

GO1, 35 ALBERT RD MELBOURNE

COFFEE

Black / White 4.2 / 4

BREAKFAST (Served all day)

- House made jams & Pepe-Saya butter on brioche, sourdough, multigrain, GF or fruit toast 7
- Toasted house made muesli w/ berries & natural greek yoghurt V* VE* 14.5
- Porridge w/ rolled oats, honey lemon rhubarb, poached pear, berry compote & mixed nuts 13.5
- Fruit salad w/ seasonal fruits & house-made elderflower yoghurt V* 14.5
- Free range eggs cooked your way on toast (poached, scrambled, fried, scrambled whites) V* 11.5
- Smashed avocado tartine w/ beetroot hummus, lemon, roast pumpkin, almond, rocket & sprout salad VE* 18.5
- + Add poached eggs or feta 22.5
- Crux & Co meat breakfast w/ eggs, corned beef, bacon, kransky, asparagus, grilled tomato & sautéed mushroom on sourdough toast 22

SIDES

- Jam / Nutella / peanut butter / butter 1
- Gluten free bread / extra egg / concasse 2
- Confit tomatoes / spinach & kale 3
- Marinated feta / asparagus / avocado Mushroom / halloumi / potato hash 4.5
- Bacon / smoked salmon / chorizo / kransky / corned beef 5

V* Can be made vegetarian
VE* Vegan friendly

LUNCH (Served all day)

- Pork belly burger served w/ slaw, rocket, fried cheese, hand cut potato wedges, sweet chilli mayo 20
- Smoked salmon & ricotta on a toasted house made croissant w/ fennel salad & balsamic reduction 16
- Egg basket w/ scotch quail egg, arancini & falafel served on house made potato roesti nest w/ mixed bean & chilli concasse V* 20.5
- Mushroom burger w/ pickled vegetables, swiss cheese, spicy mayonnaise on a matcha brioche bun & house made sweet potato wedges V* VE* 18
- Teriyaki tofu & grilled chicken tenders w/ witlof, tomato, cucumber, red onion & a sesame dressing V* 17
- Green papaya salad w/ fried soft-shell crab, freeze dried apple, mixed herbs, nuts & a sweet chilli dressing 17.5
- Green tea soba salad w/ poached egg, sous vide chicken, red cabbage, carrot, red onion mixed leaf salad & house made dressing 16
- Soup of the day (Ask waiter for details) 12

While we do try our best to accommodate, please no changes to the menu. GF options may be available on some dishes.

Maximum time limits apply to tables in busy periods. Apologies - Strictly no split bills. Thank you.

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FILTER (Refer to board)

- V60 6.5
- Batch brew / cold brew 4
- Iced latte / chocolate 4.5
- Mork hot chocolate 4.7
- Chai latte 4.5
- Bonsoy 0.3
- Almond milk 1

OVIO SPECIALITY TEA

- English breakfast 4.7
- Earl grey
- Sencha green
- Lemongrass & ginger
- Peppermint
- Pear blossom
- Ruby heart berry

COLD DRINKS

- Freshly squeezed orange juice 6.5
- Cold pressed juice (Red / green / carrot) 7
- Cherry cola 4.7
- Sparkling lime & jasmine
- English Elderflower
- Ginger beer
- Rose lemonade

27 LT. COLLINS ST MELBOURNE

SALADS

SALAD OF THE DAY 11
W/ YOUR CHOICE
OF DRESSING.
PLEASE ASK STAFF

Tarragon & lemon yoghurt
Balsamic seed mustard
Sesame
Apple cider
Spicy Thai

FRUIT SALAD 10

MUESLI 11

ROTI WRAPS 10.5

Korean BBQ beef w/ beetroot

Spicy pork w/ tomato

Tandoori chicken w/ feta
& cucumber

Teriyaki tofu w/ mashed
pumpkin

Sweet chilli prawn

CROGELS 11.5

Scrambled egg, semi dried
tomato, spinach & parmesan

Avocado, brie & lemon

Dill, cream cheese, capers,
avocado, salmon

Champagne ham & swiss
gruyere cheese

COFFEE

COFFEE

Black 4
White (Flat white,
latte, cappuccino,
magic, piccolo) 4

EXTRA

Soy milk 0.5
Almond milk 1

FILTER (REFER TO BOARD)

V60 6
Cold brew 4
Batch brew 4

MORE

HOT 4.5

Chai Boy chai latte
Matcha latte
Mork hot chocolate
(River salt 65% coco)

SOFT DRINK 4.5

Rose lemonade
Wild English elderflower
Cherry cola
Sparkling lime & jasmine
Ginger beer

JUICE 7

Cold press orange

Cold press green (Kale,
green capsicum, cos lettuce,
cucumber celery & lemon)

Cold press red (Beetroot,
carrot, celery & lemon)

ORGANIC OVVIO TEA 4.7

ENGLISH BREAKFAST

Medium bodied, black Ceylon orange pekoe leaf.
Contains caffeine, great for the morning cuppa.

EARL GREY

Black Ceylon orange pekoe leaf, Bergamot
essential oil. Contains caffeine.

ASSAM BLACK TEA

Black Assam tea leaf which provides a stronger
more full bodied brew than your traditional English
Breakfast. Contains caffeine.

CHAMOMILE FLOWER

Floral meadow with applely notes, this chamomile
flower brew is caffeine free & is nature's answer
to serenity.

PEPPERMINT

Peppermint leaf, slightly sweet yet cool & refreshing,
this caffeine free brew helps with digestion making
it perfect for lunch or after lunch!

LEMONGRASS & GINGER

The wonderful blend of lemon myrtle leaf lemongrass,
liquorice root, ginger root aids the relief of stress,
digestion & curbs those afternoon sugar cravings.
Lemongrass & ginger is also great for a natural
energy boost.

SENCHA GREEN

A celebrated Japanese whole tea leaf infusion.
Feel as fresh as a dewy mountain morning with this
sencha, which is rich in antioxidants & helps with
inflammation.

TIE GUAN YIN OOLONG

In some parts of the world, this Oolong is referred to
as The Iron goddess of Mercy. Being an Oolong,
it sits in between green & black teas, being only semi
oxidised offering many health benefits like green teas.
Contains caffeine.

AUTUMN APPLE

As scrumptious as baked Apple pie, cinnamon spice &
all things nice. Aids digestion, sugar cravings & is full
of antioxidants. Great for an afternoon pick me up
especially in those cooler months. Contains caffeine.

No Split Bills. Thank you.

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