

GO1, 35 ALBERT RD MELBOURNE

BREAKFAST SERVED ALL DAY

House made jams / spreads, butter on sourdough, multigrain, GF or fruit toast	7
Maple toasted granola w/ vanilla coconut yoghurt, strawberry snow, strawberry balsamic puree, dehydrated mandarin GF V	15
Kombucha smoothie bowl w/ house made granola, organic cacao & freeze dried strawberry VE GF	15
Cranberry & apricot bircher muesli w/ seasonal fruit & pistachio candy VE	14.5
The Crux & Co. vegetarian breakfast w/ eggs, feta, avocado, pop corn tofu, grilled kale & spinach, tomato & sautéed mushrooms on sourdough toast V GF + Add meat	20.5 25
Zucchini & sweet potato fritter w/ poached eggs, carrot puree, chipotle relish & crispy capers V GF	19.5
Smoked salmon & dill horseradish cream on a house made croissant w/ curry pickled fennel salad and a poached egg	17
Free range eggs cooked your way on toast (poached, scrambled, fried, scrambled whites) V	11.5
Smashed avocado w/ beetroot hummus, pickled watermelon, smoked almonds, roquette salad VE GF + Add poached egg	19.5 21.5
+ Add feta	23.5
Matcha pancakes w/ Mont Blanc chestnut cream, caramel pop corn, yuzu coulis, ganache, fresh berries V	20
Ice cream sandwich. Mango cream cheese in a raspberry croissant w/passion fruit jelly & coulis, orange caramel sauce V	20.5
Smoked salmon tossed through scrambled eggs w/ broad beans, bonito & tobiko mayonnaise served on smoked charcoal toast GF	19
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 rosti GF	4.5
Bacon / smoked salmon / popcorn tofu / 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, edamame GF + Add truffle parfait egg	22.5 24
Egg basket w/ scotch quail egg, arancini & falafel served on house made potato rosti nest w/ mixed bean & chilli concasse	21
Mushroom burger w/ pickled vegetables, swiss cheese, spicy mayonnaise on a matcha brioche bun & house made sweet potato chips 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

COFFEE

Black	4.2
White	4

FILTER

REFER TO BOARD

Batch brew	4
Cold brew	4
Iced latte	6
Iced chocolate	6
Mork hot chocolate	5
Chai latte	4.7
Bonsoy	0.5
Almond milk	1

COLD DRINKS

Freshly squeezed orange juice	7
Cold pressed juice (Red / green / carrot)	7.5
Cherry cola	5
English elderflower	
Ginger beer	
Rose lemonade	
Sparkling lime & jasmine	

OVIO TEA

English breakfast	4.7
Earl grey	
Sencha green	
Peppermint	
Pear blossom	
Lemongrass & ginger	

BEER

Sample Lager Collingwood VIC Bottle	10
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WINE

RED WINE

Hedonist Shiraz
McLaren Vale SA - 2016

Lively red fruits follow through, matched with bright acidity. Juicy in the middle with a touch of nutmeg oak & fruit tannin giving exceptional balance & length.

Glass	14
Bottle	60

WHITE WINE

Five Partners Sauvignon Blanc
Marlborough NZ - 2016

Citrus fruits with tones of gooseberry & passionfruit with a hint of melon. The palate is lively with racy acid, good length.

Glass	11
Bottle	45

SPARKLING

Bottega Vino dei Poeti Prosecco
Italy

Fresh & fragrant with delicate apple, pear, citrus & hints of honeysuckle & white fruit, a hint of sweetness on palate & favours of green apple & citrus; refreshing finish.

Piccolo Bottle	10
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V Vegetarian
VE Vegan friendly
GF Gluten free option

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.

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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

Beef pies

7.5

CROGELS

11.5

Scrambled egg, Swiss cheese, apple bourbon BBQ sauce & roquette

Smoked salmon, dill, horseradish cream, Spanish onion & roquette

Ham, Swiss cheese & tomato

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

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

Available on gluten free bread

SALADS (GF & VEGETARIAN) SIDE SALAD

Green papaya salad. GF Calamari, mixed leaf, green papaya, chilli, herbs, nuts, fried shallot, cherry tomato, sugar snaps, Thai dressing

13.5

Chicken salad. GF Sous vide chicken, Mixed leaf, pickled red cabbage & carrot, edamame, cucumber, Spanish onion

13.5

Choose dressing: French vinaigrette or Soy ponzu

Mixed leaf, cherry tomato, cucumber, Spanish onion or half salad available

11
5

COFFEE

COFFEE

Black 4
White 4

Soy milk +0.5
Almond milk +1

FILTER REFER TO BOARD

V60 6
Cold brew 4
Batch brew 4

COLD

Iced latte 5
Iced long black 4.5

MORE

HOT

4.5

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

Available iced +0.5

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)

ICED TEA

5.5

Using our English breakfast tea, fresh lemon & mint.

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.

CHAI HIGH

Using a black tea as the base of this beverage, Ovvio's chai high offers a range of immune boosting spices in a single cup. Be enveloped in the well-rounded warmth of a time-honoured ritual.

GF Gluten free option

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