

GO1, 35 ALBERT RD MELBOURNE

BREAKFAST SERVED ALL DAY

Toast with housemade preserves / spreads on sourdough or multigrain + Gluten free bread	7
Fruit toast with housemade preserves / spreads	8.5
Maple toasted granola w/ vanilla coconut yoghurt, strawberry snow, strawberry balsamic puree, dehydrated mandarin VE GF	15
Hearty porridge w/ quince & rhubarb compote, saffron, dark chocolate, kumquats puree, nuts & seeds V VE*	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 VE* GF*	20.5
+ Add meat	25
Zucchini & sweet potato fritter w/ poached eggs, carrot puree, chipotle relish & crispy capers V GF	19.5
Char-siu pork benny w/ poached eggs, miso hollandaise, pickled celery & apple on a pumpkin loaf GF*	18.5
Free range eggs cooked your way on toast (poached, scrambled, fried, scrambled whites) V GF*	11.5
Smashed avocado w/ peanut butter hummus olives, smoked almonds on multigrain toast VE GF*	19.5
+ Add poached egg	21.5
+ Add feta	23.5
Milky matcha pancakes w/ strawberry & lemon verbena parfait, yuzu compote (please allow 20 mins for this dish) V	20
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) GF*	7.5

SIDES

House-made yuzu marmalade / raspberry or strawberry jam / Nutella / Vegemite / peanut butter / butter	1
Gluten free bread / extra egg / tomato chipotle relish	2
Confit tomatoes / spinach & kale / truffle parfait egg	3
Marinated feta / avocado / mushroom / halloumi / potato & quinoa rosti VE GF	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 GF	24
Ahi Poke bowl w/ fresh diced tuna, wasabi ponzu, gari yuzu mayo, pickled cabbage & carrot, avocado, edamame GF VE*	22.5
+ Add truffle parfait egg	24
Mushroom burger w/ pickled vegetables, swiss cheese, spicy mayonnaise on a matcha brioche bun & house made sweet potato chips V GF*	19.5
Bulgogi beef sub w/ Monterey Jack cheddar, basil aioli, white kimchi on a beetroot bun w/ beer battered wedges	23.5
Crispy calamari salad w/ green papaya, hazelnut dukkah & sweet chilli mayo, lemon GF	18.5
Soup of the day (please ask for details)	12

COLD DRINKS

Freshly squeezed orange juice	7
Cold pressed juice (Red / green / carrot)	8
Sparkling water carafe	4
Karma Cola	5
Lemmy Lemonade	
Gingerella	

COFFEE

Black	4.2
White	4

FILTER

REFER TO BOARD

Batch brew	4
Cold brew	4
V60	6.5
Iced latte	5.5
Iced chocolate	5.5
Iced long black	5
Mork hot chocolate	5
Chai latte	4.7
Dirty chai	5.7
Matcha latte	5
Bonsoy	0.5
Almond milk	1

LARSEN & THOMPSON TEA

English breakfast	4.7
Earl grey	
Japanese pearl	
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

V / V* Vegetarian / Vegetarian option
 VE / VE* Vegan / Vegan option
 GF / GF* Gluten free / Gluten free option

While we do try our best to accomodate dietary requirements, no changes to the menu. Dietary options may be available on some dishes only. Maximum time limits apply to tables in busy periods. Apologies, no split bills on weekends. Thank you.

Follow thecruxandco on Instagram & Facebook