

MEET GERARD

ALL DAY AUTUMN MENU SERVED UNTIL 3PM

Two friends, a chef and a barista, have combined to create: Meet Gerard. We are proud to be showcasing specialty coffee by local award winning roasters Coffee Alchemy, and are passionate about sourcing fresh local produce for an innovative and honest approach to the classics... with a twist.

BREAKFAST

Sonoma Rustic Miche Toast: Jam / Vegemite / PB / Organic Honey 6 (GF 2)

House Spelt Banana Bread, whipped espresso butter 7 (try this with PB. #anotherlevel)

House Spiced Ginger bread, ricotta, rhubarb, vanilla 7/8

Oat Porridge, pear, rhubarb, blueberries, buckwheat, rose, house-made silan (date honey) 11

'Milk & Honey': a breakfast story by Meet Gerard. Yoghurt panna cotta, seasonal berries, honeyed puffed rice, house granola 15 (A must.)

Granny Smith's French Toast: Baked apple, ricotta, whey caramel, nine spice crumble 17

Bacon & Egg roll, blackened tomato relish, aioli 9

Halloumi & Egg roll, greens, blackened tomato relish & aioli 9

Smashed Avo, pickled chili, feta, lime, coriander, yuzu sesame 13 (add egg and bacon if you like)

Beetroot cured salmon, fennel, radish, apple, furkinake, egg, toast 18

Chili scrambled eggs, broccolini, sumac, Meredith's goats curd 17

Heirloom baby carrots, burnt butter hummus, walnut, feta, egg, baby herbs 18

Gerard's Brekkie Bowl: sautéed greens, grains, halloumi, avocado, egg 19

Eggs Your Way (on toast): scrambled, fried, poached 11

SIDES

Blackened Tomato Relish / Humus / Feta / House Aioli 2

Egg / Grains 3

Bacon / Avocado / Halloumi / Chorizo 4

Beetroot Cured Salmon 5



FOR THE MINIONS

Cheese on toast 4 (add ham 2)

Scram & Soldiers 7

Cheeseburger 9

SANDWICHES 10

Best Roast Chicken Sandwich Ever with picnic stuffing, herbed aioli, rocket

Ham off the bone, smoked cheddar, tomato, house pickles, seeded mustard

ULTIMATE Salad Sandwich with heaps of crunchy vegetables, hummus, pickled cucumber

12hr Pork, house apple slaw, pimenton, crunchy noodles, aioli

LUNCH from 11am

Beef Burger, melted cheese, lettuce, tomato, relish, mayo and Gerard's Pickle 12

Hand Cut Chips with paprika rosemary salt 6

Ancient Grain Salad, lentils, freekeh, pearl barley, currants, feta, crisp chickpeas 15

Slow Roasted Pork Salad, charred brussel sprouts, peas, radish, mapled yoghurt, apple, pecorino 17

Gerard's Lunch Box:

House Salad of mixed grains, greens, tomato, cucumber, beetroot, carrot, seeds, with a slice of fresh bread 15

Power up your salad with your choice of: Ham / Chicken / Pork / Eggs / Avo 4

Green Lentil Soup with Garden Vegetables, served with bread & butter 10
(chef suggests adding a poached egg for added yum. No yolks)



DRINKS

COFFEE

Showcasing COFFEE ALCHEMY

White 3.5

Black 3.5

Large / Extra Shot / Decaf / Soy / Almond Milk .5

Filter 5

Cold Brew 5 (white or black)

Hot Chocolate / Mocha 4

Chai Latte 4

Iced Coffee / Iced Chocolate 6

TEA by Chamellia Teas 4

English Breakfast / Early Grey / China Sencha / Peppermint / Chamomile

CHAI TEA by Sticky Chai 4

COLD DRINKS

Organic Orange Juice 7

Freshly Squeezed Mixed Juice of the day 7

House-Made Sodas 6

'The Original' Gerard's Cola / Mandarin, Kaffir Lime

Classic Smoothies 6

Banana, Date / Mixed Berries (add oats & buckwheat 1.5)

Shakes 5

Vanilla Malt / Chocolate Milo

Sparkling San Pellegrino 500ml 5

Organic Spring Water 3.5

