

GO1, 35 ALBERT RD MELBOURNE

COFFEE

Black / white 4.2 / 4

FILTER (Refer to board)

Batch brew / cold brew 4

Iced latte / chocolate 6

Mork hot chocolate 5

Chai latte 4.7

Bonsoy 0.5

Almond milk 1

OVIO SPECIALITY TEA

English breakfast 4.7

Earl grey

Sencha green

Lemongrass & ginger

Peppermint

Pear blossom

COLD DRINKS

Freshly squeezed orange juice 7

Cold pressed juice (Red / green / carrot) 7.5

Cherry cola 5

Sparkling lime & jasmine

English elderflower

Ginger beer

Rose lemonade

BREAKFAST (Served all day)

House made jams / spreads, butter on sourdough, multigrain, GF or fruit toast 7
Free range eggs cooked your way on toast (poached, scrambled, fried, scrambled whites) V 11.5

Maple toasted granola w/ vanilla coconut yoghurt, strawberry snow, strawberry balsamic puree, dehydrated mandarin GF V DF 15
Smashed avocado w/ beetroot hummus, pickled watermelon, smoked almonds, roquette salad VE 19.5

Porridge w/ rolled oats, honey lemon rhubarb, poached pear, berry compote & mixed nuts V 14
+ Add poached egg 21.5
+ Add feta 23.5

Cranberry & apricot bircher muesli w/ seasonal fruit & pistachio candy VE 14.5
Matcha pancakes w/ Mont Blanc chestnut cream, caramel pop corn, yuzu culies, ganache, fresh berries V 20

The Crux & Co. vegetarian breakfast w/ eggs, feta, avocado, pop corn tofu, grilled kale & spinach, tomato & sautéed mushrooms on sourdough toast V + Add meat 20.5
Date & banana cake w/ apple compote, peanut butter crunch, espresso marscapone, orange cognac caramel sauce V 20.5

Zucchini & sweet potato fritter w/ poached eggs, carrot puree, chipotle relish & crispy capers V GF 19.5
Smoked salmon tossed through scrambled eggs w/ broad beans, bonita & tobiko mayonnaise served on smoked charcoal toast 19

Smoked salmon & dill horseradish cream on a house made croissant w/ curry pickled fennel salad and a poached egg 17
Kids bacon & egg on toast (Not for big kids) 7.5

SIDES

Jam / yuzu marmalade / Nutella / Vegemite / peanut butter / butter 1

Gluten free bread / extra egg 2

Confit tomatoes / spinach & kale / truffle parfait egg 3

Marinated feta / avocado / mushroom / halloumi / potato rösti GF 4.5

Bacon / smoked salmon / kransky / corned beef / smashed avocado 5

LUNCH (Served all day)

Smoked duck w/ dark sesame dressing, roasted sweet potato, avocado, kaiteki eco kale, broccoli, quinoa, mixed seeds GF 24

Ahi Poke bowl w/ fresh diced tuna, yuzu ponzu, wasabi mayo, pickled cabbage, carrot, avocado, seasonal vegetables GF + Add truffle parfait egg 22.5
24

Egg basket w/ scotch quail egg, arancini & falafel served on house made potato roesti nest w/ mixed bean & chilli concasse V 21

Mushroom burger w/ pickled vegetables, swiss cheese, spicy mayonnaise on a matcha brioche bun & house made sweet potato wedges GF V 19.5

South American pork burger, apple bourbon bbq sauce, aioli, aged cheddar, slaw on a pumpkin bun w/ beer battered wedges GF 23.5

Green papaya salad w/ fried soft-shell crab, hazelnut dukkah herbs & a sweet chilli mayo, lemon GF 17.5

Soup of the day (Ask waiter for details) 12

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

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

Follow thecruxandco on Instagram & Facebook

V Vegetarian
VE Vegan friendly
GF Gluten free option
DF Dairy free option

27 LT. COLLINS ST MELBOURNE

BREAKFAST & LUNCH

- Toast w/ butter.** Multigrain, white, fruit toast or GF bread
+ Add Vegemite, peanut butter, house made marmalade or jam **7**
- Fruit salad** **10**
- Bircher muesli.** Oats, seeds, coconut yogurt, coconut, dried apricot & cranberry topped w/ fresh fruit **11**
- Maple toasted granola.** Seeds, dried fruits, coconut, strawberry snow topped w/ fresh berries **11**

CROGELS

11.5

- Scrambled egg, Swiss cheese, apple bourbon BBQ sauce & roquette
- Smoked salmon, dill, horseradish cream, Spanish onion & roquette
- Ham, Swiss cheese & tomato

Beef pies

7.5

Pork sausage rolls

7.5

Soup. Served w/ toasted bread & butter. See staff for soup of the day options **12**

SANDWICHES

11.5

- Reuben.** Corn beef, Swiss cheese, apple bourbon BBQ sauce, aioli, red cabbage slaw, gherkins & roquette
- Chicken club.** Bacon, tomato, avo, spicy mayo & roquette
- Vegetarian.** Beetroot hummus, avo, tomato, Swiss cheese, carrot pickles & roquette

WRAPS

10.5

- Chicken katsu.** Panko chicken, Japanese BBQ sauce, wasabi mayo, red cabbage slaw & roquette
- Prawn katsu.** Sweet chilli mayo, tomato & roquette
- Spicy pork.** Paprika rice, Swiss cheese, corn, tomato & carrot pickles

SALADS (GF & VEGETARIAN) SIDE SALAD

11 5

- Mixed roquette, cherry tomatoes, Spanish onion & roast pumpkin
- Mixed leaves, cherry tomatoes, broccoli, sugar snaps & chic peas
- Dressings: French vinaigrette or Soy Ponzu

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)

No Split Bills. Thank you.

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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.