

# 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 <b>GF VE</b>	15
Hearty Porridge w/ quince & rhubarb compote, saffron, dark chocolate, kumquats puree, nuts & seeds <b>V</b>	15
Cranberry & apricot bircher muesli w/ seasonal fruit & pistachio candy <b>VE</b>	14.5
The Crux & Co. vegetarian breakfast w/ eggs, feta, avocado, pop corn tofu, grilled kale & spinach, tomato & sautéed mushrooms on sourdough toast <b>V GF</b> + Add meat	20.5 25
Zucchini & sweet potato fritter w/ poached eggs, carrot puree, chipotle relish & crispy capers <b>V GF</b>	19.5
Char-siu pork benny w/ miso hollandaise, celery & apple pickles on a pumpkin loaf <b>GF</b>	18.5
Free range eggs cooked your way on toast (poached, scrambled, fried, scrambled whites) <b>V</b>	11.5
Smashed avocado w/ beetroot hummus, pickled watermelon, smoked almonds, roquette salad <b>VE GF</b> + Add poached egg	19.5 21.5
+ Add feta	23.5
Milky matcha pancakes w/ strawberry & lemon verbena parfait, yuzu compote <b>V</b>	20
Smoked salmon tossed through scrambled eggs w/ broad beans, bonito & tobiko mayonnaise served on smoked charcoal toast <b>GF</b>	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 & quinoa rosti <b>VE GF</b>	4.5
Bacon / smoked salmon / popcorn tofu / kransky / smashed avocado	5

## LUNCH SERVED ALL DAY

Smoked duck w/ dark sesame dressing, roasted sweet potato, avocado, kaiteki eco kale, broccoli, quinoa, mixed seeds <b>GF</b>	24
Ahi Poke bowl w/ fresh diced tuna, wasabi ponzu, gari yuzu mayo, pickled cabbage & carrot, avocado, edamame <b>GF</b> + Add truffle parfait egg	22.5 24
Mushroom burger w/ pickled vegetables, swiss cheese, spicy mayonnaise on a matcha brioche bun & house made sweet potato chips <b>GF V</b>	19.5
Bulgogi beef sub. Monterey Jack cheddar, basil aioli, white kimchi on a beetroot bun w/ beer battered wedges	23.5
Calamari salad w/ green papaya, hazelnut dukkah & sweet chilli mayo, lemon <b>GF</b>	18.5
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
Matcha latte	5

Bonsoy	0.5
Almond milk	1

## COLD DRINKS

Freshly squeezed orange juice	7
Cold pressed juice (Red / green / carrot)	7.5

Karma Cola	5
Lemmy Lemonade	
Gingerella	

## OVIO TEA

English breakfast	4.7
Earl grey	
Sencha green	
Peppermint	
Lemongrass & ginger	

## BEER

Sample Lager Collingwood VIC	10
Bottle	

## 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 elderfbwer  
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 fbwer 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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