WOOD PACIFIC ALE 8.0

ATOMIC BEER PROJECT XPA 8.0

All food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Our team and our suppliers take caution to prevent cross-contamination, however, any product may contain traces. If you have a food allergy, please make this known at the time of ordering.

FOOD

TOAST 9.8
Choice of sourdough, multigrain or fruit toast with your choice of preserves.
Gluten free + 2.2 | Nutella (N) + 1.0

PLAIN BAGEL 9.8
With your choice of preserves.
Add whipped cream cheese + 2.2

EGGS ON TOAST 14.0
Free range eggs your way.

OVERNIGHT OATS 21.0
Compressed watermelon, fruits, chia, stem ginger buckwheat crunch and coyo. (V, VG)

PECAN PIE FRENCH TOAST 24.0
Twice baked brioche, roasted pecans, caramel, fresh figs, vanilla ice cream and Biscoff crumb. (VG, N)

RICOTTA HOTCAKES 25.0
Earl grey mascarpone, figs, roasted quince, hazelnut crumb and orange blossom syrup. (N, VG)
Add Bacon + 3.5

BLUE TEA SALMON 24.0
Blue tea cured salmon, preserved lemon, whipped cream cheese, pickled red onion, watercress and zhoug pesto on a bagel.

GLOVER'S CILBIR EGGS 23.9
Hummus, smoked tomato, pickled zucchini, zaatar, sumac labneh, chili butter and two fried eggs on warm turkish bread. (VG, GFO)
Add Bacon + 3.5 | Add Salmon + 4.5

CHILLI SCRAMBLED 23.9
Bacon, birds eye chilli, coriander, cherry tomatoes, Vietnamese mint, fried shallots and parmesan on sourdough. (VGO, GFO)
Add Rosti or Hashbrown + 3.5

BLUE SPANNER CRAB OMELETTE 26.9
Miso butter, watercress, parmesan snow, grilled artichoke and herb salad on sourdough. (GFO)
Add Mushrooms + 3.5

BRAISED RED MUSHROOMS 23.0
Lemon ricotta, red chermoula, parsnip crisp, sorrel leaf and a poached egg on sourdough. (GFO, VG) Add Bacon + 3.5

EGGS BENNY 24.0
Braised pulled beef brisket, grilled asparagus, tarragon hollandaise and two poached eggs on sourdough. Add Mushrooms + 3.5

GREEN BREAKFAST BOWL 22.0
Quinoa, yoghurt, kale, halloumi, avocado, black dukkah, cherry tomatoes, pita chips and a poached egg. Add Salmon + 4.5 | Add Mushrooms + 3.5

10% surcharge on weekends. 20% surcharge on public holidays.

No split bills on weekends and public holidays.
No alterations to menu items.

SMASHED AVOCADO 23.0
Beetroot hummus, herb pesto, chilli, feta, pomegranate and sprouts on thick cut multigrain. (VO)
Add Bacon + 3.5 | Add egg + 2.5
VEGAN OPTION 21.5
With vegan feta. (V)

SOUP 17.0
With fresh warm sourdough and butter. (VG, GFO)

FRIED CHICKEN BURGER 25.5
Buttermilk fried chicken, shredded iceberg and hot sauce mayo on a potato bun served with seasoned chips.

PAN FRIED BARRAMUNDI 28.0
Roasted baby chat potatoes, grilled broccolini, green beans, fennel and citrus salad.

SKILLET GNOCCHI 26.5
Mushrooms, burnt butter, fried enoki, green chilli pesto, candied walnuts and cavolo nero. (VG, N)

SPICED CAULIFLOWER 25.5
Slow roasted cauliflower, tabouli quinoa, pistachio, crushed white beans, pickled red onion and herb tarator. (VG, N)

MOROCCAN CHICKEN 25.0
Grilled chicken, cumin quinoa, chickpeas, pomegranates, kale, cucumber raita and toasted almonds. (N)

KIDS MEALS

MINI CHEESE AND HAM OMELETTE 10.5
On sourdough. (GFO, VGO)

BABY PANCAKE 10.5
With ice cream and maple syrup. (VG)

SIDES

Hash Browns (VG, V) / Potato Rosti (GF, VG, V) 5.5
Extra Egg (VG, GF) 3.5
Haloumi (VG, GF) 5.5
Short Cut Bacon (GF) 5.5
Avo and Feta Smash (VG, VO) 6.0
Feta (VG, GF) / Vegan Feta (VG, GF, V) 4.5
Roast Tomatoes (VG, GF, V) 4.5
Smoked Salmon (GF) 6.0
Tarragon Hollandaise (VG, GF) 4.5
Tomato Relish (VG) 4.5
Avocado (VG, GF, V) 5.5
Mushrooms (GF, VG, V) 5.5
Chips and Aioli (VG) 10.0

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION
VG - VEGETARIAN | VGO - VEGETARIAN OPTION
V - VEGAN | VO - VEGAN OPTION | N - CONTAINS NUTS